



*Sandy's*  
**BLUE HILL**  
*Café*

*Downhome Food, House-Roasted Coffee and Espresso, Craft  
Cocktails, Maine Beers and Wine in a Comfortable Setting*

*40 Main Street in Blue Hill, Maine*

*Tel: 207.374.5550; [www.sandysbluehillcafe.com](http://www.sandysbluehillcafe.com)*

**Lunch Menu**  
Available 11:30 am to 2 pm

**Appetizers**

❖ Boneless Buffalo Chicken Wings with Ranch Dressing	\$ 10
❖ Fried Calamari with Banana Peppers and Sweet Chili Sauce	\$ 12
❖ Melted Local Cheese Curds in mini skillet with Kalamata Olives, Cherry Tomatoes, Pesto and French Bread	\$ 10
❖ French Fries with White Truffle Aioli	\$ 8

**Salads**

❖ Caesar Salad with Parmesan Cheese, Diced Tomatoes, Croutons and House Caesar Dressing	\$ 8
❖ Mixed Greens Salad – Mixed Lettuces with Tomatoes, Red Onions, Mushrooms, Croutons and House Dressing	\$ 8
❖ Summer Salad – Mixed Greens with Candied Pecans, Goat Cheese, Mixed Berries, Fried Shallots, Croutons and Blood Orange Dressing	\$ 10
❖ Add Grilled Chicken to Any Salad	\$ 4

**Soup (Served with Toasted French Bread)**

❖ Tomato Basil	\$ 7
❖ Lobster Bisque	\$ 9

\* Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



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**Lunch Menu (Cont'd)**  
Available 11:30 am to 2 pm

**Entrees**

❖ Fresh Haddock Fish and Chips	\$ 15
❖ Fried Maine Oysters with Cajun Aioli and French Fries	\$ 18
❖ Half-Pound Cheddar Burger with French Fries (Add bacon \$1)*	\$ 13
❖ Haddock Fish Curry with Scallions, Cashews and Micro Greens on Coconut Basmati Rice (GF and Dairy-Free)	\$ 15
❖ Veggie Curry with Scallions, Cashews and Micro Greens on Coconut Basmati Rice (GF and Dairy-Free)	\$ 13
❖ Chicken Tenders with Honey Mustard Dipping Sauce	\$ 12
❖ Barbecued Pulled Pork Sliders with French Fries	\$ 13

**Sandwich Platters (All Served With French Fries or Chips)**

❖ Roasted Turkey, Bacon, Lettuce and Tomato	\$ 12
❖ Chicken Cranberry Walnut Salad (on White, Rye or Wheat)	\$ 10
❖ Oyster 'Po Boy Sandwich. Fried oysters with house-made Broccoli slaw, lettuce, tomato and Cajun aioli on a Kaiser roll.	\$ 16
❖ Pastrami Reuben	\$ 14
❖ Toasted Brie and Chicken Cranberry Walnut Salad on Croissant	\$ 13
❖ Naked Lobster Roll. 100% Lobster Meat (no mayonnaise) in toasted roll with drawn butter on the side.	\$ 17

**Sides**

❖ Side Mixed Greens Salad - \$ 5	❖ Side Caesar Salad - \$ 5
❖ French Fries - \$ 3	❖ Fruit Salad - \$ 3

**Desserts**

❖ Homemade New York-Style Cheesecake	\$ 7
❖ Rose Water Crème Brulee	\$ 8
❖ Blueberry Pie (Add \$2 for Ice Cream)	\$ 6
❖ Gluten-Free Strawberry Cream Cake	\$ 6
❖ Vanilla Ice Cream	\$ 5

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**HOUSE-ROASTED ESPRESSO DRINKS AND  
HAND-CRAFTED TEAS AND BEVERAGES**

	Tall	Grande	Magnum	Iced Magnum
<b>ESPRESSO</b> Sandy's house-roasted espresso blend (3, 4 or 6 oz. shots)	\$2.25	\$2.50	\$2.75	\$2.75
<b>CAPPUCCINO</b> Espresso with foamed dairy fresh cream & milk	\$3.50	\$4.00	\$4.50	\$4.50
<b>LATTE</b> Espresso with steamed & foamed milk	\$3.25	\$3.75	\$4.25	\$4.25
<b>SKINNY LATTE</b> A latte with skim milk	\$3.25	\$3.75	\$4.25	\$4.25
<b>WHY BOTHER?</b> A skinny latte with decaf espresso	\$3.25	\$3.75	\$4.25	\$4.25
<b>CAFE AU LAIT</b> Sandy's special light, medium or dark roast coffee with steamed milk	\$2.40	\$2.80	\$3.00	\$3.00
<b>MOCHA</b> Cappuccino with chocolate syrup	\$3.80	\$4.30	\$4.80	\$4.80
<b>CAFE AMERICANO</b> Made from Sandy's espresso with added hot water	\$2.50	\$3.00	\$3.50	\$3.50
<b>ROASTER FRESH COFFEE</b> Sandy's select light, medium or dark roast coffee, craft-roasted in-house	\$1.80	\$2.25	\$2.80	\$2.80
<b>MONTANA</b> Our Roaster Fresh Coffee with a shot of house-roasted espresso	\$2.40	\$2.80	\$3.30	\$3.30
<b>STEAMER &amp; HOT CHOCOLATE</b> Steamed half & half with chocolate or flavored syrup	\$2.75	\$3.00	\$3.25	\$3.25
<b>MICRO BREWED TEA</b> Imported exotic black, green and herbal teas	\$1.90	\$2.20	\$2.50	\$2.50
<b>CHAI TEA LATTE</b> An ancient Asian spiced tea drink served hot or iced	\$3.50	\$4.00	\$4.50	\$4.50
<b>CLASSIC OR ORGANIC SPARKLING SODA</b> House-crafted sodas made with organic crushed fruit or classic flavors				\$2.60
<b>CREAM SODA</b> Dairy fresh cream & milk, sparkling water & flavors				\$3.35
<b>SANDY'S FRESH FRAPPÉ</b> Vanilla ice cream with Sandy's special blend of house-roasted espresso & flavorings				\$4.75

## **SPECIALTY COCKTAILS (\$12)**

### **Rosemary Maple Bourbon**

Muddle lemon, maple syrup, and rosemary with Bulleit Bourbon

### **Cucumber Splash**

Muddle lime, cucumber, agave, and basil with Bombay Sapphire Gin, and topped with soda water

### **Maine Mule**

Ginger beer, fresh lime juice, and blueberries with Tito's Vodka

### **Spiced Rum Old Fashioned**

Muddle orange, bitters, and brown sugar, Captain Morgan Rum

### **Trader Vic's Mai Tai**

Light rum, dark rum, Orgeat syrup, Cointreau, fresh lime juice, 151 Rum.

### **Elderflower Martini**

St. Germain's, Vodka, Dry Vermouth, with fresh lime

### **Espresso Martini**

Patron XO Café, Vodka, Kahlua and Espresso

### **Maine Blueberry Mojito**

Muddle lime, mint, blueberries, and agave with Bacardi Rum topped with soda water and garnish with blueberries

### **Maine Old Fashioned**

Muddle cherry, orange slice, maple syrup and bitters with Jim Beam Bourbon and Sweet Vermouth topped with soda water

### **The Earl Grey**

Gin, Lemon Juice, Earl Grey simple syrup and lemongrass bitters

### **Cranberry Bourbon Spritzer**

Muddle cranberries with cranberry honey rosemary simple syrup with Bourbon, and topped with soda water

### **Rose Petal Martini**

Muddle Basil with Lychee nut syrup, lemon, with Gin and Rose water syrup

### **Classic Cocktails - \$9**

**Martinis, Manhattans, Old Fashioneds - \$12**

## **COFFEE COCKTAILS (All Featuring Sandy's House-Roasted Coffees; \$10)**

### **Irish Coffee**

With Jameson Irish Whisky, Brown Sugar, and topped with fresh whipped cream

### **Mexican Coffee**

With Kahlua, and topped with fresh whipped cream

### **Tennessee Coffee**

With Jack Daniels and Amaretto, and topped with fresh whipped cream

### **French Coffee**

With Grand Marnier, and topped with fresh whipped cream

### **Jamaican Coffee**

With Tia Maria, Captain Morgan, and topped with fresh whipped cream

### **Nutty Irishman**

With Frangelico, Bailey's Irish Cream, Jameson Irish Whisky and topped with fresh whipped cream



**GOTHAM PROJECT DRAFT WINE (By Glass or Carafe)**

**CHARDONNAY**, Pacific Standard, California  
Citrusy white fruit and mineral notes  
\$8 Glass \$14 Half Carafe \$28 Full Carafe

**ROSÉ**, Sabine, France  
Floral, herbal and red fruits  
\$8 Glass \$14 Half Carafe \$28 Full Carafe

**RED BLEND**, Truth or Consequences, Washington  
Merlot/Cabernet Sauvignon/Syrah blend  
\$8 Glass \$14 Half Carafe \$28 Full Carafe

**BOTTLED WINES (By Glass or Bottle)**

**PROSECCO** – Cantine Maschio  
Fruit forward with peach and almond flavors  
\$11 Single-Serve Bottle

**PINOT GRIGIO** - Angelini, Italy  
Bright acidity and tropical fruits  
\$26 Bottle; \$8 Glass

**SAUVIGNON BLANC** – Proud Pour, California  
Citrus, melon, and stone fruit  
\$34 Bottle; \$10 Glass

**CHARDONNAY** – Carmenet, California  
Apple, banana, and vanilla  
\$28 Bottle; \$8 Glass

**RIESLING** – Kessler “R”, Germany  
Sweet honeydew, apricot and peach  
\$30 Bottle; \$9 Glass

**ROSE** – Terre des Olivettes, Pays d'Oc, France  
Dry, herb-scented, Provence-style rose  
\$28 Bottle; \$8 Glass

**PINOT NOIR** – Parker Station, California  
Bing cherry, raspberry and red plum  
\$30 Bottle; \$9 Glass

**MALBEC** – Santa Julia Organic, Argentina  
Ripe plums with a hint of spice  
\$26 Bottle; \$8 Glass

**CABERNET SAUVIGNON** – William Hill, California  
Dark fruit with hints of caramel and cocoa  
\$30 Bottle; \$9 Glass

**MAINE CRAFT BEERS ON TAP**

**Strong Brewing Maineiac Double IPA**, Sedgwick - \$7  
**Allagash White**, Portland - \$6  
**Rising Tide Ishmael Copper Ale**, Portland - \$6  
**Foundation Burnside Brown Ale**, Portland - \$6  
**Foundation After Glow IPA**, Portland - \$7  
**Peak Organic IPA**, Portland - \$7  
**Atlantic Bar Harbor Real Ale**, Bar Harbor - \$6  
**Strong Brewing Soulpatch Porter**, Sedgwick - \$6  
**Rising Tide Back Cove (Pilsner)**, Portland - \$6

**BEERS BY THE BOTTLE/CAN**

Bud Light - \$3.25  
Gearys, IXNAY, Gluten Free Pale Ale - \$5  
Baxter Stowaway IPA - \$5  
Rising Tide Day Mark American Pale Ale - \$5  
Foundation Zuurzing Sour Ale - \$6  
Funky Bow G-String Pale Ale - \$6  
Corona Extra - \$4  
Guinness Pub Draft - \$6

**CIDERS**

Citizen Cider Unified Press - \$6  
Samuel Smith Organic Cider - \$6  
Honey Badger Cider - \$6

**LIQUORS** (Neat or On Ice - \$8, unless otherwise noted)

**Vodka** - Tito's, Absolut, Ketel One  
**Gin** - Bombay Sapphire, Beefeater, Hendrick's  
**Bourbon Whiskey** - Bulleit, Makers Mark, Jim Beam  
**Rye Whiskey** - Knob Creek  
**Scotch Whiskey** - Johnny Walker Red Label, Chivas Regal, Macallan (\$17)  
**Other Whiskey** - Jameson (Irish), Jack Daniels (Tennessee), Seagrams 7 (American Blended)  
**Rum** - Bacardi White, Mount Gay Gold, Captain Morgan Spiced  
**Tequila** - Jose Cuervo Especial, Herradura, 1800 Reposado  
**Cognac / Brandy** - Courvoisier VS, E&J VSOP

