

TO SHARE

CHIPS + DIPS \$15 | V

guacamole or hummus with harissa, organic blue corn chips

GRILLED ARTICHOKE \$16 | GF VG

parmesan, fresh herbs, gribiche

CORVINA CEVICHE \$19

cilantro, aji amarillo, red onions, choclo, avocado, leche de tigre

CHILLED OCTOPUS SALAD \$16

tomato, red onion, potatoes, cucumber, castelvetro olive, red wine vinaigrette

OYSTERS \$19 | GF

half dozen, cocktail sauce, choice of spicy or savory mignonette

SALADS

HEALTHY GREEN \$16 | GF V

Sun Fresh Farm greens, heirloom carrots, roasted corn, tomato, radishes, keylime vinaigrette

CAESAR \$15 | VG

shaved romaine, ZTB croutons, seabean, creamy parmesan dressing

NICOISE \$23 | GF

confit tuna, Sun Fresh Farm greens, tomato, sugar snap peas, pickled onion, hardboiled egg, caper berries, potato, red wine vinaigrette

STRACCIATELLA \$20 | GF VG

kumato tomato, cucumber, balsamic reduction, ZTB sourdough, basil, extra virgin olive oil

Enhancements | *Peruvian marinated organic chicken breast 8 | smoked pepper shrimp 12.5 | grilled steak 14*

#DAYLIFE

IMPOSSIBLE BURGER \$19 | V

plant-based patty, beer mustard, tomato, caramelized onions, sprouts, challah bun, fries

LOBSTER & CRAB ROLL \$26

shaved fennel, pickled cucumber, celery leaves, lettuce, brioche, fries

FISH SANDWICH \$24

cumin lime crusted corvina, red cabbage slaw, tomato, remoulade, ciabatta, fries

HEALTHY BOWL \$21 | GF

grilled organic chicken breast, brown rice, charred broccolini, amazing sauce

WINGS \$18 | GF

dozen organic wings, buffalo or bbq sauce, crudité, bleu cheese dressing

CHICKEN SANDWICH \$21

Trini Mike's pepper marinate, cooper cheese, tomato, guacamole, beer mustard, challah bun, fries

SHRIMP TACOS \$16 | GF

salsa verde, red cabbage slaw, corn tortilla

1SB BURGER \$21

Wagyu, cooper cheese, lettuce, tomato, pickles, 1SB sauce, challah bun, fries

SIDES

FRUIT CUP \$8 | GF V

CRISPY FRIES \$7 | V

SLAW \$8 | GF V

red cabbage, citrus

TRUFFLE FRIES \$12

herbs, parmesan

SALAD \$8 | GF V

Sun Fresh Farm greens, tomato, red onion, cucumber, key lime vinaigrette

CHARRED BROCCOLINI \$7 | GF V

olive oil, crushed pink peppercorns

CHILLED WATERMELON \$9 | GF V

KIDS

CHICKEN TENDERS \$14 | fries

HOT DOG \$13 | fries

GRILLED CHEESE \$12 | VG | cooper cheese, fries

DESSERT

FRUIT PLATE \$14 | GF V

seasonal fruits

GELATOS \$9 | GF

blue milk cookies + cream, chocolate, vanilla, strawberry sorbet (V)

CHOCOLATE MOUSSE \$11 | GF

ganache, sponge cake, blood orange gelee, toasted almond

LOCAL PARTNERS

Sun Fresh Farms | Sunshine Provisions | Zack The Baker (ZTB)
Trini Mike's | North Star | Bianco Gelato

V- Vegan / VG- Vegetarian / GF- Gluten Free



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

BUBBLES

PROSECCO 15 | 57
Giuliana, NV

CHAMPAGNE, BRUT 31 | 125
Perrier-Jouët, Grand Brut, NV

MAGNUM-CHAMPAGNE, BRUT 350
Perrier-Jouët, Grand Brut, NV

CHAMPAGNE, BRUT 505
Perrier-Jouët, Belle Époque, 2011

MAGNUM-CHAMPAGNE, BRUT 1250
Perrier Jouët, Belle Époque, 2007

CHAMPAGNE, BRUT ROSÉ 49 | 195
NV Perrier-Jouët, Blason

CHAMPAGNE, BRUT ROSÉ 850
Perrier Jouët, Belle Époque, 2006

MAGNUM-CHAMPAGNE, BRUT ROSÉ 2250
Perrier Jouët, Belle Époque, 2006

VEUVE CLICQUOT, RICH 45 | 175
Presented with ice, mint and fresh seasonal fruits

ROSÉ

CHATEAU LA GORDONNE, Font Freye,
Provence 13 | 49

LAPOSTOLLE, Le Rosé, Valle De Rapel
14 | 53

BERTANI, Bertarose, Veneto 15 | 57

REV DE LA MER, Corsica 17 | 65

MAGNUM CHATEAU LA GORDONNE,
La Chapelle, Provence 155

DOUBLE MAGNUM CHATEAU LA
GORDONNE, La Chapelle, Provence 395

WHITE

PINOT GRIGIO 13 | 49
Banfi, Le Rime, Tuscany

SAUVIGNON BLANC 13 | 49
Gerard Bertrand, Perles, Languedoc

CHARDONNAY 15 | 57
Landmark, Sonoma

SANCERRE 17 | 65
Maison Fucher

ALBARINO 15 | 57
Don Olegario, Rias Baixas

RED

TEMPRANILLO 13 | 49
Pata Negra, Valdepeñas

PINOT NOIR 14 | 53
Acrobat, Oregon

CABERNET SAUVIGNON 16 | 61
Domaine Napa, Napa Valley

MALBEC 14 | 53
Trapiche Broquel, Mendoza

DRAFT BEER

BISCAYNE BAY Kapitan's Kolsch 8

WYNWOOD IPA 9

FUNKY BUDDHA Floridian Wheat 8

TWISTED TRUNK Palm Beach Pilsner 8

NARRAGANSETT Lager 8

BEER IN A CAN

HOUSE BEER Lager 8

DUE SOUTH 1 Hotel Pale Ale, 16 Oz 12

DOGFISH HEAD Seaquench Ale 8

CIGAR CITY Jai Alai IPA 8

BALLAST POINT Grapefruit Sculpin IPA 8

HEINEKEN 8

HEINEKEN LIGHT 8

SAPPORO 8

5 CAN BUCKET 37

COCKTAILS

FROZEN

Made with Kelvin Slush Co. Mixes – USDA organic,
non-gmo, vegan, gluten-free, kosher and all-natural.

SKINNY PIÑA 15

Don Q Cristal, Organic Coconut Water and
Pineapple, Fresh Lime. Additional Appleton
Reserve Floater 8

LA ULTIMA PALABRA 15

Mezcal, Yellow Chartreuse, Luxardo, Lime

FROSÉ ALL DAY 15

Rosé Wine, Vodka, Lillet Rouge, Peach,
Fresh Citrus

BLAME IT 15

Aperol, Beefeater Gin, Prosecco, Passion Fruit, Citrus

POOLSIDE & CHILL 16

MELON BALLIN'

Sky Watermelon, Midori, Lime, Serrano Chile,
Torched Watermelon

LA FLOR DE JAMAICA

Blanco Tequila, Combier, Lime Agave, Hibiscus +
Guajillo Ice Cube

GIN & BASIL SMASH

London Dry Gin, Giffard Pamplemousse, Basil,
Ginger, Lime, Prosecco

GRASS SKIRTS

Aged Rum, Passion Fruit + Orgeat Tiki Syrup
Pineapple, Lime, Angostura Bitters

GO BIG 15 | 55

SANDBOX SANGRIA

White Wine, St-Germain Elderflower, Stone Fruit,
Apple, Fresh Citrus

MOJITO ON TAP

White Rum, Lime, Demerara Sugar, Fresh Mint

THE
SAND
BOX

RUM EXPERTS

APPLETON Reserve 15

ST. AUGUSTINE Pot Distilled 15

BRUGAL 1888 19

ZAFRA 21 Year 21

GOSLINGS Family Reserve 19

FACUNDO Paraiso 49

RON ZACAPA XO 30

DON Q Gran Añejo 19

AGAVE AFICIONADOS

MILAGRO Silver Barrel Select 19

CASA DRAGONES Joven 59

ESPOLON Añejo X 30

DON JULIO 1942 39

AVION Reserva 44 35

TEQUILA OCHO Extra Añejo 39

XICARU Silver, Mezcal 15

DEL MAGUEY Tobala, Mezcal 25

NO ALCOHOL NEEDED

COCONUT WATER (500ML) 8

SUNBURNT ON SOUTH BEACH 9

Coconut Water, Mango, Lime, Mint, Ginger Beer

NO BOOZE DAIQURI 9

Strawberry, Mango, Blueberry, Peach or Passion Fruit

FRESH COCONUT 12