



PLEASE ORDER AT THE BAR – WE WILL CALL YOU WHEN YOUR FOOD IS READY

STARTERS

Chi-Town Sand Dog Tomato, Onions, Pickle & Peppers, with Crinkle Cut Fries **10**

St. Louis Ribs (5) Chipotle Cherry BBQ Sauce **11**

Quesadilla (2) Smoked Brisket, Gouda, Pablano Peppers **10**

Short Rib Tacos (3) Kimchi, Hoisin Glaze **11**

Battered Fish Tacos (3) Fresh Slaw, Salsa **10**

Brisket Tacos (3) Fresh Chutney Mango Salsa **10**

Chicken Wings Sweet & Spicy Sauce **11**

Hummus Teriyaki Mushrooms, Served With Hot Pita Bread **11**

Calamari Spicy Marinara **11**

Chips & Guacamole **9**

SALADS *Add Chicken \$5*

Arugula Balsamic Vinaigrette, Manchego, Candied Pecans **9**

Spinach Panko Crusted Goat Cheese, Toasted Pine Nuts, Tomatoes, Mushrooms, Honey Vinaigrette **12**

Caesar Hearts of Romaine, Fresh Avocado, Parmesan Croutons **12**

ON A BUN \$15 *Served with Crinkle Cut French Fries*

Prime Grade Ground In House Daily - Veggie Patty or Chicken Breast Available

The Boss Blue Cheese Melt, Sweet Onion Marmalade, Apple Smoked Bacon

Plain Jane Fresh Tomato & Avocado, Mozzarella, Roasted Garlic Aioli

Pulled Pork Fresh House Coleslaw, Spicy BBQ Sauce

No Legs No Face Homemade Veggie Patty, Oven Roasted Tomato, Fresh Hummus, Arugula

NEAPOLITIAN PIZZAS *Amazing Gluten Free Dough \$3*

Vegetarian Braised Fennel, Scallions, Asparagus, Mushrooms, Onions, Sweet Basil **14**

Billy Goat Goat Cheese, Mozzarella, Asparagus, Crispy Bacon, Roasted Garlic, Scallions **15**

Margherita Fresh Gioia Mozzarella, Sweet Basil, Extra Virgin Olive Oil **13**

Spicy BBQ Chicken Smoked Gouda, Mozzarella, Red Onion, Serrano Chilies, Cilantro **15**

Pepperoni House-made Tomato Sauce, Grande Mozzarella, Parmesan **14**

www.sandboxmelrose.com 323.964.9494



**Join Us For Brunch
Saturday & Sunday
10am – 4pm
Bottomless Mimosas
\$16**



SPECIALTY COCKTAILS & MARTINIS \$10

****All Juices & Syrups Made Fresh In House****

Sunburn Tequila, Orange Liqueur, Muddled Jalapeño, Lemon Juice, Ginger Syrup, Orange Juice, Lime Juice, Sour Mix

Wipe Out Bourbon, Chipotle Honey Syrup, Flamed Lemon Peel



Hang Ten Fresh Cucumber, Vodka, Ginger Syrup, Lime Juice

Lighthouse Gin, St. Germain Elderflower Liqueur, Lime Juice



Beach Bikini Vodka, Muddled Mint, Lemon & Pom Juice

High Tide Mezcal, Blood Orange Juice, Chipotle Honey Syrup, Cointreau

Sunset Sangria Cabernet Sauvignon & Bacardi Pineapple, Diced Pears, Apples, Pineapples, Cinnamon & Marinated for 32 hours

SAND TOY \$30

Gather your friends and share a Bucket of your choice of:

Mai Tai

Blue Hawaii

WINES \$9

Sauvignon Blanc, Whitehaven, New Zealand

Chardonnay, Irony, CA

Pinot Gris, J. Vineyards, CA

Champagne Split

Malbec, Alamos, Argentina

Merlot, J. Lohr, CA

Cabernet Sauvignon, William Hill, CA

Rose

DRAFT BEERS \$7

Oatmeal Stout / Anderson Valley Brewing Co. / CA / Oatmeal Stout / 5.8%

Hop Nosh IPA / Unita Brewing Co. / UTAH / American IPA / 7%

Scrimshaw / North Coast Brewing Co. / CA / Pilsner / 4.4%

Peroni Nastro Azzuro / Birra Peroni / Italy / Pale Lager / 5.1%

Hefeweizen / Mission Brewery / CA / Hefeweizen / 5%

Allagash White / Allagash Brewing Co. / ME / Witbier / 5%

Blackthorn Cider / England / 6%

Chimay White / Belgium / 9%

HAPPY HOUR

EVERYDAY 5PM – 7PM

MONDAY – THURSDAY 10PM – 12AM

All Draft Beers / Wine By The Glass / Well Drinks \$5