



SPECIALTY COCKTAILS & MARTINIS \$11

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

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

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



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

SANDBOX FREEZE \$12

Pina Colada

Berry Punch

Or ask your bartender to give you ½ and ½!

WINES \$9

Sauvignon Blanc, Whitehaven, New Zealand

Malbec, Alamos, Argentina

Chardonnay, Irony, CA

Merlot, J. Lohr, CA

Pinot Gris, J. Vineyards, CA

Cabernet Sauvignon, William Hill, CA

Prosecco Split, LaMarca, Italy

Rose, Donati, CA Central Coast

DRAFT BEERS \$7

Boont Amber Ale / Anderson Valley Brewing Co. / CA / Red Ale / 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%

Baba Black Lager / Unita Brewing Co. / UTAH / Black Lager / 4%

Mission Hefeweizen / Mission Brewery / CA / Hefeweizen / 5%

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

BOTTLED BEERS \$6

Old Rasputin

Corona

Cider

Stella

Bud Light

And More!

HAPPY HOUR

EVERYDAY 5PM – 7PM

MONDAY – THURSDAY 10PM – 12AM

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

Happy Hour Food Menu

www.sandboxmelrose.com 323.964.9494 #sandboxmelrose

Sales Tax Not Included – 18% Gratuity added to all parties of 5 or more