

## to start

### Gilroy Garlic Fried Green Beans

beer batter, house made ranch 8.50

### Lettuce Wraps

pork or tofu, assorted vegetables, soy dipping sauce 10.75

### Ahi Poke

marinated raw ahi, macadamia nuts, seaweed salad 12.75

### Layered Seafood Cocktail

lobster and shrimp, orange chili sauce, avocado 11.50

### Seared Scallops

yam medallions, sage brown butter 12.00

### Skillet Baked Corn Bread

sriracha honey butter 4.50

### California Cheeses & Cured Meats

marinated olives, chutney, baguette 13.50

### Crab Corn Fritters

blue crab, asparagus, béarnaise sauce 11.00

## SOUPS and GREENS

### Chicken Tortilla Soup

fire roasted chilies, avocado, shredded chicken 7.00

### Seasonal Soup

ask your server 7.00

### Organic Mixed Greens

grape tomatoes, croutons, tarragon vinaigrette 6.50

### Arugula Salad

red and yellow beets, manchego cheese, bacon, champagne vinaigrette 7.50

### Caesar Salad

crisp romaine, parmesan, croutons 6.75

## SURF and TURF

### Sea Bass

pecan crust, shrimp couscous, red pepper butter 27.00

### Prime Steak & Fries

prime flat iron steak, chimichurri, marrow butter 21.00

### Beer Can Half Chicken

house rub, verde sauce, baked beans, seasonal vegetables 19.00

### Cajun Grilled Lamb Chops

spiced australian lamb, mediterranean couscous, cucumber-mint yogurt, seasonal vegetables 28.00

### Filet Mignon

all natural beef, celery root-potato mash, seasonal vegetables, demi-glace 29.75

### Crispy Skin Barramundi

pan seared fillet, tempura jumbo shrimp, shiitake mushroom risotto, dark soy drizzle 25.50

### Mixed Grill

lobster, shrimp, scallop, sweet potato-chorizo hash, corn purée 29.00

### New York Steak

all natural beef, béarnaise, twice baked potato, seasonal vegetables 27.00

### King Salmon

baby potato, braised leeks, tomato, whole grain mustard cream 23.50

### Grilled Tuna Niçoise

rare grilled albacore, green beans, egg, baby potato, olive-caper tapenade 24.00

### BBQ Baby Back Ribs

house rubbed and braised full rack, bbq sauce, baked beans, Sandy's slaw, corn bread 24.00

## beachside bistro

### Heirloom Tomato & Mushroom Stack

portabella, boursin cheese, lentil cake, arugula sun dried tomato vinaigrette 15.00

### Smoked Chicken Flatbread

pepper jack cheese, roasted onion, corn 11.50

### BLT Flatbread

heirloom tomato, bacon, arugula, lemon-herb aioli, mozzarella 12.50

### Grilled Shrimp Flatbread

roasted peppers, cilantro pesto, goat cheese 13.50

### Fish & Chips

ale and malt vinegar marinade, house tartar sauce, Sandy's slaw and fries 16.00

Local, state and federal taxes will be added to all food and beverage items. We accept MasterCard, VISA, American Express, and Discover.



# Wines

## Whites

	Class	Bottle
<b>Roederer</b> Estate Brut, <i>Anderson Valley</i>	9.5	48
<b>Schramsberg</b> Brut Rosé, <i>Calistoga</i>		57
<b>Gainey</b> Riesling, <i>Santa Ynez</i>	8	32
<b>Morgan</b> Pinot Gris, <i>Santa Lucia Highlands</i>	9	36
<b>Zaca Mesa</b> Viognier, <i>Santa Barbara County</i>	9	36
<b>Brander</b> Sauvignon Blanc, <i>Santa Ynez</i>	8	32
<b>Cade</b> Sauvignon Blanc, <i>Napa Valley</i>	12	48
<b>Grgich Hills</b> Fumé Blanc, <i>Napa Valley</i>		59
<b>St. Supery</b> "Virtu" Sauvignon Blanc/Semillon, <i>Napa Valley</i>		48
<b>Lucy</b> Rosé of Pinot Noir, <i>Santa Lucia Highlands</i>	9	36
<b>Peter Francis</b> Chardonnay, <i>California</i>	7	28
<b>Babcock</b> Chardonnay, <i>Santa Barbara County</i>	9	36
<b>La Crema</b> Chardonnay, <i>Sonoma County</i>		42
<b>Migration</b> Chardonnay, <i>Russian River</i>	12	48
<b>Rombauer</b> Chardonnay, <i>Carneros</i>	16	64
<b>Paul Hobbs</b> Chardonnay, <i>Russian River Valley</i>		81

## Reds

<b>Angeline</b> Pinot Noir, <i>California</i>	8	32
<b>Belle Glos</b> Pinot Noir "Meomi", <i>Sonoma Coast</i>	12	48
<b>Fog Dog</b> Pinot Noir, <i>Sonoma</i>	15	60
<b>Talley</b> Pinot Noir, <i>Arroyo Grande</i>		69
<b>Merry Edwards</b> Pinot Noir, <i>Sonoma Coast</i>		75
<b>Peter Francis</b> Merlot, <i>California</i>	7	28
<b>Whitehall Lane</b> Merlot, <i>Napa Valley</i>	11	44
<b>Duckhorn</b> Merlot, <i>Napa Valley</i>		75
<b>Andrew Murray</b> Syrah, <i>Central Coast</i>	8	32
<b>JC Cellars</b> "Smoke & Mirrors", <i>Paso Robles</i>		49
<b>Orin Swift</b> Abstract, <i>Napa</i>		65
<b>Peachy Canyon</b> Zinfandel "Westside", <i>Paso Robles</i>	9	36
<b>Dashe</b> Zinfandel, <i>Dry Creek Valley</i>		49
<b>The Prisoner</b> , <i>Napa Valley</i>	14	56
<b>Foxglove</b> Cabernet, <i>Paso Robles</i>	8	32
<b>Rombauer</b> Cabernet, <i>Napa Valley</i>	12	48
<b>Cain</b> Cuvée, <i>Napa Valley</i>		59
<b>Ramey</b> Cabernet, <i>Napa Valley</i>	16	64
<b>Star Lane</b> Cabernet, <i>Santa Ynez</i>		69
<b>Robert Mondavi</b> Cabernet, <i>Oakville</i>		75

# Beers

## On Tap

<b>Bud Light</b> Anheuser Busch - St. Louis, MO   perfect for day at the beach - 4.2% abv	4.5
<b>Pils</b> Lagunitas Brewing Co. - Petaluma, CA   a Czech style pilsner - 5.3% abv	5.5
<b>Blue Star Wheat Beer</b> North Coast Brewing Co. - Fort Bragg, CA   unfiltered American wheat beer - 4.5% abv	5.5
<b>Pale Ale</b> Sierra Nevada Brewing Co. - Chico, CA   a true classic - 5.6% abv	5.5
<b>India Pale Ale</b> Stone Brewing Co. - Escondido, CA   highly hopped! - 6.9% abv	5.5
<b>Nautical Nut Brown Ale</b> AleSmith Brewing Co. - San Diego, CA   a smooth, rich take on an English style - 5% abv	5.5
<b>Shark Attack Double Red Ale (8 oz.)</b> Port Brewing Co. - San Marcos, CA   smooth, malty, hoppy finish - 9.5% abv	7
<b>Mischief Strong Ale (8 oz.)</b> The Bruery - Placentia, CA   hoppy Belgian style strong ale - 8.5% abv	7
<b>Primo Island Lager</b> Hawai'i's Original Beer   first brewed in 1897 - 4.7% abv	4.5
<b>Sandy's Draft Special</b> ask your server	

## Bottles

<b>Budweiser &amp; Coors Light</b>	4	<b>PranQster Belgian Style Golden Ale</b>	7	<b>Oaked Arrogant Bastard</b>	8
<b>Corona &amp; Heineken</b>	5	<b>Brother Thelonious Abbey Style Ale</b>	8	<b>Russian River IPA (16.9 oz.)</b>	9
<b>Barney Flats Oatmeal Stout</b>	6				

# Cocktails

<b>Cucumber Martini</b> vodka, lime, fresh cucumber, mint	9	<b>Watermelon Martini</b> watermelon vodka, orange liqueur, & compressed watermelon	9
<b>The Poinsettia</b> champagne, orange liqueur, splash of cranberry	7.5	<b>Mango Martini</b> mango infused vodka & a slice of mango	9
<b>South Swell Margarita</b> sauza reposado tequila, agave, fresh lime juice, with a float of grand marnier	9	<b>Sandy's HB Mule</b> Vodka, ginger beer, fresh lime juice	8.5