



*Sandy's*  
**BLUE HILL**  
*Café*

*Downhome Food, House-Roasted Coffee and Espresso, Craft  
Cocktails, Maine Beers and Select Wines*

*40 Main Street in Blue Hill, Maine*

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

## Dinner Menu

### **Soups (Served with Toasted French Baguette)**

❖ Tomato Basil	\$ 8
❖ Squash and Apple	\$ 8
❖ New England Clam Chowder	\$ 9

### **Appetizers / Shareables**

❖ Cheese Nachos with Sour Cream and Salsa (Add Guacamole \$ 3; Ground Beef \$ 5)	\$ 10
❖ Boneless Buffalo Chicken Wings with Ranch Dressing	\$ 10
❖ Quesadilla with Sour Cream and Salsa (Add Guacamole \$3)	
- With Cheese	\$ 9
- With Chicken and Cheese	\$ 13

### **Salads**

❖ Caesar Salad with Parmesan Cheese, Croutons and House Caesar Dressing	
- Entrée	\$ 12
- Side	\$ 6
❖ Mixed Greens Salad – Mixed Lettuces with Tomatoes, Red Onions, Mushrooms, Croutons and Ranch Dressing	
- Entrée	\$ 12
-Side	\$ 6
❖ Fall/Winter Salad – Mixed Greens with Candied Pecans, Sliced Apples, Parmesan Cheese, Dried Cranberries, and Balsamic Vinaigrette Dressing	\$ 13
❖ Add Grilled Chicken to Any Salad	\$ 4
❖ Available Dressings: Balsamic Vinaigrette, Ranch, Thousand Island, Caesar, Blue Cheese	

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



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## Dinner Menu (Cont'd)

### Entrees

❖ Fresh Haddock Fish and Chips. Served with Tartar Sauce.	\$ 16
❖ Half-Pound Cheddar Burger with French Fries (Add bacon \$2)*	\$ 14
❖ Ground Turkey Burger with Cranberry Aioli and French Fries.	\$ 13
❖ Chef's Signature Curry with Scallions and Cashews on Coconut Basmati Rice (GF and Dairy-Free). Choose from:	
- Haddock (Add Veggies for \$4)	\$ 16
- Chicken (Add Veggies for \$4)	\$ 15
- Veggies	\$ 14
❖ Chicken Tenders with Ranch Dipping Sauce. Served with French Fries.	\$ 14
❖ Chicken Burrito with Mexican-Style Rice, Sauteed Peppers and Onions, and Cheddar Jack Cheese. Served with Salsa and Sour Cream (Add Guacamole \$3)	\$ 13
❖ Substitute Baked Potato or Sweet Potato Fries for French Fries/Chips	\$ 2

### Sides

❖ Vegetable of the Day - \$ 4	❖ Cole Slaw - \$ 4
❖ French Fries - \$ 4	❖ Fruit Salad - \$ 3
❖ Sweet Potato Fries - \$ 6	❖ Side Caesar or Mixed Green Salad - \$ 6
❖ Baked Potato with Butter/Sour Cream - \$ 4	

### Desserts

❖ Blueberry Pie (Add \$2 for Ice Cream)	\$ 6
❖ Affogato. Vanilla ice cream with side pitcher of pour-over, house-roasted espresso.	\$ 8
❖ Carrot Cake	\$ 8
❖ Triple Chocolate Layer Cake	\$ 8
❖ Vanilla Ice Cream	\$ 5

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## SPECIALTY COCKTAILS (\$12)

### Chai Hot Toddy (\$10)

Sandy's House-Brewed Chai Tea with Honey, Lemon Wedge, and Bulleit Bourbon

### Rosemary Maple Bourbon

Muddle lemon, maple syrup, and rosemary with Bulleit Bourbon

### Cucumber Splash (Spring/Summer Only)

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 (Spring/Summer Only)

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

Classic Cocktails - \$9

Martinis, Manhattans, Old Fashioneds - \$12

## HOT COFFEE/ESPRESSO/TEA COCKTAILS

(Featuring Sandy's House-Roasted Coffees / Espresso and Brewed Tea; \$10)

### Chai Latte Hot Toddy (\$11)

Our Chai Hot Toddy Prepared as a Grande Latte with Chai Tea, Steamed Milk, Honey, and Bulleit Bourbon (no lemon). (Add a shot of espresso to make it "dirty".)

### Blue Hill Mocha (\$11)

Sandy's Grande Mocha Cappuccino (Cappuccino with Dark Chocolate Sauce) With Jameson Irish Whisky.

### 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

**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

## WHITE AND ROSE WINES

**PINOT GRIGIO** – Giacato, Slovenia  
Green apple, acacia flower  
\$28 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

**GRUNER VELTLINER** – Hungary  
Dry with ripe apples and apricots  
\$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

## RED WINES

**PINOT NOIR** – Scarlet of Paris, France  
Raspberry, cherry, plum  
\$30 Bottle; \$9 Glass

**PRIMITIVO** – Verosso, Italy  
Robust red wine; juicy red fruit flavors  
\$30 Bottle; \$9 Glass

**MALBEC** – Santa Julia Organic, Argentina  
Ripe plums with a hint of spice  
\$28 Bottle; \$8 Glass

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

## SPARKLING WINE

**PROSECCO DOC** – Latransa, Italy  
Lemon/lime, apple  
\$11 Single-Serve Bottle

## MAINE CRAFT BEERS ON TAP

**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

**Rotating Craft Tap** - \$ Market

## BEERS BY THE BOTTLE/CAN

Bud Light - \$3.25

St. Pauli, Non-alcoholic beer - \$5

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, Dewar's, 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

