

# S A N D Y B

Welcome to Sandy B! Sit back and unwind in our stylishly laid-back cocktail bar and beach club. We invite you to enjoy a light meal, a delicious platter or sundowners on the wooden deck with spectacular views of the Atlantic Ocean and Lions Head. Sandy B provides an incomparable vantage point from which to enjoy the magnificent Camps Bay sunset.

## Coffee

### Filter coffee

A rich, full bodied, estate coffee

1 cup bodum

2 cup bodum

R16

R29

### Caffé espresso (double)

Each espresso is drawn for 30 seconds and served immediately to deliver a full-bodied coffee characterised by a richly fragrant aroma

R14

### Caffé latté

A luxuriant and flavourful espresso topped with a generous amount of steamed milk and milk foam

R19

### Caffé macchiato

Also known as espresso macchiato this delicious drink is literally "espresso stained with milk" as it is served with just a teaspoon of milk and a drop of foam on top of the crema

R19

### Caffé mocha

Espresso blended with hot chocolate and steamed milk, crowned with foam and topped with chocolate shavings to give you both your caffeine and sugar in one delicious cup

R19

### Flat white

A favourite in Australia and New Zealand, this drink is prepared with espresso and steamed milk finished with a delicately thin layer of froth

R18

### Cappuccino con panna

Traditionally created by combining full-bodied espresso, steamed milk, whipped cream and topped with a delicious ring of crema

R19

### Iced cappuccino

A deliciously chilled caffeine-rich drink with two shots of milk and blended with crushed ice

R23

## Tea

### Black tea

Ceylon supreme strong, bright great flavour / Ceylon supreme, earl grey, decaffeinated

R14

### Green tea

**Natural green tea** - Mild and refreshing, a gentle tea

**Jasmine green tea** - Light and fragrantly perfumed with jasmine flowers

R14

### Infusions

**Rooibos tea** - South African health herbal tea

**Camomile** - Ceylon tea infused with pure camomile flowers

**Peppermint** - Ceylon tea infused with essential peppermint oils

R14

### Selection of loose leaf tea

Vanilla ceylon | Rooibos herbal | Cinnamon spice | Mediterranean mandarin

R17

## Hot chocolate latté

### Dark chocolate

A shot of dark chocolate topped with steamed milk, capped with a dash of foam and sprinkled with chocolate shavings

R23

### White chocolate

A shot of white chocolate topped with steamed milk, capped with a dash of foam and sprinkled with chocolate shavings

R23

### Spiced chai

A shot of dark chocolate flavoured with chai spice, topped with steamed milk, capped with a dash of foam and sprinkled with chocolate shavings

R23

## Smoothies

### Berrilicious Beach Babe

Selected berries blended with bulgarian yoghurt and honey

R32

### Frisky Fruity Frolic

A variety of fresh fruit blended with Bulgarian yoghurt and honey

R32

## From the bakery

### Scones

Grated cheddar, preserves and fresh cream

R29

### Fresh croissants

Grated cheddar and preserves

R29

Ham, tomato and mozzarella cheese

R39

Smoked salmon and chunky cottage cheese

R49

### Freshly baked muffins

Grated cheddar and preserves

R29

# Food

## Salad

Greek Salad - Cucumber, Tomato, Mixed Peppers, Feta, Kalamata Olives and Onion Rings

R69

Tandori Chicken Salad - Served with Sprouts, Nuts, Poppadums and Coriander

R79

## Sandwiches and Wraps - Bagel, Rye, White or Brown, Tortilla Wrap

Smoked Salmon, Avocado, Philadelphia Cream Cheese

R89

Grilled Pineapple and Pepper, Chunky Cottage Cheese and Olives

R75

Chicken and Mayonnaise

R79

Ham, Smoked Mozzarella and Tomato

R79

## Burgers

Beef or Chicken Burger with Bacon, Cheese and Peppadew Relish

R89

Prego Steak Roll - Fillet served with a Prego Sauce and Fries

R95

## Calamari

Calamari Steak Strips, Crumbed or Grilled, with Homemade Tartare Sauce and Pomme Frites

R89

## Chicken Basket

Japanese Crumbed Chicken Fillet Strips with Chilli and Mango Dip

R89

**Quiche of the day**

**R65**

**Antipasti Platter - serves two**

Salami, Cabanossi, Pancetta, Rare Roast Beef, Garlic Pita Pockets, Olives, Peppadew, Grilled Peppers, Pecorino and Goats Cheese, Sweet Mustard Mayonnaise and Humus **R149**

**Snack Platter**

Biltong, Droewors, Mixed Nuts, Herbed Bread Sticks, Olives, Strawberries, Blue Cheese Dip **R129**

**Ploughmans Platter**

Boiled Egg, Bagel, Snoek Paté, Small Salad, Pickled Onions, Cheddar and Mozzarella Cheese, Gypsy Ham and Apple Wedges **R129**

**Desserts**

Hot Chocolate Pots served with Ice Cream **R45**

Cake of the Day **R40**

Freshly Sliced Seasonal Fruit **R49**

Ice Cream with Bar One Sauce **R45**

Cheese Platter - Local South African Cheese served with Preserves (serves two) **R98**

## Wine List

All wines by the glass are served in 250ml carafes, except the ports and dessert wines. A standard corkage fee of R40 is charged.

## Champagne

### Dom Pérignon

The toasty bottle aromas have evolved and given this cuvée flavours of pure creamy fruit, solid citrus and toast flavours with solid mineral overlays.

R2000

### Bollinger

This blend of Pinot Noir, Chardonnay and Pinot Meunier epitomises the Bollinger style of combining roundness, body and elegance.

R1050

### Veuve Clicquot Rosé

The nose is elegant and generous with initial aromas of fresh red fruit (raspberry, wild strawberry, cherry and blackberry) leading to dried fruits and biscuit notes.

R990

### Veuve Clicquot Brut Yellow Label

Dominated by Pinot Noir, this wine has a firm structure, rounded with a touch of Pinot Meunier. Nearly a third of Chardonnay gives it the elegance of finesse needed for perfect balance.

R850

## Méthode Cap Classique and Sparkling Wine

### La Motte Brut

The wine shows a typical champagne colour, with a very fine, lively mousse. The nose has golden delicious apple fruit complemented by yeasty dough and biscuit aromas. The palate is as lively, with a creamy balanced finish.

R420

### Pierre Jourdan Cuvée Belle Rosé

The faintest tinge of salmon pink, a lively presentation of Pinot Noir flavours with a pleasing, fine mousse which reveals an elegant dry finish.

R230

### Pongrácz

Slightly yeasty on the palate with a hint of green apple and a crisp clean finish.



R39 R175

### Pongrácz Rosé

Subtle notes of straw and raspberries with a charming delicacy.



R49 R260

### EGA (non-alcoholic)

Vibrant salmon pink blend of early harvested grapes and natural pomegranate and Rooibos tea extracts. EGA has an aroma of fresh berries and Rooibos and is crisp and refreshing on the palate, with zesty fruit flavours. The finish and mouthfeel are similar to that of a white wine.

R95

## White Wine

### Sauvignon Blanc

#### Protea Sauvignon Blanc

Bold tropical fig and gooseberry aromas with floral, grassy undertones. Gravelly flint entry on the palate with a zesty lime cordial and white pepper bite. Crisp and fresh with typically lively acidity.

R35  R110

### Chenin Blanc

#### Ken Forrester Chenin Blanc

A harmonious balance between fruit, delicate oak and vanilla flavours. Dried apricot and pineapple, with a hint of vanilla and typical Chenin honey notes with a long lasting finish.

R50  R145

#### Protea Chenin Blanc

A somewhat shy nose which displays melon fruit with an undertone of fynbos. The taste makes up for the bouquet with a full, fruity tropical mouthful and fruited zesty aftertaste.

R35  R110

### Chardonnay

#### Rupert & Rothschild Baroness Nadine

An elegantly structured barrel-fermented Chardonnay with aromas of citrus leaves and honey blossom. Clean mineral undertones with a subtle touch of nougat.

R335

#### Jordan Chardonnay (unwooded)

Fresh limey-citrus and floral aromas with underlying tropical fruit and winter melon flavours. Rich, full palate with a long, well balanced finish.

R50  R145

## White Blends

#### Buitenverwachting Buiten Blanc

A blend of Sauvignon Blanc and Chenin Blanc. Full bodied with a variation of fruit characters including ripe gooseberry, green peppers, green melon and hints of tropical fruit.

R40  R110

## Rosé

#### Beyerskloof Pinotage Rosé

A fresh rosé with an abundance of tropical flavours and floral notes of violet. Soft entry, crisp and velvety with raspberry and strawberry flavours. Clean and refreshing finish, a good appetiser.

R35  R100

## Red Wine

### Leopard's Leap Merlot

Mushrooms to start with then prominent dark fruit flavours. Rich with notes of chocolate and cedarwood on the finish.

R40  R110

### Protea Cabernet Sauvignon

Cassis and blackcurrant aromas with light floral and herbal nuances. Elegant and genteel, the wine is full of cassis, cocoa and tobacco leaf with a dry cranberry element and ripe and silky tannins.

R110

### Protea Shiraz

Smoky plum, blueberry, black olive and herbal whiffs on the nose. Ripe and soft-textured with spicy smoke and clove nuance and a hint of Chocolate. Delicious with good length of flavour.

R40  R110

### Beyerskloof Pinotage

Dark fruit and red cherry flavours with hints of oak aromas. A balanced wine with good structure and a smooth finish.

R45  R120

## Red Blends and Unusual Varieties

### Rupert & Rothschild Classique

A blend of Cabernet and Merlot. Well balanced, fresh and classic with smooth, silky tannins and aromas of wild blackberry and dark chocolate. Distinct earthy undertones of Karoo bush, truffles and tea leaves.

R75  R220

## Dessert Wine

### Klein Constantia Vin de Constance

Bright golden in colour with a fresh green tinge. The richly aromatic nose displays candied orange peel, sundried peaches and whiffs of sandalwood. The palate is full and viscous with waves of white peach and pear flavours, restrained acidity and fine, nutty finish.

R55 

## Port

### Muratie Cape Vintage Port

Intense colour that leans towards inky black with a beautifully concentrated smell. Complex taste with spices and dark berries. Intensely flavoured with plenty of structure, balance and length.

R18 

## Classic cocktails

### Martini

Vodka, lemon juice served in

Plain

Green apple

Watermelon

### Cosmopolitan

Cranberry juice, vodka, triple sec, and lime

### Mojito

Light rum, soda, sugar and fresh mint. Available in these different flavours:

Plain

Apple

Berry

### Long Island Iced Tea

Vodka, Gin, Tequila, light rum, triple sec, lime juice with cola

### Capirinha

Cane spirit, lime juice and sugar in

Plain

Kiwi

Berry

### Pina colada

Light rum, Malibu, coconut cream and pineapple juice

### Daiquiri

Light rum, lime juice served in

Strawberry

Mixed berry

Mango

R35

R38

R38

R39

### Margarita

Silver Tequila, Cointreau and fresh lime juice served on the rocks or frozen

R38

### Pimms

Pimms, lemonade, ginger ale, mint, cucumber and apple

R45

### Tequila Sunrise

Tequila, orange juice and grenadine

R38

R40

R42

R42

R39

### Negroni

Gin, Campari, sweet vermouth, gin and an orange twist

R40

R36

R39

R39

R39

## Sandy B specialities

### Passion cooler

Passion fruit, gin, Cointreau, fresh granadilla and soda

### Berry bull

Cranberry juice, triple distilled vodka, strawberry liqueur and Red Bull

### Long island iced bull

Vodka, gin, tequila, light rum, triple sec with Red Bull

### Al Pacino

Sour mash, Amaretto, lemonade and kola tonic

### French martini

Vodka, raspberry liqueur and pineapple juice

### Bikini martini

Gin, Peach Schnapps and Blue Curaçao

### Pink

Cranberry juice, raspberry liqueur, white rum, berries, lime and mint leaves

### Martini spritzer

Martini dry, Martini Rosso, rosé and soda

### Tequila sunset

Tequila, Triple sec, lemon juice, honey, orange juice and grenadine

### Everything's peachy

R39 Amaretto, Peach Schnapps, ice cream, lemon juice and a peach blended together

### Cranberry chiller

R49 Vodka, Amaretto, cranberry juice and orange juice

### My pink lady

R49 Absolut kurant, Malibu rum, grenadine and lemonade

### EGA cocktail

R45 Vodka, cranberry with a hint of rooibos, green grape and pomegranate

R36

R36

R40

R39

R42

R45

R39

R40

R39

## Champagne and sparkling wine infused

### Kir Royal

Sparkling wine and crème de cassis

### Bellini

Sparkling wine, Peach Schnapps and grenadine

### Raspberry Bellini

Sparkling wine, raspberries, and Peach Schnapps

### French Mojito

Fresh strawberry, mint, lime and light rum topped with french champagne

### Sex and the City

French champagne, mixed berries and chambord

### French Kiss

Vodka, raspberry liqueur, french champagne and grand marnier

## Reserve cocktails

### El Patron

Patron, crème de cassis, ginger ale and lime wedges

### The Latchman

Hennessey cognac, Apple Sours, apple juice and topped with lemonade

### Hennessey Martini

Hennessey, dry martini and lemon juice

### 69 Victoria

Belvedere vodka, Hendricks gin, cranberry juice, a dash of lemon juice and cucumber

## Digestifs

R42

### White lady

R36

Gin, orange liqueur and lime juice

R46

### Litchi martini

R38

Vodka and litchi liqueur

R46

## Jugs

### Sangria jug

R13

R28

Classic combination of brandy, red wine, oranges apples and peaches

### Mojito jug

R12

R26

Light rum, soda, sugar and fresh mint

### Sparkling punch

R18

R29

Cointreau, brandy, sparkling wine, grenadine and a selection of seasonal fruit including berries and apple

### Pimms jug

R12

R80

Pimms, lemonade, ginger ale, mint, cucumber and apple

R16

R75

R75

## Health cocktails

### The berries

R32

Berry and pomegranate juice with crushed peppermint

### Pear feazer (warm)

R25

Pear, cinnamon and muscovado sugar

### Suzi b's apple of my eye (warm)

R25

Apple, ginger and honey

## Non alcoholic cocktails

### Freddy Mercury

R29

Pomegranate juice, cranberry juice, berries and EGA

### Virgin daiquiri

R32

Seasonal fruits, changes daily

### Apple virgin mojito

R32

Appletizer, a dash of lemon juice and a teaspoon of sugar decorated with a few ruised mint leaves... Eat the mint leaves after you've finished your drink! It's a natural heartburn remedy.

### Shirley Temple

R29

Ginger ale, lemon juice, grenadine and cherries