

# SAND BAR

## Starters

OYSTERS BY THE HALF DOZEN MKT  
shallot mignonette, cocktail sauce, lemon

JUMBO SHRIMP COCKTAIL 21  
cocktail sauce, butter baked saltines



FOUR CHEESE CRAB DIP 19  
jumbo lump crab, warm baked pretzels

BURRATA 17  
cherry tomato, baby kale,  
compressed watermelon, basil pesto

GRILLED ROMAINE CAESAR 14  
baguette tuile, red onion, parmesan

APPLE PROSCIUTTO SALAD 15  
arugula, blue cheese, candied nuts,  
champagne vinaigrette

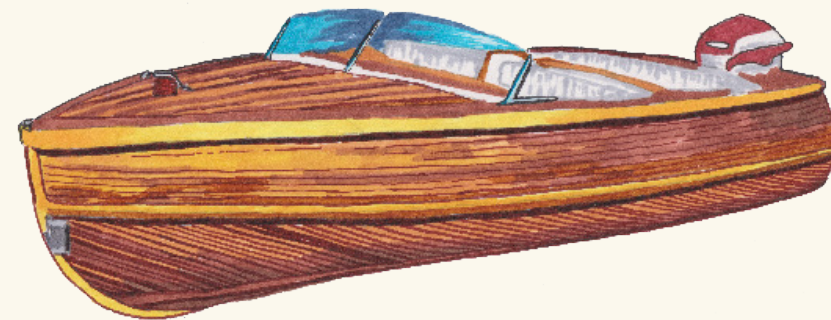
SALT BAKED BEETS 15  
goat, ricotta cream, citrus supremes,  
micro greens, candied pecans

SB BIG GREEN SALAD 15  
Lively Run goat cheese, rainbow raddish,  
cucumber, mixed berries, white balsamic dressing\*  
add: grilled chicken +8, petite steak +10  
cheese burger patty +9, grilled shrimp +9,  
salmon +11

NEW ENGLAND CLAM CHOWDER 14  
clams, bacon, hot sauce, oyster crackers

SCALLOP CRUDO 35  
wasabi caviar, apple, orange, passion fruit

TUNA CRUDO 21  
pickled chile mignonette, shallot, crispy rice  
noodles



## Sides

fries 9

salad 7

vegetables 10

## Desserts

VANILLA PANNA COTTA  
marinated berries 11

FROZEN BANANA  
dark chocolate coated banana, cocoa nibs 8

SALTED CHOCOLATE BROWNIE  
dulce de leche, strawberry compote 10

PITTSFORD FARMS DAIRY ICE CREAM  
ask your server for todays selection 7

## Mains

MAINE LOBSTER ROLL 36  
celery, bibb lettuce, New England roll, drawn  
butter, choice of side\*

CRAB CAKE 30  
mango chutney, spinach-mint pesto,  
chipotle-guajillo salsa, apple cole slaw

LAKESHORE FISH FRY 30  
haddock, fries, slaw, lemon, tartar sauce

ATLANTIC SEA SCALLOPS 38  
cauliflower puree, shaved summer squash,  
pickled mushrooms, prosciutto

CHICKEN CUTLET 28  
baby arugula, shaved fennel, parmesan,  
lemon vinaigrette

SKIRT STEAK 41  
roasted potato, garlic spinach,  
black pepper sauce

HALIBUT 36  
celery root, french beans, chickory,  
red wine sauce

CIOPPINO 31  
mussels, clams, shrimp, fish, tomato broth,  
charred baguette

ORA KING SALMON 28  
green curry, fava beans, shaved brussels sprouts,  
red quinoa, raspberry vinaigrette

SAND BAR CHEESEBURGER 21  
Served 'Pink' or 'No pink'  
white cheddar, thousand island, lettuce, tomato,  
onion, brioche bun, choice of side\*



\*Gluten-free option available. Please ask your server.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

## Beer

### DRAFT

<b>Young Lion Brewing</b> Pilsner, Canandaigua, NY	6
<b>Big Ditch</b> 'Hayburner' IPA, Buffalo, NY	8
<b>OSB</b> 'Grape Lakes' Semi-Sweet Cider, Livonia, NY	8
<b>3 Heads Brewing</b> 'Tiny Kind' Session IPA, Rochester, NY	8
<b>Naked Dove</b> Mango Sour, Webster, NY	8
<b>Frequentem</b> Rotating IPA, Canandaigua, NY	10

**\*\* Ask Your Server about our rotating draft lines \*\***

### BOTTLES & CANS

<b>BUCKET OF 5 BEER</b>	25
<b>Michelob Ultra</b>	6
<b>Corona Extra</b>	6
<b>Corona Premier</b>	6
<b>Miller Light</b>	6
<b>Corona Seltzer</b> Strawberry-Kiwi/Blackberry-Lime/ Blueberry Acai/Raspberry	6
<b>Blue Moon</b> Belgian Wit Golden, CO	6
<b>Three Heads</b> 'The Kind' IPA, Rochester, NY	8
<b>Young Lion</b> IPA, Canandaigua, NY	8
<b>Fifth Frame</b> Classic Lite, Rochester, NY	6
<b>Young Lion</b> Mexican Lager, Canandaigua, NY	8
<b>Ardennes Brewing</b> 'Belgian Blonde' Ale, Geneva, NY	8
<b>Resurgence</b> 'CitMO' IPA, Buffalo, NY	10
<b>Rohrbach Brewing</b> Scotch Ale, Rochester, NY	12
<b>Prarie</b> 'BOMB!' Imperial Stout, Tulsa, OK	14
<b>Young Lion &amp; The Lake House Collab.</b> Imperial Barrel-aged Oyster Stout, Canandaigua, NY	25

# DRINKS



## Cocktails

<b>BLUE WHALE</b>	13
vodka or rum, pineapple, blue curaçao, sour mix	
<b>B.A. BOULEVARDIER</b>	15
Iron Smoke Bourbon, Campari, sweet vermouth, rested 6+ months in barrel	
<b>MIXED BERRY MIA TAI</b>	13
Real McCoy 5yr, spring berries, curaçao, lime, Fee Bros orgeat	
<b>FROSTY FACTORY</b>	14
ask your server what flavors of frozen drinks we have spinning	
<b>SAND BAR SANGRIA</b>	12
ask your server for today's sangria made with fresh fruit and juice	
<b>PAINKILLER</b>	13
Pussers Rum, pineapple juice, orange juice, cream of coconut	
<b>JALAPANGO MARGARITA</b>	14
Mi Campo Blanco, mango-jalapeno syrup, lime juice, cointreau	
<b>OUT 'CHA MOUTH MARTINI</b>	15
Belevdere, 3x house blended brine, orange bitters, habenero	

## N/A Cocktails

<b>BLUE WHALE</b> or 'TEQUILLA' SUNRISE	10
made with Lyre's or Seedlip N/A distilled spirits	

## Wine

### SPARKLING

<b>Ruffino</b> Prosecco, Italy 14/50
<b>Summer Water</b> 'Bubbly' Sparkling Rosé, 13/48
<b>Dr Konstantin Frank</b> Célèbre Riesling, Finger Lakes, NY 16/58

### WHITE

<b>Anthony Road</b> Unoaked Chardonnay, Seneca Lake, NY 13/48
<b>Simi</b> Chardonnay, Sonoma County, CA 14/50
<b>Hosmer</b> Dry Riesling, Cayuga Lake, NY 12/44
<b>Kim Crawford</b> Sauvignon Blanc, Marlborough, NZ 14/50
<b>Living Roots</b> Pinot Gris, Finger Lakes, NY 15/54

### ROSÉ

<b>Whispering Angel</b> 'The Beach' Rose, Provence, FR 13/48
<b>Kelby James Russel</b> Rose, Seneca Lake, NY 12/44
<b>Meiomi</b> Rose of Pinot Noir, CA 14/50

### RED

<b>Heron Hill</b> Ingle Vyd, Pinot Noir Cdga Lake, NY 14/50
<b>Bodega Vaglio</b> Malbec, Valle de Uco, ARG 12/44
<b>Casanova di Neri</b> 'IR ROSSO', Tuscany, IT 15/54
<b>Austin</b> Cabernet Sauv., Paso Robles, CA 16/58
<b>Prisoner</b> 'Unshackled' Red Blend, CA 17/62

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ASK YOUR SERVER TO SEE OUR  
EXTENSIVE BY THE BOTTLE WINE LIST

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## Non-Alcoholic

<b>FIZ</b> Orange, Root Beer or Grapefruit, Sodas, Rochester, NY 4
<b>Pittsford Farms Dairy</b> Chocolate Milk, Pittsford, NY 4
<b>Red Jacket Orchards</b> Apple Cider, Geneva NY 4
<b>Genesee</b> N/A Lager, Rochester, NY 6
<b>Brooklyn Brewing</b> 'Special Effects' N/A IPA, Brooklyn NY 8

