



## STARTERS

### FRETBOARD BEER CHEESE

Warm beer cheese made with our house beer, Fretboard Sammy's Red Ale. Served with Bavarian pretzel bites. 10

### BUFFALO CHICKEN DIP

House made dip filled with chicken, fiery buffalo sauce, blend of cheeses and served with corn tortilla chips. 11

### FRETBOARD BEER CHEESE FRIES

Beer battered fries loaded with our house Fretboard beer cheese. 10

### FIESTA FRIES

Beer battered fries filed with melted, Mexican cheese blend, guacamole and salsa. 10

### PULLED PORK POUTINE

Beer battered fries loaded with BBQ pulled pork, Mexican cheese blend, fried egg and garnished with green onions and BBQ drizzle. 14

### JALAPENO POPPERS

Hand breaded, fresh jalapeños stuffed with cheddar, cream cheese and bacon. Served with cilantro ranch. 11

### HAND ROLLED BUFFALO CHICKEN ROLLS

Fried flour tortilla stuffed our house-made buffalo chicken dip and served with ranch. 9

### FIESTA NACHOS

Corn tortillas loaded up with jalapeño peppers, house-made Mexican cheese blend, lettuce, guacamole, sour cream, salsa and your choice of chicken or chili. 15

### CHICKEN QUESADILLA

Grilled flour tortilla stuffed with grilled chicken and mozzarella cheese. Served with sour cream, guacamole and salsa. 12

### SAMMY'S SLIDERS

A trio of burger minis topped with American cheese and pickle. 13

### PORK BELLY BITES

Honey sriracha, avocado puree. Served with corn tortillas. 12



## WINGS

Served with your choice of sauce:

FIERY • MANGO JALAPENO • SWEET CHILI  
BUFFALO • BBQ • TERIYAKI • BOURBON  
GARLIC PARMESAN • HONEY SRIRACHA

### JUMBO CHICKEN WINGS

(6) For 7 • (12) For 13

### BONELESS WINGS

(6) For 6 • (12) For 12

ADD CELERY &  
RANCH FOR 1.00

# SAMMY'S



## CRAFT BURGERS & BEERS

### HISTORY OF SAMMY'S

Sammy Flores, owner, has always dreamed big. As a child he aspired to be a professional soccer player in his native country, Mexico. At the age of 18, he joined his first professional team, Oro. An injury cut his career short, but that didn't stop Sammy from reaching for his next goal. He wished to move to the United States, obtain citizenship and become successful living the American Dream. What better way to honor his own American Dream than specializing in the iconic American Favorite: Burgers & Beers. Thus, SAMMY'S GOURMET BURGERS AND BEERS was born in 2009. Sammy has expanded his craft to offer catering options upon request. Sammy's Craft Burgers and Beers hold the original menu with a few new fan favorites. It also highlights Sammy's love for soccer. Sammy's hopes to always feel like family. A great place to enjoy craft beers, burgers and soccer or any other sport you desire!

### SAMMY'S SIGNATURE BURGER GRIND

IS GROUND LOCALLY DAILY, OUR BREADS

ARE **BAKED IN CINCINNATI,**

OUR RECIPES SUPPORT LOCAL BREWERIES.

*We are committed to supporting local businesses  
and passing it on to our customers.*

ASK FOR DETAILS ABOUT OUR FOOD TRUCK!  
WE CAN CATER YOUR NEXT EVENT!

MONDAY-SATURDAY 11 - 11 • SUNDAY 11 - 9

[www.sammyscbb.com](http://www.sammyscbb.com)

513-745-9484

Consuming raw or undercooked meats, poultry, seafood, shellfish  
or eggs may increase your risk of foodborne illness.

## HOMEMADE SOUP



### SOUP OF THE DAY

Cup 5 • Bowl 7

### CHILI

Hearty house-made chili with beef and beans. Topped with cheese, onion and sour cream.  
Cup 5 • Bowl 7



## SALADS

Dressings:

HOMEMADE RANCH • HOMEMADE BLEU CHEESE  
BALSAMIC • HONEY MUSTARD • CAESAR  
RASPBERRY VINAIGRETTE • JALAPEÑO RANCH  
ITALIAN • LEMON VINAIGRETTE

SALADS ALSO AVAILABLE AS A WRAP  
SERVED WITH COLESLAW!

### SIMPLE CAESAR

Romaine blend with Parmesan cheese, house made croutons, Parmesan fritter, lemon wedge and Caesar dressing.

With Chicken 14 • With Salmon 18

### SAMMY'S CHOPPED SALAD

Salad mix topped with house made chicken tenders, hard boiled eggs, bacon, avocado, mozzarella, tomatoes and honey mustard. 13

### GRILLED SALMON

Spring mix topped with the highest quality Norwegian salmon on the market, celery, walnuts, red peppers with balsamic vinaigrette. 21

### SANTA FE CHICKEN

Salad mix, grilled chicken, corn, black beans, fresh tomato, chipotle salsa, tortilla strips and our jalapeño ranch. 14

### BUFFALO CHICKEN CHOPPED

Salad mix, buffalo chicken tenders, tomatoes, red onions, carrots, celery, bleu cheese crumbles and jalapeño ranch. 13

### CHICKEN AVOCADO CAPRESE

Spring mix, grilled chicken, avocado, fresh mozzarella, basil and balsamic glaze. 15





# HANDHELDS

Served With **BEER BATTERED** French fries.

Bread Choices:

**SOURDOUGH • WHEATBERRY**

## SAMMY'S CUBAN

Swiss cheese, pulled pork, pickles, ham and grilled pineapples. 14

## BLUE ASH CLUB

Balsamic grilled chicken breast, Wisconsin applewood smoked bacon, white cheddar, avocado, fresh tomato, field greens and garlic aioli. Served on toasted wheatberry bread. 14

## BLT & A

Wisconsin applewood smoked bacon, avocado, field greens, tomato and mayo. Served on toasted sourdough. 12

## THE HAMMY

Bavarian ham, honey mustard cream cheese, Wisconsin applewood smoked bacon, tomato and honey mustard. Served on toasted sourdough. 12

## FISH SANDWICH

Hand battered cod, field greens, fresh tomato and tartar sauce. 14

## FISH & CHIPS

Hand battered cod served with coleslaw and French fries. 18

## CHICKEN SANDWICH

Grilled or breaded chicken breast topped with bacon, cheddar cheese, field greens, fresh tomato and mayo.

Choice of BBQ or Buffalo style. 14

## GRILLED SALMON

Grilled Norwegian salmon, house made bourbon sauce, field greens, fresh tomato and mango mayo. 20

## BBQ MELT

Grilled chicken breast, bacon, American cheese, fried onion straws and BBQ sauce. Served on sourdough. 14

## MANGO JALAPENO CHICKEN

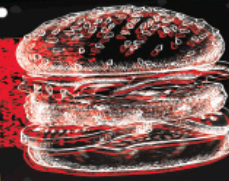
Mango jalapeno chicken breast, grilled pineapple and red onion. 13

## TURKEY MELT

Smoked turkey breast, bacon, cheddar cheese, avocado, field greens, fresh tomato and mayo. Served on toasted sourdough. 13

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

# CRAFT BURGERS



HANDCRAFTED AND LOCALLY SOURCED SINCE 2009.  
SIGNATURE BLEND, GROUND FRESH, HAND PATTIED +  
SIMPLE, FRESH INGREDIENTS = SAMMY'S CRAFT BURGERS!

## ANTHONY MUÑOZ LEGENDARY

50/50 blend of beef and chorizo topped with guacamole, bacon and pepper jack cheese. 20  
*A portion of proceeds from the sale of this burger go to the ANTHONY MUÑOZ FOUNDATION.*

## SAMMY'S

Topped with Sammy's sauce, sunny side up egg, crisp bacon, Mozzarella cheese, field greens and tomato. 16

## JUICY LUCY

Smoked BBQ with marrow, sharp cheddar, bacon, onions, jalapeño straws, smoked KY bourbon sauce. Served with chicken BBQ mac and cheese. 21

## FRETBOARD BURGER

Topped with homemade Fretboard beer cheese, pancetta, sunny side up egg and crumbled bacon. Served with Fretboard beer cheese fries. 17

## ULTIMATE

Topped with coffee rubbed and bourbon glazed, slow cooked pork belly, gouda cheese, mushroom blend, field greens and chipotle mayo. 18

## CLASSIC

Topped with Sammy's sauce, pickle, field greens, fresh tomato and American cheese. 14

## CAPRESE BURGER

Fresh mozzarella, sliced tomato, balsamic glaze and spring mix. 16

## FIRE IN THE HOLE

Piled with breaded jalapeños, chipotle adobo, pepper jack cheese, lettuce, tomato and chipotle mayo. 15



# TACOS

All taco plates include 2 tacos and choice of black beans or charro beans.

## BAJA TACOS

Beer battered cod with chipotle aioli, Caribbean mango slaw, fresh jalapeños, radish and cilantro. 15

## PORK BELLY TACOS

Homemade roasted tomatillo and avocado sauce, pickled onions, jalapeños, cilantro and radish. 14

## CARNE ASADA TACOS

Ribeye steak, house made salsa borracha, fresco cheese, cilantro, red onions and avocado sauce. 17

## CARNITA PORK TACOS

Homemade roasted green tomatillo sauce with fresco cheese, red onions and cilantro. 12

## AVOCADO TACOS

Beer butter avocado, queso fresco, chipotle aioli, pickled onions and cilantro. Served with a sweet potato tortilla. 12

## ORIENTAL TACO

Pork belly, chile soy sauce, jalapeno sauce, red pickled onions, fresh mango and lime crema. 13

## BONE MARROW TACOS

Bone marrow topped with ribeye chicharrón, melted cheese, chimichurri sauce and avocado puree. Served with chipotle tortilla. 14

Served on a bun with choice of **BEER BATTERED** French fries, cole slaw or side salad.

SUBSTITUTE FOR ONE OF OUR PREMIUM SIDES: \$3

FIESTA FRIES, FRETBOARD CHEESE FRIES, ZUCCHINI FRIES,  
ONIONS RINGS OR SAMMY'S CHIPS. SUB FOR CHORIZO OR CHIPOTLE MAC N CHEESE FOR \$5

**PARTY OF THREE** Can't decide? Mix and match any 3 of our below craft burgers. 21

## BLEU CHEESE

Topped with Heinz 57, bleu cheese, fried onion rings, lettuce and fresh tomato. 17

## HAWAIIAN

Topped with teriyaki glaze, ham, fresh pineapple, Swiss cheese and mayo. 16

## MUSHROOM

Topped with Sammy's sauce, sautéed mushrooms, Swiss cheese and onion. 15

## BLACK BEAN

Black bean patty topped with guacamole, carrots, pepper jack cheese and chipotle mayo. 17

## MAPLE BACON

Topped with a spicy maple glaze, bacon and cheddar cheese. 15

## BOURBON

Topped with bourbon sauce, fried onion straws, Swiss cheese, mayo, field greens and fresh tomato. 16

## GUACAMOLE

Topped with guacamole, chipotle mayo, crisp bacon, pepper jack cheese, field greens and fresh tomato. 18

## SMOKEY CHIPOTLE

Piled with chipotle Monterrey jack cheese, grilled onions, guacamole, Mexican street corn fritters and chipotle mayo. Served with Mexican street corn on the cob. 20

## BACON-JELLY

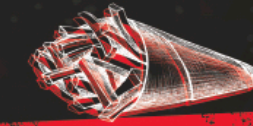
Topped with house made bacon onion jelly, gouda cheese and fresh field greens. 16

## SIMPLE STACK

Two patties, American cheese, lettuce, tomato and Sammy's sauce. 15

## MESSI

Chimichurri, Argentine chorizo, lettuce, tomato, Provolone cheese. Served with chimichurri fries. 19



# SIDES

- BEER BATTERED FRENCH FRIES 3
- SWEET POTATO FRIES 5
- FIESTA FRIES 5
- GARLIC FRIES 4
- FRETBOARD BEER CHEESE FRIES 5
- ONION RINGS 5
- COLE SLAW 3
- CHIPOTLE MAC N CHEESE 9
- CHORIZO MAC N CHEESE 9
- ZUCCHINI FRIES 5



# SWEETS

**MILKSHAKES**  
Ask server for flavors. 9



ASK YOUR SERVER FOR OUR SEASONAL DESSERT OFFERINGS