

BREAKFAST

8AM-2PM

LOBSTER EGGS BENEDICT*	M.P.
6oz Maine Lobster tail, sautéed vegetables, housemade lemon hollandaise, cage free poached eggs on multigrain with potatoes	
LOADED BREAKFAST POTATO	16.95
Red and green pepper, avocado, caramelized onion, spinach, pico de gallo, bacon bits, cage free eggs over medium, chipotle aioli, micro cilantro	
DUCK CONFIT HASH	20.95
Fingerling herb potatoes, braised onion, arugula, cherry tomatoes, demi glaze, poached cage free egg, goat cheese	
BREAKFAST HARVEST BOWL	17.95
Cage-free sunny side eggs, homemade hummus, black beans, broccoli, brussels sprouts red peppers, roasted corn, quinoa, mixed greens, micro cilantro	
HUEVOS RANCHEROS	16.95
Flavored black beans, rice, pico de gallo, crème fraiche, queso fresco, cage free over medium eggs, avocado, homemade salsa, blue corn tortilla	
CHILAQUILES	16.95
Homemade tortilla chips, pico de gallo, red pickled onions, queso fresco, creme fraiche, two cage free sunny side eggs, avocado	
PORK SHOULDER EGGS BENEDICT*	18.95
Smoked pork shoulder bacon, cage free poached eggs, housemade hollandaise, fried rosemary on sourdough	
AVOCADO TOAST	14.95
Cage free scrambled eggs, avocado, cherry tomatoes, crème fraiche, queso fresco on multigrain bread (GF bread 2.00)	
EGG WHITE VEGGIE OMELETTE	14.95
Cage free egg whites, cherry tomatoes, mushroom, red onions, spinach, avocado	
BLT BREAKFAST SANDWICH	17.95
Smoked pork shoulder bacon, crème fraiche, baby arugula, tomato, avocado, cage free fried egg, fig glaze, on multigrain (add Brie cheese 2.99)	
BISTRO BREAKFAST SANDWICH	17.95
Cage-free scrambled eggs, hardwood smoked bacon, aged cheddar, tomato, baby arugula, white truffle oil, chipotle aioli on brioche bun	
VEGGIE BENEDICT	15.95
Herb marinated mushroom, spinach, braised onion, cage free poached eggs, homemade hollandaise, on sourdough	
SMOKED SALMON LUX	19.95
Smoked Salmon, crème fraiche, avocado, capers, red radish, one cage free boiled egg, lemon zest on sourdough	
BREAKFAST TACOS	16.95
Cage-free scrambled eggs, chunky potatoes, pico de gallo, pickled red onion, chipotle aioli, queso fresco, micro cilantro on blue corn tortilla, side of salsa	
BREAKFAST BURRITO	16.95
Cage free over medium eggs, red bell pepper, artichoke hearts, scallion, sharp cheddar, hardwood smoked bacon, chipotle aioli, spinach tortilla, side of salsa	

- MORNING DELIGHT-

YOGURT PERFECTION	8
Greek yogurt, granola, berries	
CHIA OVERNIGHT OATS	11
OATMEAL	8
Strawberry and blueberry or banana nut caramel or granola	
BELGIAN WAFFLES	12
with Strawberry and blueberry	
FRENCH TOAST	14
with strawberry, blueberry, and chocolate drizzle	
BUTTERMILK PANCAKES	12

- SIDES -

BREAKFAST POTATOES	5
SWEET POTATO TOTS	6
PORK SHOULDER BACON	7
HARD SMOKED BACON	5.5
SAUSAGE PATTIES	5
TWO EGGS	5
BEYOND SAUSAGE	7
TOAST	3
AVOCADO	3
FRUIT BOWL	6

TO START

FAMOUS ZUCCHINI STICKS	13.95
CHARGRILLED ROMAINE	13.95
CRISPY BRUSSELS SPROUTS	13.95
Roasted brussels sprouts, tossed in sweet chili sauce, shaved parmigiano with side of chargrilled toast	
OLIVE AND HUMMUS	15.95
House made roasted red bell pepper hummus, pitted green olives, Kalamata olives, cucumbers, cherry tomato, red radish, pita bread	
SPICY TUNA BITES	17.95
Spicy tuna, crispy rice, jalapeño, chipotle aioli, soy glaze	
LETTUCE WRAPS	10.95
Tofu or Beef or Vegan Teryaki Beef (+1)	
CALAMARI & SHRIMP	19.95
Battered shrimp and calamari with cocktail sauce	

SLOOPY'S SIDE

FRENCH FRIES	5.95
SWEET POTATO FRIES/TOTS	6.95
GARLIC TRUFFLE FRIES	9.95
BLUE CHEESE FRIES	9.95
ONION RINGS	6.95
TRADITIONAL MAC N CHEESE	9.95
TRUFFLE MAC N CHEESE	10.95
BLUE CHEESE MAC N CHEESE	10.95
ASIAN COLESLAW/ SIDE SALAD	3.95
HOMEMADE SOUP (12 OZ)	8.95

TASTY FARE

SHRIMP BASKET	<small>Fries and Coleslaw</small>	18.95
HOUSE CHICKEN TENDERS	<small>Fries and Coleslaw</small>	17.95
WILD COD HOUSE FISH & CHIPS		18.95
GARLIC SHRIMP BOWL		18.95
Garlic shrimp over rice, green onion, mixed greens with zuchinni, cherry tomato, radish, sesame seeds and soy ginger dressing <small>May sub spicy tuna</small>		
MAHI TACOS		18.95
Two mahi tacos, achiote sauce, tartar slaw, pickled red onion, pico, queso fresco, on blue corn tortilla		
SPICY TUNA SUSHI BURRITO		17.95
Spicy tuna, shrimp tempura, sushi rice, guacamole, carrot, wonton, sriracha aioli, cucumber wrapped in nori		

KIDS

12 & UNDER	
SERVED WITH FRIES, SALAD OR ASIAN COLESLAW	
GRILLED CHICKEN BREAST STRIPS	10.95
GRILLED CHEESE	<small>on sourdough</small> 8.95
MINI CHEESE BURGER	<small>Angus beef, mayo, ketchup</small> 10.95
CHICKEN NUGGETS	9.95

SIGNATURE BURGERS

SERVED WITH FRIES, SALAD OR ASIAN COLESLAW
Add grilled onion 1.50, sautéed mushroom 1.50, avocado 3.00, GF Bun 2.50

*SUB FOR BEYOND (+3), VEGAN TERIYAKI BEEF(+3), TURKEY PATTY (+1)	MAKE ANY SANDWICH A WRAP (SPINACH TORTILLA)
CLASSIC CHEESE*	17.95
Angus beef, aged cheddar, lettuce, tomato, thinly sliced onion, pickles, cracked pepper aioli, ketchup, mustard on poppy seed bun	
BACON CHEDDAR GUACAMOLE*	19.95
Angus beef, hardwood smoked bacon, guacamole, aged cheddar, lettuce, tomato, garlic aioli on poppy seed bun	
BLACK & BLUE*	18.95
Angus beef, seasoned with cajun spice, beer braised onion, mix green, tomato, garlic aioli, bleu cheese on brioche bun	
NUMERO UNO*	18.95
Angus beef, provolone cheese, roasted Ortega chile, pickled red onion, green leaf lettuce, tomato, cracked pepper aioli, mustard on brioche bun	
KIMCHI*	18.95
Angus beef, gochujang aioli, homemade caramelized Kimchi, shredded romaine lettuce, sesame seeds, sesame oil vinaigrette on brioche bun	
LAMB BURGER*	19.95
Halal lamb patty, goat cheese, tomato confit, beer braised onion, arugula, harissa achiote aioli on brioche bun	
PORTOBELLO MUSHROOM	16.95
House made balsamic infused mushroom herb cap, lettuce, tomato, avocado, aged cheddar, chipotle aioli, crispy truffle onion strings on wheat bun	
BEYOND BURGER	17.95
Beyond patty, aged cheddar, lettuce, tomato, thinly sliced onion, pickles, cracked pepper aioli, ketchup, mustard on poppy seed bun	
CAPTAIN AHI	20.95
Premium almond crusted Ahi ,tomato, crispy onion, tartar slaw, chipotle aioli on brioche bun	

SALADS

ADD PROTEIN: SALMON, AHI, TUNA, SHRIMP, CHICKEN, STEAK, TOFU, VEGAN TERIAYKI BEEF
- MAKE ANY SALAD A WRAP (SPINACH TORTILLA) - WITH CHOICE OF SIDE

SEARED SALMON	25.95	SOUTH BAY COBB	18.95
Arugula, romaine, Seared wild salmon, red radish , cherry tomato, pickled onion, goat cheese, micro greens with avocado cilantro dressing		Romain, kale, shredded chicken tender, hard smoked bacon, queso fresco, cage free boiled egg, pickled red onion, micro cilantro with avocado cilantro vinaigrette	
GRILLED SHRIMP	19.95	QUINOA BOWL	17.95
Romaine, arugula, roasted corn, tomato, avocado, roasted red bell pepper, queso fresco, crispy truffle onion strings with avocado cilantro vinaigrette		Red+green cabbage, kale, carrots, organic quinoa, roasted corn and red pepper, parsley, red onion, homemade ginger soy vinaigrette dressing and topped with grilled avocado	
CHINESE CHICKEN SALAD	17.95	SEARED AHI*	19.95
Napa cabbage, bean sprouts, carrots, iceberg lettuce, parsley, green onion, red cabbage, shredded chicken tender, wontons, sliced almonds with oriental vinaigrette		6oz premium almond crusted Ahi, mixed greens, cucumbers, cherry tomatoes, onions with house made ginger soy vinaigrette dressing	
CAESAR WITH CHICKEN	17.95	ANTIOXIDANT	16.95
Romaine lettuce, shredded chicken tender, cherry tomato, shaved parmesan, croutons with caesar dressing		Mixed greens, grapes, celery, walnuts, dried cranberries, green apples, blue cheese, mint, red onion, cucumbers, fresh berries with strawberry vinaigrette	
KALE SALAD	15.95		
Kale, napa cabbage, red cabbage, carrots, dried cranberries, green onions, mandarin oranges, strawberries, roasted sunflower seeds with house made strawberry vinaigrette			

*** CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.**

DINNER

4PM-9PM

- ASK ABOUT NIGHT SPECIALS -

TO START

SLOOPY'S LETTUCE WRAPS **10.95**
Tofu or Beef or Vegan Teryaki Beef (+1)

CHARGRILLED ROMAINE **13.95**

VEGAN DUMPLINGS **9.95**

CRISPY BRUSSEL SPROUTS **13.95**

SPICY TUNA BITES **17.95**

CALAMARI & SHRIMP **19.95**

NABEYAKI UDON **18.95**

Traditional Japanese noodle soup with tempura shrimp, broccoli, sweet potato, green onion, mushroom, and kamaboko. Served in a hot pot.

FLANK STEAK **31.95**

8oz Flank steak, gremolata, au jus, crispy truffle onion strings, seasonal vegetables, fingerling potatoes

RIBEYE STEAK **35.95**

Herb marinated 12oz Ribeye steak, roasted garlic mashed potato, seasonal vegetables, au jus, crispy truffle onion strings

BABY BACK RIBS **31.95**

Half rack slow smoked baby back ribs, tartar coleslaw, sweet potato fries

MONTONARA CHICKEN PASTA **29.95**

Rigatoni pasta, roasted herb chicken, mushroom, parmesan pesto cream sauce, parsley

SHRIMP CAPRESE PASTA **28.95**

Linguini grilled shrimp, tomato confit basil, mozzarella cheese, balsamic glaze, garlic truffle sauce

STUFFED CHICKEN BREAST **29.95**

10oz Chicken Breast stuffed w/ sauteed mushrooms, ham, provolone cheese, and roasted red peppers topped with creamy chipotle sauce. Served with seasonal vegetables.

HOT STONE BIMBIMBOP **25.95**

Traditional Korean hot stone rice with spicy pork (may sub tofu or chicken), onion, cabbage, bell pepper, mushroom topped with cage free fried egg and homemade kimchi

TRUFFLE KIMCHI FRIED RICE **24.95**

Homemade kimchi fried rice with garlic truffle and wagyu bulgogi topped with mozzarella cheese and green onion on hot plate (sub vegan teriyaki beef or tofu)

SALMON DINNER **29.95**

Pan seared wild Salmon, lemon caper sauce, garlic mashed potato, balsamic brussel sprouts with parsley

LOBSTER **M.P.**

6oz cold water baked garlic truffle Lobster tail with shell, garlic mashed potato, asparagus, lemon wedge, butter

ALASKAN WILD HALIBUT **32.95**

8 oz wild halibut marinated in olive oil, paprika, lemon, oregano, cayenne, and garlic, seared and served with seasonal vegetables

BRANZINO **25.95**

Pan seared Branzino with garlic olive oil, dressed with cherry tomatoes with choice of homemade mash potatoes or steamed vegetables

BEER AND WINE

MIMOSA FLIGHT **18.95**

Choose 3 from the following flavors:

White Peach

Hawaiian (orange, guava and passion fruit)

Blue Curacao w/ Elderflower

Mango Drangonfruit

Moscow Mule (ginger beer)

Cucumber Lime

Rosemary Grapefruit

Pomegranate

Lavender Honey

DOMESTIC BEER **6.95**

COORS LIGHT, BUD LIGHT, MICH ULTRA

IMPORT BEER **7.95**

PACIFICO, STELLA, MODELO

CRAFT BEER

STONE IPA **7.95**

PIZZAPORT CHRONIC ALE 16OZ **8.95**

LA WIT LOVE (SMOG CITY) **8.95**

MAYBERRY IPA (EL SEGUNDO) **8.95**

CITRA PALE ALE (EL SEGUNDO) **8.95**

SEASONAL IPA (EL SEGUNDO) **8.95**

BOOCH CRAFT **9.95**

WINES by the glass

CHARDONNAY **9.95**

SAUVIGNON BLANC **9.95**

PINOT GRIGIO **9.95**

SPARKLING CHAMPAGNE **8.95**

MIMOSA **9.95**

CABERNET SAUVIGNON **9.95**

PINOT NOIR **9.95**

MERLOT **9.95**

DESSERT

HOMEMADE TIRAMISU **7.95**

NEW YORK CHEESECAKE **7.95**

CHOCOLATE MOUSSE **7.95**

MINI KEY LIME PIE **7.95**

FLOURLESS CHOCOLATE CAKE ^{GF} **7.95**

ASSORTED MUFFINS **5.50**

Blueberry, Chocolate Chip, or Cranberry Orange

ASSORTED COOKIES **4.25**

Walnut Chocolate Chip or Homemade Brownie

ASSORTED BARS **4.50**

Lemon Bar, Peanut Butter and Chocolate Bar, Smores Bar, Carrot Cake Bar

CROISSANT **5.50**

Regular Plain or Almond

AFFOGATO Illy Espresso **9.95**

PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE BASED ON MARKET CONDITIONS.

SLOOPY'S FAMOUS SHAKES

- EACH ADDITIONAL FLAVOR 1.00-
- ADD MALT 0.75-

SINGLE FLAVOR **7.95**

VANILLA, CHOCOLATE, STRAWBERRY, RASBERRY, BANANA, PINEAPPLE, PEACH, MANGO, BLUEBERRY, PEANUT BUTTER, MINT, MOCHA, COFFEE/DECAF, ESPRESSO, OREO, CARAMEL, MATCHA, NUTELLA(+1)

FAMOUS COMBOS **9.95**

The Lover

Fresh raspberries, Ghardelli chocolate with whip cream and raspberry sauce

Strawberry Shortcake

Fresh strawberries with freshly made cheesecake crumbs

Oreo Crumbs Mint

Fresh Oreo Cookies with signature mint sauce

Peanut Butter Banana

Creamy peanut butter with fresh bananas

Salted Caramel Coffee

Rich creamy Italian coffee with delicious salted caramel

Peanut Butter Brownie

Real Chunks of Homemade Brownies blended with Peanut Butter

Root Beer Float

Root Beer, Vanilla Soft Serve, Whipped Cream

FRESH FRUIT SMOOTHIES

CHOOSE UP TO 4 FRUITS

Raspberry, Strawberry, Blueberry, Pineapple, Peach, Mango, Banana

BLEND WITH ICE MILK, APPLE JUICE, ORANGE JUICE OR MILK
ADD ON'S: ORGANIC VEGAN PROTEIN, PEANUT BUTTER, SPINACH, KALE
1.00 EACH
ADD AVOCADO, SUPERFOOD, COLLAGEN (+2 EACH)
8.95

JUICES/TEA

ICED TEA Black or Tropical (unsweetened) **4.95**

FRESH SQUEEZED LEMONADE ^{no refill} **6.50**

FRESH FLAVORED LEMONADE ^{no refill} **7.50**

MANGO DRAGONFRUIT LEMONADE

CUCUMBER LIME MINT LEMONADE

FRESH STRAWBERRY LEMONADE

FRESH PEACH LEMONADE

ARNOLD PALMER ^{no refill} **6.50**

FRESH SQUEEZED OJ ^{no refill} **8.95**

APPLE JUICE ^{no refill} **3.95**

BOTTLED DRINKS

PELLEGRINO (750ml) **5.95**

PERRIER, FIJI **3.95**

COCONUT H2O **3.95**

TOPO CHICO **4.95**

SODA (coke,diet coke,sprite) **2.95**

SLOOPY'S BEACH CAFE

SINCE '67

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!

Open 7 days
8am - 9pm

Free Delivery
Mon-Sat 11am - 9pm
Sun 2pm - 9pm



310.545.1373 / 310.545.3813
www.sloopybeachcafe.com

3416 HIGHLAND AVENUE
MANHATTAN BEACH
CA, 90266