SandBar at HAVANA BLUE | SandBar at HAVANA BLUE | SandBar at HAVANA BLUE | SandBar at HAVANA BLUE | SandBar at HAVANA BLUE

Signature A La Carte Brunch Sat & Sun 11am - 2pm

MIMOSA BAR

Champagne / fresh juices / premium spirits

Caribbean Creations

- ≈ Lemongrass
- ≈ Passion Fruit – Vanilla Bean
- ≈ Strawberry – Mango
- ≈ Orange – Grand Marnier

BLOODY MARY BAR

House-made mix / premium spirits

Classic	Stoli Vodka
Ohayŏ	Stoli Vodka / hondashi / wasabi
Kentucky Blue	Bacon Infused Bulliet Bourbon / blue cheese stuffed olives
Bloody Maria	Lunazul Blanco Tequila / chile Tajín / lime

$12 Each or $25 Unlimited (during brunch hours)

Blueberry Beignets	Fluffy light French Creole beignets / powdered sugar / blueberry compote (meant for sharing) / 8
HAVANA Banana Pancakes	Jumbo banana buttermilk pancakes / house-made coconut syrup / whipped cream / toasted coconut / 12
Huevos Rancheros	Two eggs sunny side up / crispy flour tortilla / rojo creole y local verde tomatillo salsa / red onion / queso blanco crumble / black bean hummus / 14
Mama's Morning BLT	Scrambled eggs / grilled queso fresco / bacon / lettuce / tomato / guacamole / brioche bun / 12
Americano	Two eggs (any style except poached) / 5oz Skirt Steak / papas bravas potatoes / rojo creole salsa / 22
Sunrise Tacos	Scrambled eggs / pico de gallo / cheddar cheese / cilantro / black bean hummus / bacon crumbles / chile toreado salsa / grilled flour tortilla / 14
Cubano Benedict	Two poached eggs / Pulled Pork / toasted brioche / jalapeño hollandaise / 16
Breakfast Burrito	Scrambled eggs / Cuban dirty rice / black bean hummus / cheddar cheese / cilantro / roasted poblano crema / chile toreado salsa / pressed flour tortilla / 12
Hangover Burger	Fresh signature blend of Angus Beef / fried egg / grilled queso fresco / tomato / mixed greens / red onion / green apple pickle / brioche bun / jalapeño hollandaise / 22 Add Bacon +4

SIDES

Papas Bravas	Latin potatoes / Chorizo / cilantro petals / rojo creole salsa / 6
Tropical Fruit Salad	Fresh island fruits and berries / 10

Maple Glazed Bacon / 8 White or Wheat Toast / 4 Extra Sauces / 3

SandBar at HAVANA BLUE

Sip. Savor. Scene.™

Savor Latin Inspired Caribbean Fare at the Ultimate Beachfront Grill and Tropical Chic Sports Lounge.
Serving Lunch & Dinner. 11am – 11pm.
"Top 5 Beachside Restaurants" – *Caribbean Travel & Life*

LATIN LIBATIONS & PACIFIC TWISTS / 12

Signature Cuban Mojitos Bacardi Superior or Tropical Rum / muddled with fresh mint, lime & fruit
Classic ≈ Mango ≈ Black Cherry ≈ Passion Fruit ≈ Key Lime
Pitcher ≈ approx 5 drinks / 44

Brazilian Caipirinhas Authentic Leblon Cachaça / fresh citrus / raw sugar
Classic ≈ Lemongrass ≈ Passion Fruit – Vanilla Bean

Pain Killas Bacardi Superior, Gold or Mango Rum / special house blend of coconut, orange & pineapple juice / fresh nutmeg Classic ≈ Mango

Mambo Margarita Lunazul Blanco Tequila / orange liqueur / orange, mango & lime juice
Upgrade to Milagro Silver +2

HAVANA BLUEberry Cruzan Vanilla Rum / blueberries / pineapple / graham cracker dust / house favorite

Grapefruit Limonada Stoli Vodka / pink grapefruit / cayenne / fresh lemon / house-infused citrus honey

PINK Guava Punch Bacardi Superior Silver Rum / pink guava / house juice blend / cilantro / Gosling's float

Key-Limetini Cruzan Vanilla Rum / key lime juice / pineapple juice / graham cracker dust

Killer Bee Jalepeño – Infused Bacardi Limón Rum / passion fruit juice / citrus honey / jalapeño "stinger"

FROZEN SENSACIÓNS / 12

Caribbean Daiquiris Bacardi Superior Silver or Mango Rum / fresh lime / fresh fruit / create your own combo
Banana ≈ Mango ≈ Strawberry ≈ Passion Fruit ≈ Coconut ≈ Lime

Passion Colada Parrot Bay Coconut Rum / passion fruit / orange juice / crema de coco

BLUEberry Mojito Stoli Blueberi Vodka / muddled with fresh mint, lime & blueberries

Nikki's Dream Cruzan Vanilla Rum / mango / passion fruit / vanilla bean / house-made grenadine

BBC Bailey's Irish Cream / Parrot Bay Coconut Rum / banana / coconut / blended to perfection

Tropical Sunrise Bacardi Mango Fusion Rum / Cruzan Raspberry Rum / passion fruit / mango / fresh raspberries

Bushwhacker Bacardi Gold / Cruzan Vanilla Rum / Kahlua / Bailey's / Amaretto / crema de coco

Coco Piña Colada Parrot Bay Coconut Rum / crema de coco / pineapple juice / toasted coconut

Miami Vice Strawberry Daiquiri meets Coco Piña Colada / toasted coconut

Sandia Margarita Lunazul Blanco Tequila / fresh watermelon / orange liqueur / lime juice
Upgrade to Milagro Silver +2

BEER SELECCIÓNS

Domestic Budweiser / Bud Light / Coors Light / 5
Sierra Nevada 'Pale Ale' / 6

Import Carib / Corona / Corona Light / Heineken / Amstel Light / 6

VINO BLANCO & ROSÉ

Sunset Sangria GL 12 / PITCHER 40

Vino de la Casa 10

Miguel Torres 'De Casta'
Rosé – Catalunya, Spain 10 / 40

Bertani 'Velante'
Pinot Grigio – Veneto, Italy 12 / 44

Craggy Range 'Te Muna Road Vineyard'
Sauvignon Blanc – Martinborough, NZ 15 / 56

VINO ROJO

Sunset Sangria GL 12 / PITCHER 40

Vino de la Casa 10

Cuvaison
Pinot Noir – Carneros, California 17 / 65

Salentein
Malbec – Mendoza, Argentina 14 / 50

Joseph Carr
Cabernet Sauvignon – Napa Valley, California 16 / 60

ESPUMANTES

Veuve Clicquot Brut 'Yellow Label' N/V
Brut – Reims, France 129

Moët & Chandon 'Ice Imperial'
Epernay, Fr ance 100

** Over 150 wines, champagnes & reserve bottles available upon request * Wine Spectator Award of Excellence 2007-2015 **

Tapas

(meant for sharing amongst the table)

Latin Trio	Wasabi Guacamole / black bean hummus / piña pico de gallo / cilantro-corn tortilla chips / 14
Croquetitas	Serrano Ham & Manchego Cheese Croquetitas / samba aioli / 12
Cuban Sliders	Slow Roasted Pulled Pork / Serrano Ham / manchego cheese / green apple pickle / truffle essence / pressed pan dulce / blueberry mustard / house favorite / 16
Carib Chicken Wings	Sambal Marinated Chicken Wings / Caribbean spice rub / dressed in Thai chili - bbq / jalapeño ranch / breaded or naked / 14
Fire Dragon Shrimp	Tempura Rock Shrimp / aji amarillo / jalapeño confetti / fire dragon sauce / 18
Pollo Tinga Tostadas	Chipotle Pulled Chicken / caramelized onions / pico de gallo / roasted poblano crema / organic local micro greens / crispy house-made cilantro - corn tortilla / $5 each / min order three
Ceviche Especial	Fresh Seafood / cooked naturally in citrus juices / cilantro-corn tortilla chips / ask your server for the creative preparations changing daily / 18
Calamari Tamari	Tempura Calamari & Cherry Peppers / red onion / cucumber / tomato / tamarind - lime zest emulsion / 16
CoCo Chicken Tiritas	Coconut Milk Marinated Chicken Fingers / salt & pepper tempura / blueberry mustard / 12
Shark Bites	Tempura or Blackened Fresh Catch of the Day / black sesame / baja coleslaw / creamy cilantro salsita / 14
Hongo Tostadas	Cumin Dusted Portobello Mushrooms / garlic spinach / poblano rajas / queso blanco / organic local micro greens / roasted poblano crema / crispy house-made cilantro - corn tortilla / $5 each / min order three

ENSALADAS

Habana Ensalada	Mixed Greens / piña a la plancha / cucumber / cherry tomato / red onion / queso blanco croutons / coconut - lemongrass vinaigrette / 14 ≈ Add Sofrito Marinated Grilled Chicken +8 ≈ Add Blackened Tiger Shrimp +10
Caesar de Casa	Romaine Lettuce / crispy spring roll bowl / spiced cashews / fiery manchego Caesar dressing / 14 ≈ Add Sofrito Marinated Grilled Chicken +8 ≈ Add Blackened Tiger Shrimp +10

SandBar at HAVANA BLUE | SandBar at HAVANA BLUE | SandBar at HAVANA BLUE | SandBar at HAVANA BLUE | SandBar at HAVANA BLUE

Lunch 11AM TO 5PM

(served with house-made cilantro-corn chips or upgrade to fries for +4)

Yucatan Fish Tacos	Cumin Tempura Mahi-Mahi / baja coleslaw / cilantro / crazy 88 sauce / bacon crumbles / grilled flour tortilla / 22
Las Palmas Tacos	Espresso BBQ Pulled Pork / mango mojo / arugula / ginger coulis / grilled flour tortilla / 16
Chicken Club Quesadilla	Grilled chicken / bacon crumbles / pico de gallo / queso mezcla / grilled flour tortilla / spicy aioli / guacamole / jalapeño ranch / 14
Caribbean Mahi Wrap	Grilled Mahi-Mahi / pico de gallo / arugula / Cholula® remoulade / mixed greens / pressed flour tortilla wrap / 18
Latin Philly	Mojito Skirt Steak / poblano & onion rajas / melted queso blanco / brioche bun / samba aioli / 18
Cerveza Pollo Sandwich	Beer Battered Chicken / crispy bacon / mixed greens / brioche bun / creamy cilantro salsita / 16
SB Signature Burger	Fresh Signature Blend of Angus Beef / grilled queso fresco / tomato / romaine / red onion / green apple pickle / brioche bun / samba aioli / 18 Add Bacon +4 Add Fried Egg +4
SB Veggie Burger	Black Bean Veggie Burger / tomato / romaine / green apple pickle / red onion / brioche bun / jalapeño ranch / 14 2014/15 Winner *"King of the Sliders"* Competition *(note this is a full sized burger)*
Po' Beach Boy	Panko Breaded Rock Shrimp / arugula / Cholula® remoulade / open face brioche bun / 18

(all sandwiches available in flour tortilla wrap upon request)

SIDES / 6

papas fritas (fries)
sweet fried plantains
baja coleslaw
salsa w/cilantro-corn tortilla chips
petite habana ensalada

EXTRA SAUCES / 3

samba aioli
Thai chili - bbq
blueberry mustard
creamy cilantro salsita
ginger coulis
jalapeño ranch
roasted poblano crema
Cholula® remoulade
chile toreado salsa

SandBar at HAVANA BLUE

Dinner 5PM TO 10PM

A LA PLANCHA (from the grill)

(choose salt & pepper, blackened, jerk seasoning or tempura)

Mahi Mahi / 22
Snapper / 24
Tiger Shrimp / 24
Caribbean Lobster Tail / MP
Chicken Breast / 20
Skirt Steak / 10 oz / 26

Make it a Surf & Turf ≈ add a 5oz Skirt Steak / 18

SAUCES / 3

lemongrass – mojito butter
chimichurri beurre blanc
jalapeño hollandaise
garlic mojo
spicy ginger coulis
local verde tomatillo salsa
Caribbean chutney
Thai chili-bbq
blueberry mustard

SIDES / 6

adobo grilled asparagus
smoked queso blanco mash
Spanish cauliflower crisp
Prosciutto mac-n-cheese
mushroom & poblano rajas
red beans & rice
sweet fried plantains
manchego dusted fritas

SB Signature Burger Fresh Signature Blend of Angus Beef / grilled queso fresco / tomato / romaine / red onion / green apple pickle / brioche bun / samba aioli / 18 Add Bacon +4

Dulces

Chocolate Buñuelos Milk chocolate filled donuts / cinnamon sugar dust / 10

HAVANA Banana Warm banana nut spring roll / strawberry – passion fruit coulis / coco – banana ice cream / 10

Slice of Paradise Key lime pie / vanilla bean graham cracker crust / candied meringue crumble / 10

Brazilian Carnaval Bruléed banana split / house-made ice cream trio / dulce de leche / diablo chocolate sauce / kiwi coulis / cardamom whipped crema / toasted coconut / 16

Isla Ice Cream (house-made ice cream / choose 3 flavors) / 10
Coconut – Banana * Dark Chocolate Chip – Espresso * Blueberry – Vanilla Bean * Argentinian Dulce De Leche

Nieves (house-made fresh fruit sorbets / choose 3 flavors) / 10
Kiwi – White Grape * Coconut – Chai * Cucumber – Lychee * Mandarin Oriental

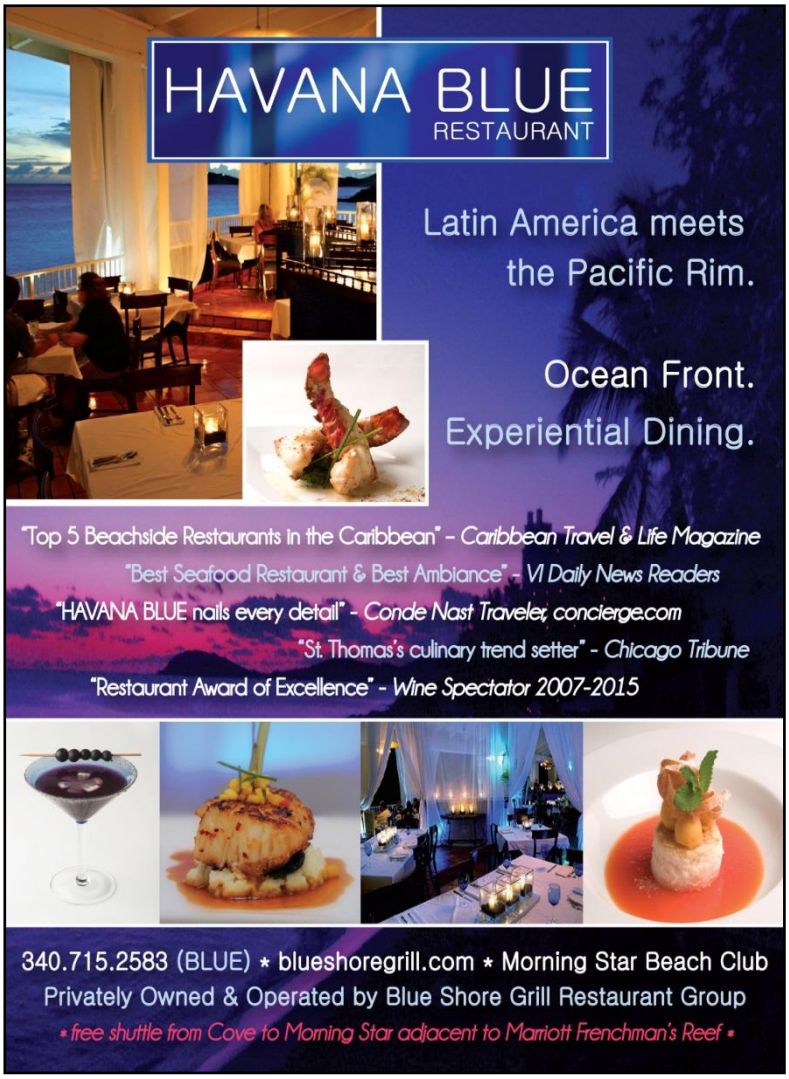
SandBar at HAVANA BLUE

Open Daily 11am-11pm * Call for Take-Out Orders * Ocean Front Sports Lounge
Happy Hour 5-7pm * 2 for 1 Pain Killas * Tapas Specials * 340.715.SAND (2763)

Shop Signature St. Thomas SandBar Gear – *Sip. Savor. Scene.™*

Souvenir Ladies Burn-Out T's / Men's Burn-Out T's & Ball Caps / $25 Each

Visit our Restaurant Upstairs:



Book your next event with us:

Privately Owned & Operated by Blue Shore Grill Restaurant Group * 18% Gratuity will be added to all checks