

Sloopy's Gourmet Coffee & Tea

※Almond milk, whole milk or nonfat milk optional

Sloopy's Coffee	2.95
GourmetEspresso	3.25
Gourmet Creamy Cappuccino*	4.75
Gourmet Caffe Latte*	4.75
(vanilla, sugar-free vanilla, caramel, or hazelnut add \$0.50)	
Gourmet Caffe Mocha* or Matcha	4.75
Ice Blended Mocha or Matcha	4.75
Homemade Ghirardelli Hot Chocolate*	4.75
Assorted Hot Loose Leaf Teas	2.95
Chai Tea Latte	4.75

Sloopy's Famous Shakes Malts

※each additional flavor \$1.00 malt \$0.75

Vanilla, Chocolate, Strawberry, Raspberry, Banana, Pineapple, Peach, Blueberry, Mango, Peanut Butter, Mint, Coffee/Decaf, Espresso, Mocha, Oreo, Caramel

Fresh Juices, Smoothies and More

Orange Juice	3.50
Fresh Squeezed Lemonade (No Refill)	4.50
Fruit Smoothies	6.95
<i>Blended with ice milk or apple juice and ice.</i>	
<i>Choose up to 4 fruits:</i>	
<i>Raspberry, Strawberry, Blueberry, Pineapple, Peach, Mango Puree, Banana, or Orange juice</i>	
<i>add Protein for \$1.00 more</i>	
Pelligrino Water(750ml)	4.95
Perrier, Fiji	2.95
Coconut H2O	3.95
Bottled Drinks	2.95
Iced or Tropical Tea	3.50
Ice Green Tea (No Refill)	
Soda (coke,dietcoke,sprite)	2.95

Prices are subject to change without notice based on market conditions.

Beer & Wine

Ask about our Premium wines.

Domestic Beer	4.75
Import Beer	5.95
Chardonnay	7.95/Glass
Cabernet Sauvignon	7.95/Glass
PinotNoir	7.95/Glass
PinotGrigio	7.95/Glass
Mimosa	6.95/Glass
Sparkling Champagne	6.95/Glass

SLOOPY'S

SM

Since 1967

Text **SLOOPYS TO 33733** to download the Sloopy's App!

❖ **Menu** ❖

Sloopy's has been a Manhattan Beach local favorite for over 50 years. Our goal is to bring you delicious meals using farm-fresh ingredients, sustainable fisheries, all natural meats, and organic coffee. We want you to enjoy your experience in our treasured garden setting. All food is cooked to order with great love and care

**We also sell plant arrangements from our garden.
WE CAN CATER YOUR NEXT EVENT!**



Free Delivery (5pm-9pm)

We also deliver through Postmates.

310.545.1373 / 310.545.3813

www.sloopysbeachcafe.com

3416 Highland Avenue, Manhattan Beach, CA 90266

OPEN 7DAYS

7am - 9:30pm (Mar.- Sep.) / 8am - 9pm (Oct. - Feb.)

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Breakfast
served 8am ~ 12pm

Breakfast served with mix greens

BLT Breakfast Sandwich	11.95
multigrain, crème fraiche, pork shoulder, baby arugula, grilled Heirloom tomato, avocado, over medium cage free egg, fig glaze. (add Brie cheese 2.99)	
Pork Shoulder Eggs Benedict	12.95
Hard smoked apple pork shoulder, poached cage free eggs, Hollandaise sauce, sourdough, fried Rosemary	
Veggie Benedict	11.95
sourdough, herb marinated mushroom, spinach, braised onion, poached cage free egg, hollandaise sauce, fried rosemary	
Bistro Breakfast Sandwich	12.95
scrambled cage free eggs, Harwood smoked bacon, aged cheddar, tomato, arugula, white truffle oil, buttered brioche, citrus siracha chili aioli	
Duck Confit Hash	16.95
Fingerlin Herb potato, braised onion, fennel, arugula, cherry tomato, demi glaze, poached cage free egg, goat cheese.	
Breakfast Farm Stand Bowl	14.50
seasoned wheat berries, lentils, barley, brine herb chicken, roasted red bell peppers, green bell peppers, scallions, fried cage free eggs, yogurt, celery leaf.	
M.B Fried Egg Tartine	13.75
avocado, crème fraiche, citrus herb hummus, heirloom tomato, spinach, fried cage free egg, arugula pesto, multigrain bread	
Breakfast Burrito	12.95
2 over medium cage free eggs, roasted pepper, artichoke hearts, scallions, sharp cheddar, hard smoked bacon, chipotle aioli	
Loaded Breakfast Potato	13.95
Red pepper, Green pepper, caramelized onion, spinach Pico de Gallo bacon bits, 2 cage free eggs over easy, chipotle aioli, garnished with micro cilantro.	
Smoked salmon lux	14.95
smoked Alaskan salmon, homemade crème fraiche, avocado, capers, red radish, avocado, boiled cage free egg, lemon zest, double fermented sourdough	
Breakfast Taco	11.95
Scrambled cage free eggs, herb potato, Pico de Gallo, pickled onion, harissa achiote aioli, blue corn tortillas, queso fresco, micro cilantro	
Quinoa Amin Oeuf	11.95
Soft boiled cage free egg covered in panko, deep fried golden brown served over a bed of quinoa flavored with sesame vinagarette	
Whole wheat Buttermilk Pancakes- with Berry-Honey Syrup crème fraiche	8.95

Sloopy's Breakfast sides

Sloopy's Breakfast Potato- with Roasted Red Bell Pepper and Onion.	4.00
Pork Shoulder Bacon	5.95
Hard smoked bacon	4.95
Two cage free eggs - egg whites, scrambled, over hard, sunny side up	5.00

Lunch
served 11am ~ 4pm

Gourmet sandwiches

Mother Nature	11.95
1yr. Aged cheddar, smoke gouda, carrots, red cabbage, alfalfa sprouts lettuce, tomato, cucumber, mushroom, pepper mayo, avocado, on honey wheat bun	
Berry BBQ Chicken	13.95
(berry BBQ sauce) bacon, grilled chicken breast, 1yr. aged cheddar, smoked onion strings on brioche	
Chicken Pesto	13.95
grilled breast, pesto, fresh mozzarella, goat cheese, tomato, arugula, chargrilled ciabatta	
Cajun Chicken	13.95
alfalfa sprouts, cucumber, tomato, avocado, chipotle sauce, French roll	
Ultimate BLT	14.95
cornmeal tomato, crème fraiche, three pepper spice bacon, arugula, balsamic glaze. Chargrilled sourdough	
Manhattan	11.95
mesquite turkey, avocado butter, green lettuce, tomato, buttermilk ranch, smoked gouda chargrilled ciabatta	
Tuna Sandwich	12.95
lettuce, tomato, cracked pepper aioli, sourdough (add melted cheese 2.99)	
Phoenix Turkey	12.75
mesquite turkey, lettuce, tomato, sprouts, smoked gouda, chipotle mayo, multi grain bread	

Signature Burgers

Classic Cheese	11.95
Angus beef, 1 yr. aged cheddar, green leaf lettuce, tomato, thinly sliced onion, cracked pepper aioli, pickle, mustard, ketchup, on poppy seed bun	
Bacon Cheddar Guacamole	13.95
Angus beef, garlic aioli, 1yr. aged cheddar, green leaf lettuce, tomato, on poppy seed bun	
Kim Chi	14.95
Angus beef, gochujang aioli, caramelized Kim- chi, shredded romaine lettuce, cilantro, sesame seeds, sesame oil vinaigrette on brioche bun	
Black & Blue	13.95
Angus beef, seasoned with Cajun spice, beer braised onion, mix green, tomato, garlic aioli, gorgonzola cheese on brioche bun	
Ortega Chile	13.95
Angus beef, smoked gouda, roasted Ortega Chile, pickled red onion, shredded romaine, tomato, cracked pepper aioli, on brioche bun	
Lamb Burger	16.95
8oz lamb patty, goat cheese, tomato confit, beer braised onion, arugula, harissa achiote aioli, brioche bun	
Portobello Mushroom	13.95
House made Balsamic- infused mushroom herb cap, green leaf lettuce, tomato, avocado, 1 yr aged cheddar, smoked onion strings, chipotle ailoli, wheat bun	

Salads

Chinese Chicken salad	13.95
Napa cabbage, spinach, bean sprouts, carrots, iceberg, parsley, green onion, red cabbage, wont tons, almonds, red pepper, oriental dressing	
Caesar salad	12.95
romaine lettuce, red endive, cherry tomato, shaved pram, house made Caesar dressing & croutons	

Kale salad	13.50
kale, Napa, red cabbage, carrots, cranberries, scallions, sunflower seeds, strawberry vinaigrette, mandarin oranges	
Antioxidant	12.95
Mixed greens, grapes, celery, walnuts, dried berries, apples, blue cheese, mint, red onion, cucumbers & berries with strawberry vinaigrette	
Duck Confit salad	16.95
shaved fennel, Grape fruit, candied walnuts, goat cheese, baby arugula, mix greens, citrus vinaigrette	
South Bay Cobb	14.95
Romain, kale, herb chicken, three pepper spice maple bacon, hard boiled egg, pickled red onion, avocado cilantro vinaigrette, garnished with micro cilantro	

Flight boards

Shrimp basket	14.95
battered shrimp basket w/ fries & coleslaw	
Fish & chips	13.95
Malt liquor battered Cod fish, w/ smashed peas, fries tartar sauce	
Mahi tacos	14.95
Sauté with achiote sauce, horseradish cream slaw, pickled red onion Pico de Gallo, queso fresco w/ fries	
Chicken tenders	13.95
house battered chicken, served with fries, and Asian coleslaw	
Olive and hummus	10.95
roasted red bell pepper hummus, pitted green olives, kalamata olives, cucumbers cherry tomato, radish, pita bread	
Crispy Brussel sprouts	12.95
Roasted Brussel sprouts, tossed in sweet chili sauce garnished with shaved parmigiana, chargrilled sourdough	
Spicy Tuna Burrito	12.95
Spicy tuna, shrimp tempura guacamole wasabi, cucumber wrapped in Nori served with fries	
Bleu Cheese Fries	5.95
Garlic Truffle Fries	8.95

Kids menu

※with celery & carrot sticks

Grilled chicken breast	8.25
Grilled cheese	7.95
Mini cheese burger - made with angus beef, mayo, ketchup, bun	8.25
Chicken nuggets	6.25

Sides

Mac N Cheese	8.95
French Fries	2.95
Sweet Potato Fries	4.95
Onion Rings	3.95
Famous Zucchini Sticks	8.95
Asian Coleslaw or side Salad	3.95
Scoop of Tuna	5.95
Homemade Soup	6.25

Sloopy's Gourmet Coffee & Tea

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PinotGrigio	7.95/Glass
Mimosa	6.95/Glass
Sparkling Champagne	6.95/Glass

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Lunch
served 11am ~ 4pm

Gourmet sandwiches
*with fries

Mother Nature 11.95
1yr. Aged cheddar, smoke gouda, carrots, red cabbage, alfalfa sprouts, lettuce, tomato, cucumber, mushroom, cracked pepper aioli, avocado, on honey wheat bun

Berry BBQ chicken 13.95
(berry BBQ sauce) bacon, grilled chicken breast, 1yr. aged cheddar, smoked onion strings on brioche

Chicken Pesto 13.95
grilled breast, pesto, fresh mozzarella, goat cheese, tomato, arugula, chargrilled ciabatta

Cajun Chicken 13.95
alfalfa sprouts, cucumber, tomato, avocado, chipotle sauce, French roll

Ultimate BLT 14.95
cornmeal tomato, crème fraiche, three pepper spice bacon, arugula, balsamic glaze. Chargrilled sourdough

Manhattan 11.95
mesquite turkey, avocado, green lettuce, tomato, buttermilk ranch, smoked gouda chargrilled ciabatta

Tuna Sandwich 12.95
lettuce, tomato, cracked pepper aioli, sourdough **(add melted cheese 2.99)**

Phoenix Turkey 12.75
mesquite turkey, lettuce, tomato, sprouts, smoked gouda, chipotle mayo, multi grain bread

Signature Burgers
*with fries

Classic Cheese 11.95
Angus beef, 1yr. aged cheddar, green leaf lettuce, tomato, thinly sliced onion, cracked pepper aioli, pickle, mustard, ketchup, on poppy seed bun

Bacon Cheddar Guacamole 13.95
Angus beef, garlic aioli, 1yr. aged cheddar, green leaf lettuce, tomato, on poppy seed bun

Kim Chi 14.95
Angus beef, gochujang aioli, caramelized Kim- chi, shredded romaine lettuce, cilantro, sesame seeds, sesame oil vinaigrette on brioche bun

Black & Blue 13.95
Angus beef, seasoned with Cajun spice, beer braised onion, mix green, tomato, garlic aioli, gorgonzola cheese on brioche bun

Ortega Chile 13.95
Angus beef, smoked gouda, roasted Ortega Chile, pickled red onion, shredded romaine, tomato, cracked pepper aioli, on brioche bun

Lamb Burger 16.95
8 oz lamb patty, goat cheese, tomato confit, beer braised onion, arugula, harissa achiote aioli, brioche bun

Portobello Mushroom 13.95
House made Balsamic- infused mushroom herb cap, green leaf lettuce, tomato, avocado, 1 yr aged cheddar, chipotle ailoli, smoked onion strings, wheat bun

Salads

Chinese Chicken salad 13.95
Napa cabbage, spinach, bean sprouts, carrots, iceberg, parsley, green onion, red cabbage, wont tons, almonds, red pepper, oriental dressing

Caesar salad 12.95
romaine lettuce, red endive, cherry tomato, shaved pram, house made Caesar dressing & croutons

Kale salad 13.50
kale, Napa, red cabbage, carrots, cranberries, scallions, roasted sunflower seeds, strawberry vinaigrette, mandarin oranges

Antioxidant 12.95
Mixed greens, grapes, celery, walnuts, dried berries, apples, blue cheese, mint, red onion, cucumbers & berries with strawberry vinaigrette

Duck Confit salad 16.95
shaved fennel, Grape fruit, candied walnuts, goat cheese, baby arugula, mix greens, citrus vinaigrette

South Bay Cobb 14.95
Romain, kale, herb chicken, three pepper spice maple bacon, hard boiled egg, pickled red onion, avocado cilantro vinaigrette, garnished with micro cilantro

Flight boards

Shrimp basket 14.95
battered shrimp basket w/ fries & coleslaw

Fish & chips 13.95
Malt liquor battered Cod fish, w/ smashed peas, fries tartar sauce

Mahi tacos 14.95
Sauté with achiote sauce, horse radish cream slaw, pickled red onion Pico de Gallo, queso fresco w/ fries

Chicken tenders 13.95
house battered chicken, served with fries, and Asian coleslaw

Olive and hummus 10.95
roasted red bell pepper hummus, pitted green olives, kalamata olives, cucumbers cherry tomato, radish, pita bread

Crispy Brussel sprouts 12.95
Roasted Brussel sprouts, tossed in sweet chili sauce garnished with shaved parmigiana, chargrilled sourdough

Spicy Tuna Burrito 12.95
Spicy tuna, shrimp tempura guacamole wasabi, cucumber wrapped in Nori served with fries

Bleu Cheese Fries 5.95

Garlic Truffle Fries 8.95

Kids menu
*with celery & carrot sticks

Grilled chicken breast 8.25
Grilled cheese 7.95
Mini cheese burger (angus beef, mayo, ketchup, bun) 8.25
Chicken nuggets (6) 6.25

Sides

Mac N Cheese 8.95
French Fries 2.95
Sweet Potato Fries 4.95
Onion Rings 3.95
Famous Zucchini Sticks 8.95
Asian Coleslaw or side Salad 3.95
Scoop of Tuna 5.95
Homemade Soup 6.25

Dinner
served 5pm ~ 9pm

Entree

Flank steak 19.95
smoked onion strings, chard broccolini, potato fingerling, Gremolata

Ribeye steak 27.95
Herb marinated rib eye, roasted garlic mash potato, chard broccolini, balsamic glaze, truffle smoked onion strings

Ground shrimp pasta 22.95
squid ink pasta, ground shrimp, tomato, onion, cilantro, lemon cream sauce, bottarga flakes

Montonara chicken 19.95
Rigatoni, Roasted herd chicken, mushroom, parmesan pesto cream sauce, parsley

Salmon 22.95
pan seared salmon, lemon caper sauce, carrot potato mash potato, roasted Brussel sprouts

Sandwich
*with fries

Mother Nature 11.95
1yr. Aged cheddar, smoke gouda, carrots, red cabbage, alfalfa sprouts lettuce, tomato, cucumber, mushroom, cracked pepper aioli, on honey wheat bun

Steak Sandwich 17.95
Marinated flank steak, pesto, queso fresco, tomato confit, smoked truffle onion strings

Cajun Chicken 13.95
alfalfa sprouts, cucumber, tomato, avocado, chipotle sauce, French roll

Signature Burgers
*with fries

Kim Chi 14.95
Angus beef, gochujang aioli, caramelized Kim- chi, shredded romaine lettuce, cilantro, sesame seeds, sesame oil vinaigrette on brioche bun

Black & blue 13.95
Angus beef, seasoned with Cajun spice, beer braised onion, mix green, tomato, garlic aioli, gorgonzola cheese on brioche bun

Ortega Chile 13.95
Angus beef, smoked gouda, roasted Ortega Chile, pickled red onion, shredded romaine, tomato, cracked pepper aioli, on brioche bun

Classic cheese 11.95
Angus beef, 1yr. aged cheddar, green leaf lettuce, tomato , thinly sliced onion, garlic aioli, mustard, ketchup, pickles, on poppy seed bun

Bacon Cheddar Guacamole 13.95
Angus beef, garlic aioli, 1 yr. aged cheddar, green leaf lettuce, tomato, guacamole, bacon on poppy seed bun

Lamb burger 16.95
lamb patty, goat cheese, tomato confit, beer braised onion, arugula, harissa achiote aioli, brioche bun

Portobello mushroom 13.95
House made Balsamic- infused mushroom herb cap, green leaf lettuce, tomato, avocado, thinly sliced red onion, chipotle ailoli, smoked onion strings, wheat bun

Salads

Caesar salad 12.95
romaine lettuce, red endive, cherry tomato, shaved pram, house made Caesar dressing & croutons

Duck confit salad 16.95
shaved fennel, Grape fruit, candied walnuts, goat cheese, baby arugula, frisee mix greens citrus vinaigrette

South bay cobb 14.95
Romain, kale, herb chicken, three pepper spice maple bacon, hard-boiled egg, pickled red onion, queso fresco, avocado cilantro vinaigrette, garnished with micro cilantro

Seared Salmon 22.95
frisee, arugula, Seared salmon, green Chile adobo sauce, red radish cherry tomato, pickled onion, Goat cheese, olive oil, garnished with micro greens

Grilled shrimp 18.95
Romain, arugula, roasted corn, tomato, avocado, roasted red bell pepper, queso fresco. Smoked onion strings, Avocado cilantro vinaigrette

flight boards

Shrimp Basket 14.95
Homemade beer-battered shrimp basket w/ fires & coleslaw

Fish & Chips 13.95
Malt liquor battered Cod fish, w/ smashed peas, fries tartar sauce

Mahi Tacos 14.95
Sauté with achiote sauce, horse radish cream slaw, pickled red onion Pico de Gallo, queso fresco, w/ fries

Spicy Tuna Burrito 12.95
Spicy tuna, shrimp tempura guacamole wasabi, cucumber wrapped in Nori w/ fries

Olive and Hummus 13.95
roasted red bell pepper hummus, avocado hummus, pitted green olives, kalamata olives, cucumbers cherry tomato, red radish, pita bread

Chicken Tenders 13.95
house battered chicken, served with fries, and Asian coleslaw

Crispy Brussel Sprouts 12.95
Roasted Brussel sprouts, tossed in sweet chili sauce garnished with shaved parmigiana, chargrilled sourdough