

THE SAND BOX

SPARKLING

ANDREOLA DIRUPO 13 | 49
PROSECCO SUPERIORE, NV

PERRIER-JOUËT 29 | 99
GRAND BRUT, NV

LALLIER 35 | 135
GRAND CRU, ROSÉ, NV

BILLECART-SALMON 195
BRUT ROSÉ, NV

DOM PÉRIGNON 505
BRUT, 2006

TAITTINGER MAGNUM 505
BRUT, NV

ROSÉ

JEAN-LUC COLOMBO 12 | 45

JEAN-LUC COLOMBO MAGNUM 160

JEAN-LUC COLOMBO 3L 85

BERTANI, BERTAROSE 15 | 57

WINE ON DRAFT

NXNW, ROSE 10 | 40

DRAFT BEER

NARRAGANSETT LAGER 8

WYNWOOD IPA 9

FUNKY BUDDHA FLORIDIAN WHEAT 8

TWISTED TRUNK PALM BEACH PILSENER 8

WHITE

PINOT GRIGIO 11 | 41
BORGO

SAUVIGNON BLANC 13 | 49
GERARD BERTRAND, PERLES

CHARDONNAY 15 | 57
LANDMARK

SANCERRE 17 | 65
MAISON FUCHER

ALBARINO 15 | 57
DON OLEGARIO

CHARDONNAY 165
RAMEY, RITCHIE VINEYARD

VIOGNIER 115
DARIOUSH, NAPA VALLEY

RED

TEMPRANILLO 11 | 41
PATA NEGRA

PINOT NOIR 14 | 53
ACROBAT

CABERNET SAUVIGNON 16 | 61
NAPA RIDGE

MALBEC 14 | 53
TRAPICHE BROQUEL

COCKTAILS

FROZEN

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

BLUEBERRY KICKER 15
Blanco Tequila, Blueberry, Fresh Lemon, Ginger

SKINNY PIÑA 15
Bacardi Rum, Organic Coconut Water And Pineapple, Fresh Lime

FROSÉ 15
Rosé Wine, Vodka, Lillet Rouge, Peach, Fresh Citrus

KISS ME SILLY 15
Bacardi Rum, Strawberry, Fresh Lime

MIXED

POOLSIDE PUNCH 15 | 55
3 Types of Rum, Pineapple, Orange, Lime, Cardamom,
House Grenadine

SANDBOX SANGRIA 15 | 55
White Wine, St-Germain Elderflower, Stone Fruit, Apples,
Fresh Citrus

CRAFT ON DRAFT

MOJITO 15 | 55
Bacardi Rum, Lime, Demerara Sugar, Mint

BEER *in a can*

1 PALE ALE 8

UNITA READY SET GOSE 8

CIGAR CITY JAI ALAI IPA 8

BALLAST POINT GRAPEFRUIT SCULPIN IPA 8

MAMA'S LITTLE YELLA PILSNER 8

CRAFT BEER BUCKET (5 cans) 37

TEQUILA *a icionados*

MILAGRO SILVER BARREL SELECT 19

CASA DRAGONES JOVEN 59

DON JULIO 1942 39

AVION EXTRA ANEJO 44 35

TEQUILA OCHO EXTRA ANEJO 39

RUM *experts*

ST. AUGUSTINE POT DISTILLED 15

BRUGAL 1888 19

ZAFRA 21 YEAR 21

GOSLINGS FAMILY RESERVE 19

KIRK & SWEENEY 18 YEAR 17

FACUNDO PARAISO 49

RON ZACAPA XO 30

VIRGIN TERRITORY

COCONUT WATER (500 ML) 8

NO RUM PUNCH 9
Pineapple, Orange, Cranberry, Lime, Florida Hibiscus Syrup

NO BOOZE DAIQURI 9
Strawberry, Mango, Blueberry Or Peach



PICADERAS

GUACAMOLE V GF 15

Avocado, Roasted Jalapeño, Cilantro, Cotija
Add Crab 6 | Shrimp 5

TOTOPOS V GF 16

Warm Tortilla Chips, Queso Fundido, Pico de Gallo, Green Onions, Fresh Jalapeños
Chicken Verde 8 | Palmetto Creek Farm Carnitas 9

COCKTAIL DE CAMARONES GF 17

Poached Shrimp, Bloody Mary Peppered Bacon, Gazpacho Shishito Pepper, Avocado, Peppered Bacon "Stir Stick"

CEVICHE BOWL GF 16

Fresh Florida Snapper, Giant Corn, Serrano Chili, Citrus Leche de Tigre Served with Chili Lime Spiced Tortilla Crisps

TOSTONES GF 13

Crispy Plantains, Pickled Red Onions, Queso Fresco, Smoked Tomato Aioli

ALITAS 1 lb. 18 2 lb. 32 5 lb. 75

Organic Chicken Wings, Habanero Chili Glaze, Garlic, Peanut & Scallions

TACOS

Served with Onions, Radish, Cilantro, Salsa Verde

RAJAS V VG GF 14

Roasted Poblanos, Jicama, Nopal, Charred Peppers, Served on Corn Tortillas

PESCADO 19

Cast Iron Roasted Cobia, Avocado-Dill Aioli, Served on Flour Tortillas

POLLO GF 15

Barbacoa Marinate, Queso Fresco, Radish, Served on Corn Tortillas

CARNITAS GF 16

Slow Roasted Pork, Honey Pickled Onions, Cilantro, Cortija Crema, Served on Corn Tortillas

AL CARBON GF 18

Dry Pepper Rub Skirt Steak, Charred Onions, Cotija Crema, Served on Corn Tortillas

QUESADILLAS

Served with Guacamole, Sour Cream, Salsa

QUESO V 14

Queso Chichuahua

RAJAS V 16

Roasted Poblanos, Nopal, Charred Peppers

POLLO 18

Chipotle Marinated Grilled Chicken, Queso Chichuahua

CARNITAS 17

Slow Roasted Pork, Quesa Chihuahua

ENSALADAS

ENSALADA VERDE V 16

Local Greens, Charred Corn, Queso Fresco, Jicama, Mango & Lime-Cumin Vinaigrette, Crostini

RAW SALAD V 16

Wild Arugula, Sliced Baby Carrots, Cherry Tomatoes, Cilantro, Cauliflower, Citrus Vinaigrette

ROMANA V GF 15

Romaine Lettuce, Roasted Mixed Squash, Sun-dried Tomatoes, Sweet Plantains, Crumble Goat Cheese, Key Lime Dressing

SANDIA V 15

Watermelon and Heirloom Tomato, Queso Fresco, Pickled Red Onion, Lemon Balm, Cucumber, Pasilla Vinaigrette

TOMATE V GF 15

Watermelon & Heirloom Tomato, Queso Fresco, Pickled Red Onion, Lemon Balm, Cucumber, Pasilla Vinaigrette

GRANOS V 17

Mixed Organic Grains, Charred Cauliflower, Roasted Poblanos, Pumpkin Seeds, Herb Vinaigrette

OUR SALADS ARE ALREADY YUMMY BUT FEEL FREE TO ADD:

Herb Marinated Grilled Chicken 8 | Cast Iron Blackened Cobia 16
Key West Shrimp 14

TORTAS

Choice of Crispy Fries, Cantina Slaw or Fruit (\$3)

BLACK BEAN BURGER V 21

Charred Burger, Arugula, Tomato Marmalade, Goat Cheese, Guacamole

PESCADO 23

Blackened Local Cobia, Pickled Cabbage, Green Mango, Avocado Spread, Potato Roll

SINGLE / DOUBLE CHEESEBURGER 19 / 22

Grass-Fed Beef, Butter Lettuce, Cooper Sharp Cheese, Pickles, House-Made Sauce

NIÑOS

Choice of Crispy Fries, Cantina Slaw or Fruit (\$3)

CHEESE QUESADILLA 14

Queso Chichuahua, Cheddar Cheese

PB & J 10

CHICKEN TENDERS 12

BABY CRUDITE V VG 9

DULCES

COCONUT TRES LECHES 12

Quince Membrillo, Shaved Toasted Coconuts

CHURROS 12

Mexican Chocolate Sauce

POP LABS POPSICLES 8

Chocolate, Lemon, Vanilla, Coconut Grove

SEASONAL FRUIT V VG GF 16

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

V: VEGETARIAN

VG: VEGAN

GF: GLUTEN FREE