

CLASSICS & EGGS

FRENCH TOAST 15

thick sliced brioche toast, agave cream cheese, fresh fruit, bacon

LOCALS 13.50

two eggs any style, seasoned breakfast potatoes, brioche toast, choice of bacon or sausage patty

BREAKFAST HASH 14

two eggs any style, carne asada, bacon, seasoned breakfast potatoes, soyrizo queso, avocado

BREAKFAST SANDWICH 12

scrambled eggs, sausage patty, bacon, pepper-jack cheese, guacamole, on a brioche bun

SCRAMBLES

S.O.B. 14.50

carne asada, jack cheese, cheddar cheese, pico de gallo, cilantro, served with a side of seasoned breakfast potatoes & brioche toast

DIEGO 14.50

bacon, avocado, tomato, jack cheese, cheddar cheese, served with a side of seasoned breakfast potatoes & brioche toast

KIDS

all kid's entrees include a drink

FRENCH TOAST STICKS 10

four house-made french toast sticks, bacon or sausage patty, powdered sugar, maple syrup, cup of fruit

EGGS & TOAST 10

one egg any style, bacon or sausage patty, brioche toast, cup of fruit

BREAKFAST QUESADILLA 10

flour tortilla, scrambled eggs, bacon or sausage patty cheddar cheese, cup of fruit



EST. 2001

BRUNCH MENU
AVAILABLE UNTIL 12PM

TWO BREAKFAST TACO PLATE 13.50
two breakfast tacos. served with a side of house chips, guacamole, and beans

BURRITOS

make it wet: burrito topped with soyrizo queso, ranchero sauce, or both +2

CLASSIC OG 14

bacon, scrambled eggs, avocado, tater-tots, mixed cheese

SPICY CALIFORNIA 14.50

carne asada, scrambled eggs, roasted jalapeno peppers, chipotle aioli, tater-tots, mixed cheese

K-38 16

soyrizo, scrambled eggs, beans, pico de gallo, tater-tots, mixed cheese, topped with soyrizo queso & ranchero sauce

SOUTH OF THE BORDER

BREAKFAST QUESADILLA 14.50

bacon, scrambled eggs, tater-tots, mixed cheese, in a flour tortilla with a side of sour cream, guacamole, & pico de gallo

HUEVOS RANCHEROS 13.75

three eggs any style, lightly fried corn tortillas, beans, mixed cheese, ranchero sauce, pico de gallo

BREAKFAST TACO 6

scrambled eggs, bacon, avocado, mixed cheese, chipotle aioli, on a flour tortilla

BREAKFAST SIDES

• single french toast	5	• seasoned breakfast potatoes	3.50
• brioche toast	3	• sausage patty	3.50
• english muffin	3	• bacon	3.50
• fruit	3		

BOOZIE BRUNCH BEVS

“BRUNCH WITHOUT BOOZE IS JUST A SAD BREAKFAST”

BIG ASS BLOODY 18

vodka, house blend bloody mary mix with clamato, skewer of goodies

HOUSE MICHELADA 14

modelo, house blend bloody mary mix with clamato, lime juice

MANGO MICHELADA 14

mango cart, house blend bloody mary mix with clamato, lime juice

ESPRESSO MARTINI 15

vodka, kahlua, nitro cold brew coffee, simple syrup, pinch of cinnamon

BREAKFAST SHOT 12

irish whiskey, butterscotch schnapps, orange juice, bacon

BUBBLY

by the glass	8
by mimosa	9
by the bottle	22

choose your juice:

orange	cranberry
pineapple	grapefruit

RISE & GRIND

CARAMEL SAN DIEGO 6.50

nitro cold brew, salted caramel syrup, topped with caramel & whipped cream
add vodka or tequila +5

COCOLICIOUS 6.50

nitro cold brew, coconut milk, coconut syrup, topped with coconut shavings
add vodka or tequila +5

NITRO COLD BREW COFFEE 5.25

HOT COFFEE 3.50

add milk or milk substitute upon request:
almond milk, oat milk, coconut milk

DRAFT BEER

available in 14 oz or 22 oz

SEASONAL ROTATING TAP

please ask server for details

HARLAND HAZY

hazy ipa // san diego, ca

CORONADO WEEKEND VIBES

san diego style ipa // san diego, ca

ALESMITH .394

san diego style pale ale // san diego, ca

SIERRA NEVADA PILS

pilsner // chico, ca

ELYSIAN SPACE DUST

west coast ipa // seattle, wa

PACIFICO

mexican lager // mazatlan, sinaloa, mex

MODELO ESPECIAL

mexican lager // tacuba, mex

ESTRELLA JALISCO

mexican lager // guadalajara, mex

CALI-SQUEEZE

blood orange wheat ale // paso robles, ca

KONA BIG WAVE

golden ale // kalilua-kona, hi

COORS LIGHT

american lager // golden, co

MICHELOB ULTRA

light lager // st. louis, mo

BUD LIGHT

american lager // st. louis, mo



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COCKTAILS

MARGARITAS

MARGARITA PITCHER
classic house marg for the table
serves 4-5 people 4.8

SANDBARGARITA 13
blanco tequila, lime juice, agave

CADILLAC MARG 17
herradura blanco tequila, lime juice, agave, with a grand marnier float

MISSION BEACH MELON MARGARITA 15
olmeca altos blanco tequila, licor 43, cointreau noir, watermelon-cucumber puree, lime juice, agave

STRAWBERRY AGUA FRESCA 15
espolon reposado tequila, strawberry-mint puree, lime juice, agave

HIBISCUS-BERRY 15
cazadores blanco tequila, hibiscus syrup blackberry puree, lime juice, agave

SPICY PINEAPPLE MANA-RITA 15
teremana blanco tequila, triple sec, pineapple, jalapeno, lime juice, agave

BRUNCH BEVS

BIG ASS BLOODY 18

cutwater vodka, house blend bloody mary mix with clamato, lime juice, skewer of goodies

HOUSE MICHELADA 14

modelo, house blend bloody mary mix with clamato, lime juice

MANGO MICHELADA 14

mango cart, house blend bloody mary mix with clamato, lime juice

ESPRESSO MARTINI 15

vodka, kahlua, nitro cold brew coffee, simple syrup, pinch of cinnamon

BREAKFAST SHOT 12

irish whiskey, butterscotch schnapps, orange juice, bacon

BUBBLY

by the glass 9
by the bottle 24

choose your juice:

orange pineapple cranberry grapefruit

CANS

ATHLETIC - NA MILLER LIGHT	6.50	CIDER	8.25
CORONA	7.25	(seasonal) ask for details	
MODELO	7.25	GUINNESS	11
TECATE	4	draught stout (14.9oz)	
MICHELOB ULTRA	6.50	GOLDEN ROAD MANGO CART	7.25
NUTRL	8	mango wheat ale	
SUN CRUISER	8	JUNESHINE	10.25
iced tea vodka		hard kombucha	

SANDBAR 6 PACK
choose 6 cans of beer . mix & match or keep it all the same.
(excludes 14.9+ cans) 36

WINES & SANGRIA

LOS CUERNOS	14	RED SANGRIA	15
chardonnay (8.4oz)		made 100% from Spanish wine and natural citrus fruit flavors (22oz)	
sauvignon blanc (8.4oz)			
rose bubbles (8.4oz)			
red blend (8.4oz)			
pinot noir (8.4oz)			

DON'T THINK JUST DRINK!

COCKTAIL OF THE MONTH	MP	MISSION BEACH HIGH-FIVE	12
ask server for details		tecate, shot of olmeca altos tequila	
SEASONAL SLUSHIE	15	MEXICAN CANDY SHOT	5
ask server for details		TECATE	4

SODAS & MORE

PEPSI PRODUCTS

LEMONADE

BREWED ICE TEA

GATORADE 3.75

NITRO COLD BREW 5.25

RED BULL

energy drink, sugarfree, white peach, watermelon, tropical

In an effort to uphold the quality of food, service, and hospitality that Sandbar is known for, a 4% surcharge will be added to all guests checks to cover distribution cost increases and product inflation.