

Breakfast served 8a.m. ~ 2p.m.

Quinoa Oeuf 11.95

Soft boiled cage free egg covered in panko, micro rainbow greens, deep fried golden brown served over a bed of quinoa flavored with sesame vinaigrette

Loaded Breakfast Potato 13.95

Red pepper, Green pepper, Avocado, caramelized onion, spinach, Pico de Gallo, bacon bits, 2 cage free eggs over easy, chipotle aioli, gamished with micro cilantro.

Duck Confit Hash 16.95

Fingerling Herb potato, braised onion, green onion, arugula, cherry tomato, demi glaze, poached cage free egg, goat cheese.

Tofu kale scrambled 12.95

Cage free Scrambled egg, tofu, cherry tomato, braised onion, roasted red peppers, fresh mushroom, quinoa, kale, sweet Chile sauce, gamished with parmigiano.

served with mix greens tossed in balsamic vinaigrette

Pork Shoulder Eggs Benedict 12.95

Smoked pork shoulder, cage free poached eggs, hollandaise sauce, fried rosemary on sourdough

Veggie Benedict 11.95

Herb marinated mushroom, spinach, braised onion, cage free poached egg, hollandaise sauce, fried rosemary on sourdough

BLT Breakfast Sandwich 12.95

Smoked pork shoulder, baby arugula, commeal tomato, avocado, cage free fried egg, fig glaze, on multigrain (add Brie cheese **2.99**)

Bistro Breakfast Sandwich 12.95

Cage free scrambled eggs, hardwood smoked bacon, aged cheddar, tomato, arugula, white truffle oil, siracha aioli on a buttered brioche bun

M.B. Tartine 13.75

Avocado citrus hummus, crème fraiche, spinach, cage free fried egg, and pesto on multigrain

Smoked Salmon Lux 14.95

Smoked nova salmon, crème fraiche, crushed avocado, fried capers, red radish, cage free boiled egg, lemon zest, on sourdough

Breakfast Tacos 11.95

Scrambled cage free eggs, chunky potatoes, Pico de Gallo, harissa achiote gamished with pickled red onion quest fresco, micro cilantro, blue corn tortillas, side of chunky salsa

Breakfast Burrito 12.95

Cage free over medium eggs, roasted red bell pepper, artichoke hearts, scallions, sharp cheddar, hardwood smoked bacon, chipotle aioli, spinach tortilla, served with chunky salsa

Homemade Butter Milk Pancake 8.95

French Toast with strawberry & blueberry 8.95

Sloopy's Breakfast Sides

Sloopy's Breakfast Potato with roasted red bell pepper, and green onion 4.00

Pork Shoulder Bacon 5.95

Hard smoked bacon 4.95

Sausage Patties 4.95

Two Eggs Choices: egg whites, scrambled, over hard, & sunny side up 5.00

❖ Gourmet sandwiches ❖

※ served with fries, salad balsamic, Asian coleslaw, make any sandwiches in a spinach wrap

Add on, grilled onion 1.50, sauté mushroom 1.50, avocado 2.50

Upgrade to sweet potato fries, onion rings, or soup

Mother Nature 11.95

Aged cheddar, Provolone, avocado, carrots, red cabbage, alfalfa sprouts, green leaf lettuce, tomato, cucumber, mushroom, cracked pepper aioli on a honey wheat bun

Berry BBQ Chicken 13.95

Hardwood smoked bacon, grilled chicken breast, aged cheddar, smoked onion, berry BBQ sauce, onion strings on a brioche bun

Chicken Pesto 13.95

Grilled breast, basil pesto, provolone cheese, goat cheese, tomato, arugula, on chargrilled ciabatta

Cajun Chicken 13.95

Alfalfa sprouts, cucumber, tomato, avocado, cajun spices, chipotle sauce on French roll

Chicken Club 13.95

Grilled chicken breast, garlic aioli, cheddar cheese, bacon, lettuce, tomato, sprouts, cucumber on a wheat bun.

California Chicken 13.95

Grilled chicken breast, bacon, ortega chile, cheddar, guacamole, lettuce, tomatoes on poppy seed bun.

Ultimate BLT 14.95

Commeal tomato, crème fraiche, three pepper spice bacon, arugula, balsamic glaze, On a Chargrilled sourdough

Manhattan 11.95

Mesquite turkey, avocado, green lettuce, tomato, buttermilk ranch, provolone on chargrilled ciabatta

Phoenix Turkey 12.75

mesquite turkey, lettuce, tomato, sprouts, provolone, chipotle mayo on multi grain bread

Tuna Sandwich 12.95

Lettuce, tomato, cracked pepper aioli, on sourdough(add melted cheese **2.00**)

❖ Signature Burgers ❖

※ Sub with garden burger, turkey patty or portobello mushroom

※ Served with fries, salad, balsamic vinaigrette, or Asian coleslaw

Classic Cheese 11.95

Angus beef, aged cheddar, lettuce, tomato, thinly sliced onion, cracked pepper aioli, ketchup, mustard on poppy seed bun

Bacon Cheddar Guacamole 13.95

Angus beef, garlic aioli, aged cheddar, lettuce, tomato, garlic aioli on poppy seed bun

Black & Blue 13.95

Angus beef, seasoned with cajun spice, beer braised onion, mix green, tomato, garlic aioli, bleu cheese on brioche bun

Numero Uno 13.95

Angus beef, provolone cheese, roasted Ortega Chile, pickled red onion, shredded romaine, tomato, cracked pepper aioli, mustard on brioche bun

Portobello Mushroom 13.95

House made Balsamic- infused mushroom herb cap, lettuce, tomato, avocado, aged cheddar, chipotle aioli, thinly sliced red onion, smoked onion strings on wheat bun

Lamb Burger 16.95

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

Kim Chi 14.95

Angus beef, gochujang aioli, caramelized Kimchi, shredded romaine lettuce, cilantro, sesame seeds, sesame oil vinaigrette on brioche bun

❖ Salad ❖

※Add proteins: ahi tuna, salmon, chicken, shrimp or steak

※Extra dressing 30 cents

Seared Salmon Salad 22.95

Arugula, Seared salmon, avocado cilantro dressing, red radish, cherry tomato, pickled onion, Goat cheese, olive oil, gamished with micro greens

Grilled Shrimp 18.95

Romaine, arugula, roasted corn, tomato, avocado, roasted red bell pepper, queso fresco, smoked onion strings, Avocado cilantro vinaigrette

Chinese Chicken Salad 13.95

Napa cabbage, spinach, bean sprouts, carrots, iceberg, parsley, green onion, red cabbage, wont tons, almonds, oriental dressing

Caesar Salad 13.95

Romaine lettuce, cherry tomato, shaved parmesan, house made Caesar dressing and croutons

Kale Salad 13.50

Kale, napa cabbage, red cabbage, carrots, cranberries, green onions, mandarin oranges, strawberries, roasted sunflower seeds, strawberry vinaigrette

South Bay Cobb 14.95

Romain, kale, chicken tenders, three pepper spice maple bacon, cage free boiled egg, pickled red onion, avocado cilantro vinaigrette, gamished with micro cilantro

Tofu Salad 13.95

Kale, arugula, fried tofu, roasted red pepper, red onions, won ton strips, tossed in sweet Chile sauce, gamished with parmigiano, micro greens

Seared AHI Salad 15.95

6oz premium almond crusted Ahi, mixed greens, cucumbers, cherry tomatoes, onions. Ginger soy vinagerette dressing

Antioxidant Salad 12.95

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

❖ Flight boards ❖

Shrimp Basket 14.95

Homemade beer-battered shrimp basket w/ fries & coleslaw with cocktail sauce

Fish & Chips 13.95

Malt beer battered Cod fish, w/ sauteed peas, fries, tartar sauce

Mahi Tacos 14.95

Sautéed with achiote sauce, horse radish cream slaw, pickled red onion, pico de Gallo, queso fresco, w/ fries

Spicy Tuna Sushi Burrito 12.95

Spicy tuna, shrimp tempura guacamole, carrot, wonton, siracha aioli, cucumber wrapped in Nori w/ fries

Olive and Hummus 11.95

Roasted red bell pepper hummus, pitted green olives, kalamata olives, cucumbers, cherry tomato, red radish, pita bread

Chicken Tenders 13.95

House panko battered chicken, served with fries, and Asian coleslaw

Crispy Brussel Sprouts 12.95

Roasted Brussel sprouts, tossed in sweet chili sauce gamished with shaved parmigiana, chargrilled sourdough

Dinner served 4p.m. ~ 9p.m.

❖ Entree ❖

Flank Steak	19.95
Gremolata smoked truffle onion strings, chard broccolini, potato fingerling,	
Ribeye Steak	28.95
Herb marinated 12 oz. rib eye, roasted garlic mash potato, chard broccolini, balsamic glaze, truffle smoked onion strings	
Grilled Shrimp Caprese Pasta	22.95
Linguini, grilled shrimp, tomato confit, basil, mozzarella cheese, balsamic glaze, garlic herbal oil sauce	
Montonara Chicken	21.95
Rigatoni, Roasted herb chicken, mushroom, parmesan pesto cream sauce, parsley	
Salmon	22.95
Pan seared salmon, lemon caper sauce, on a bed of carrot potato mash potato, balsamic Brussel sprouts, garnished with fried rosemary	

❖ Sloopy Sides ❖

House Blend Macaroni n Cheese	
§ Truffle Mac n Cheese	9.95
§ Blue Cheese	9.95
§ Traditional Mac n Cheese	8.95
Spicy Tuna Bites made with deep fried rice and spicy tuna	9.95
Homemade Soup	6.25
Bleu Chesse Fries	5.95
Garlic Truffle Fries	7.95
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

❖ Kids menu ❖

(served with fries or carrots & celery)

Grilled chicken breast strips (no bread)	8.25
Grilled cheese on sourdough	7.95
Mini cheese burger - made with angus beef, mayo and ketchup	8.25
Chicken nuggets	6.25

❖ Desserts ❖

New York Cheesecakes, Chocolate Mousse, Lemon Bars, Keylime Pie, Gluten Free Chocolate Flourless Cake, Matcha Cheesecake, Assorted Pastries, Cookies

2.95 ~ 4.95

Drink

❖ Sloopy's Gourmet Illy Coffee & Tea ❖

※Made w/ almond milk, whole milk, nonfat milk, 1/2 n 1/2
※Add vanilla, sugar-free vanilla, caramel or hazelnut 75¢

Sloopy's Coffee	2.95
Gourmet Espresso	3.25
Gourmet Creamy Cappuccino*	4.75
Gourmet Caffe Latte*	4.75
Gourmet Caffe Mocha* or Matcha	4.75
Ice Blended Mocha or Matcha	4.75
Homemade Hot Chocolate*	4.75
Assorted Hot Loose Leaf Teas	2.95
Chai Tea Latte	4.75
Chai + Shot of Espresso 1.50	4.25
Assorted Hot Loose Leaf Teas	2.95

※Ask to make Hot, Over Ice or Iced Blended

❖ 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
5.95

❖ Juices, Smoothies and More ❖

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

❖ Beer & Wine ❖

Domestic Beer	4.75
<i>(Coors Light, Bud Light, Michelob Ultra, Rolling Rock, Goose Island IPA-5.95)</i>	
Import Beer	5.95
<i>(Pacifico, Stella Artois, Modelo Especial, Modelo Negra, Heineken)</i>	
Craft Beers	
<i>(Scorpion Bowl IPA 22oz-\$12.00, Stone IPA 16oz-\$6.95, Tank 7 IPA-\$6.95, Pizzaport Chronic IPA 16oz-\$8.00, Florida Cracker Belgian White - \$6.00)</i>	
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

Since 1967

Menu

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

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 European 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 CAN CATER YOUR NEXT EVENT!



Free Delivery (11am-9pm)

We also deliver through Postmates.

310.545.1373 / 310.545.3813

www.sloopybeachcafe.com

3416 Highland Avenue, Manhattan Beach, CA 90266

OPEN 7DAYS

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