



## **WOOD SMOKED BABY BACK RIBS \$15**

*Comes with Your Choice of Fries or Side Salad*

### STARTERS

- Tuna Tar Tar** Sushi Grade Tuna, Shallots, Jalapeños, Avocado, Wonton Crisps **12**
- Chicken Eggrolls** Fresh Corn, Red Peppers, Onions, Mozzarella Cheese with Chile Mango Dipping Sauce **10**
- Chicken Satay** (4) Spicy Peanut Sauce **12**
- Quesadilla** (2) Smoked Brisket, Gouda, Pablano Peppers **10**
- Short Rib Tacos** (3) Kimchi, Hoisin Glaze **11**
- 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**
- Mac & Cheese** **7**
- Chips & Guacamole** **9**
- Caesar** Hearts of Romaine, Fresh Avocado, Parmesan Croutons **11** *Add Chicken \$5*

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

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

- Which Came First** Crispy Chicken, Fried Egg, Cheddar Cheese, Candied Bacon, Miso Maple Butter
- The Boss Burger** Blue Cheese Melt, Sweet Onion Marmalade, Apple Smoked Bacon
- Plain Jane Burger** Fresh Tomato & Avocado, Mozzarella, Roasted Garlic Aioli
- No Legs No Face** Homemade Veggie Patty, Oven Roasted Tomato, Fresh Hummus, Fresh Spinach

### NEAPOLITIAN PIZZAS *Try Our 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](http://www.sandboxmelrose.com) 323.964.9494 #sandboxmelrose



**Brunch**  
**Saturday & Sunday**  
 10am – 5pm  
**Sundays**  
 2-4-1  
**All Drinks All Day!**



## SPECIALTY COCKTAILS & MARTINIS \$12

*\*\*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**

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

## THE BEST HAPPY HOUR!

*EVERYDAY 5PM – 7PM*

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*MONDAY – THURSDAY 10PM – 12AM*

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

*Happy Hour Food Menu*