



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

Lunch Menu
Available 11 am to 2 pm

Soups (Served with Toasted French Baguette)

❖ <i>Tomato Basil</i>	\$ 8
❖ <i>Squash and Apple</i>	\$ 8
❖ <i>New England Clam Chowder</i>	\$ 9

Salad Entrees / Appetizers

❖ <i>Caesar Salad with Parmesan Cheese, Croutons and House Caesar Dressing</i>	\$ 10
❖ <i>Mixed Greens Salad – Mixed Lettuces with Tomatoes, Red Onions, Mushrooms, Croutons and Ranch Dressing</i>	\$ 10
❖ <i>Fall/Winter Salad – Mixed Greens with Candied Pecans, Sliced Apples, Parmesan Cheese, Dried Cranberries, and Balsamic Vinaigrette Dressing</i>	\$ 12
❖ <i>Add Grilled Chicken to Any Salad</i>	\$ 4
❖ <i>Available Dressings: Balsamic Vinaigrette, Ranch, Thousand Island, Caesar, Blue Cheese</i>	
❖ <i>Boneless Buffalo Chicken Wings with Ranch Dressing</i>	\$ 10

* 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 am to 2 pm

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)	\$ 15
- Chicken (Add Veggies for \$4)	\$ 15
- Veggies	\$ 14
❖ Chicken Tenders with Ranch Dipping Sauce. Served with French Fries.	\$ 14

Sandwich Platters (All Served With French Fries or Chips; White, Wheat or Rye Bread)

❖ Roasted Turkey Club (with Bacon, Lettuce, Tomato and Mayo)	\$ 14
❖ Chicken Cranberry Walnut Salad (on White, Rye or Wheat)	\$ 11
❖ Pastrami Reuben on Rye	\$ 14
❖ Turkey Reuben on Rye	\$ 14
❖ Toasted Brie and Chicken Cranberry Walnut Salad on Croissant	\$ 14
❖ Grilled Cheese Sandwich with Cheddar Cheese (Add Ham or Bacon - \$ 2; Add Tomato - \$1). Served with French Fries.	\$ 11

Sides

❖ French Fries - \$ 4	❖ Fruit Salad - \$ 3
❖ Cole Slaw - \$ 2	❖ Side Caesar or Mixed Green Salad - \$ 6

Desserts

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

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

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

SPECIALTY COCKTAILS (\$12)

Chai Hot Toddy (\$10)

Sandy's House-Brewed Chai Tea with Honey, Lemon, 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 (Fall Only)

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

