WINE

WHITE

Avissi, Prosecco, Split
- Veneto, Italy 12

Alverdi, Pinot Grigio
- Terre Degli Osci, Italy (Organic) 9/34

Babich, Sauvignon Blanc
- Marlborough, New Zealand 10/38

French Blue, Rose'
- Bordeaux, France 10/38

Cave de Lugyny, Unoaked-Chardonnay
- Burgundy, France 10/38

Davis Bynum, Chardonnay
- Russian River Valley, California 12/46

Black Star Farms Late Harvest Riesling
- Traverse City, Michigan 11/42

Seven Daughters Moscato
- Italy 11/42

Rombauer Chardonnay
- Napa Valley, California BTL 110

House Chardonnay
- Albertoni-Napa Valley, California 7/26

Fre Pinot Grigio NA 7/26

RED

Pike Road, Pinot Noir
- Willamette Valley, Oregon 10/38

Revelry Vintners, Merlot
- Walla Walla Valley, Washington 12/46

Piccini Memoro, Red Blend
- San Juan, Argentina 10/38

The Fableist, Cabernet Sauvignon
- Paso Robles, California 12/46

Robert Hall, Cabernet Sauvignon
- Paso Robles, California 9/34

Trivento Malbec
- Mendoza Argentina 9/34

Callia Bella Sweet Red Blend
- San Juan, Argentina 9/34

Caymus, Cabernet Sauvignon
- Napa Valley, California LITER BTL 125

House Cabernet Sauvignon
- Albertoni-Napa Valley, California 7/26

Fre Cabernet NA 7/26

Chef: Sunder Pels . General Manager: Jeanne Plaggemars

SPECIALTY COCKTAILS

Mimosa 7
Golden Love Brut, with Orange, Pineapple, Cranberry, Mango, Peach or Grapefruit Juice

Beermosa 8
Choice of Draft Beer, Orange Juice

Bloody Mary 8
Sobieski Vodka, Jimmy Luvs, Spicy or Classic

Bloody Maria 7
Corazon Tequila, Jimmy Luvs Spicy or Classic

Screwdriver 7
Titos, Orange Juice

Aperol Spritz 10
Apertivo, Prosecco, Soda

Espresso Martini 12
Grind Coffee Liqueur, Vanilla Vodka, Kahlua, Espresso

SANGRIAS AND SPRITZERS

Red Sangria 10

Raspberry Elderflower Spritzer 11
Elderflower Marie Brizard, Prosecco, Soda, Raspberry Simple, Raspberry and Mint

White Sangria 10

When September Ends 11
Apple Brandy, Fall Spice Syrup, White Cranberry Juice, Prosecco, Soda

Cranberry Spritzer 11
Apertivo, Cranberry Juice, Cranberry Bitters, House White, Soda

NON-ALCOHOLIC BEVERAGES

Coco's Sunset 7
Pineapple Juice, Pear Juice, Coconut Cream, Lime Juice, Strawberry Puree. No Refills

Flavored Lemonades 5
Lavender | Strawberry | Blood Orange
No Refills

Hibiscus Harvest 7
Hibiscus Tea, Cranberry Juice, Orange Juice, Fall Spice Simple Syrup

Cranberry Autumn Fizz 7
White Cranberry Juice, Cinnamon Simple, Lemon Juice, Ginger Ale

Brixs Products 3

San Pellegrino 6

Ginger Beer 4

Heineken 00 6

Athletic Hazy IPA NA 5

Corona NA 5

Michelob Ultra NA 5

MOCKTAIL MENU AVAILABLE UPON REQUEST

SANDY POINT BEACH HOUSE

WEST OLIVE, MI

BRUNCH MENU

At the heart of our menu is a commitment to exceptional value through quality and care. We proudly source from trusted local partners like Pebble Creek mushrooms, Michigan Craft Beef, Family Craft Farm and Frog Holler Produce-bringing the freshest regional flavors straight to your plate while supporting our community. Our sauces and dressings are house made, and every dessert is crafted from scratch by our pastry chef Emma, whose creations reflect both skill and heart. Even our bar program is thoughtfully curated, featuring house made simple syrups, bourbon cherries and sour mixes. Every visit offers more than just a meal - it's a genuine taste of the region, all at a price that reflects true value.

616.796.8210

www.SandyPointBeachHouse.com

7175 Lakeshore Drive
West Olive, MI 49460
@spbhm

CLASSICS

Beach House Classic* 14
Two Eggs, Three Pieces Of Bacon Or Sausage, Breakfast Potatoes, Toast

Beach House Muffin* 12
One Egg, Sausage Patty, Bacon, Or Ham, American Cheese, Toasted English Muffin, Breakfast Potatoes

Biscuits And Gravy* 13
Two Buttermilk Biscuits With Sausage Gravy, Two Eggs Cooked Your Way

Beach Breakfast Wrap*16
Scrambled Eggs, Choice Of Sausage, Bacon, Canadian Ham, or Buffalo Chicken With Potatoes, American Cheese, Grilled In A Flour Tortilla. Served With Chips

HOUSE FAVORITES

Greek Goddess* 16
Spinach, Feta, Tomato, Breakfast Potatoes, Turkey

Sunrise Bowl* 15
Bacon, Sausage, Eggs, Breakfast Potatoes, Cheddar Cheese

Porkin' Good* 18
Pork Belly, Breakfast Potatoes, Pickled Onions, Southwest Pico De Gallo

OMELETS

All Omelets Are made With Two Eggs. Served with Breakfast Potatoes and Toast
Egg White Substitute Add 3 Dollars

Build Your Own Omelet* 12
Choice of Cheese: Cheddar, Boursin, Swiss, or American

Proteins 1.5 ea - Ham | Bacon | Sausage | Pork Belly
Vegetables 1 ea - Bell Peppers | Onions | Mushrooms | Spinach | Tomato

HANDHELDS

Served With House Chips And A Pickle
Upgrade To Fries 4 | Sweet Potato Fries 5 | Substitute Gluten Free Bun 4.5

Classic Burger* 18
USDA Prime And Aged White Cheddar, Lettuce, Tomato, Onion, Toasted Brioche Bun

Black & Blue Burger* 21
Blackened USDA Prime Burger, Bacon Onion Relish, Moody Blue Smoked Blue Cheese, Lettuce, Tomato, Toasted Brioche Bun

Pub Burger* 21
USDA Prime, Cheddar Pub Cheese, And Onion Bacon Relish, Lettuce, Tomato, Toasted Brioche Bun

Smash Burger*
2 oz Burger Pressed Into A Crispy Patty, American Cheese, Lettuce, Tomato, Onion, Toasted Brioche Bun

Double 12 Triple 14

West Olive Burger* 22
USDA Prime, Olive Aioli, Swiss Cheese, Lettuce, Tomato, Toasted Brioche Bun

Veggie Burger 16
Black Bean Veggie Patty, Lettuce, Tomato, Red Onion, Aged Cheddar, Toasted Brioche Bun

Chicken Sandwich* 18
Fried Or Grilled Chicken, Lettuce, Tomato, Onion, Toasted Brioche Bun

Sandy Point Club 16
Ham, Turkey, Swiss, Lettuce, Tomato, Herb and Roasted Garlic Aioli on Berry Wheat

BENEDICTS

Crab Cake* 22
Seared Crab Cakes, Arugula, Traditional Hollandaise, With Breakfast Potatoes

Traditional* 16
Canadian Bacon, Poached Egg, Hollandaise, With Breakfast Potatoes

Southwest* 19
Lightly Toasted English Muffin, Mexican Chorizo, Poached Egg, Chipotle Hollandaise, Goat Cheese, Pico De Gallo. Served With Breakfast Potatoes

KIDS

Smiley Face Pancake 8
Blueberry Eyes, Bacon Strip Smile And Whipped Cream Hair

Kids Waffle 8
One Belgian Waffle Topped With Whipped Cream And Berries

Junior Beach House Breakfast 8
One Egg, One Strip of Bacon Or One Sausage Link, One Piece Of Toast, And Breakfast Potato

SOUP-N-SALAD

Beach House Chowder* 6/9
Cod, Salmon, Clam, Bacon, Cream, Yukon Potatoes, Mirepoix

Traditional Chili* 5/8
Beef, Pork, Bacon, Black Beans, Whole Tomatoes, Topped with Cheddar Cheese and Tortilla Strips

Soup De Jour 5/8
Rotating Seasonal Ingredients Make For The Best Soups. Ask Your Server What's Hot Today!

Caesar Salad 7/13
Chopped Romaine, Caesar Dressing, Parmesan Tuile, House-Made Croutons, Fresh Lemon

Fall Harvest Salad 8/16
Arugula and Arcadia Mixed Greens, Dried Cherries, Goat Cheese, Candied Pecans, Maple Candied Yams, Cranberry Lemon Vinaigrette

Wedge Salad 7/15
Baby Iceberg, Grape Tomatoes, Bacon, Red Onion, Kalamata Olives, Moody Blue Smoked Blue Cheese, Egg, Blue Cheese Dressing

Beet Salad 8/16
Mixed Greens, Roasted Red Beets, Red Onion, Moody Blue Smoked Blue Cheese, Champagne Vinaigrette

Side Salad 6
Mixed Greens, Red Onion, Tomato, Cucumber, Ranch Dressing

Add To Any Salad:

Shrimp* 16 | Chicken* 8 | Salmon* 18 | Sirloin Steak* 14 | Pork Belly* 10 | Ancovies 3

SWEETS

Two Sweet Cream Pancakes 14
Plain | Blueberry | Chocolate

Emmy's Dilemmy 10
Handcrafted Cinnamon Roll With Cinnamon Citrus Cream Cheese Frosting

Brioche French Toast 13
Brioche Bread, Strawberry Compote, Powdered Sugar

Make It A Combo* 10
Add Two Eggs Cooked To Your Preference, Bacon Or Sausage And Breakfast Potatoes. Only Available With Purchase Of Sweets

Chicken & Waffles 14
Belgian Waffle Topped With Two Breaded Chicken Tenders Tossed In Hot Honey

* Consuming Raw Or Under Cooked Meats, Poultry, Seafood, Shellfish Or Eggs May Increase Your Risk Of Foodborne Illness.
Alert your server if you have special dietary requirements.