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

Sparkling 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

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

Piccini Memoro, Red Blend
- Italy 10/38

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

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

Fre Cabernet NA 7/26

SANGRIAS AND SPRITZERS

Red Sangria 10

White Sangria 10

Raspberry Elderflower Spritz 11
Elderflower Liqueur, Raspberry Simple Syrup, Prosecco, Soda, Raspberries and Mint

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

Chef: Sunder Pels . General Manager: Jeanne Plaggemars

SPECIALTY COCKTAILS

Dusky Dark Manhattan 12
Sazerac Rye, Romano Amaro, Bourbon Cherry Brine, Black Walnut Bitters

Apple Butter Whiskey Sour 13
Browned Butter Washed Buffalo Trace, Lemon Juice, Apple Butter, Maple Syrup, Cocktail Foamer

Smoked Honey Pecan Old Fashioned 10
Highwing Honey Rye Bourbon, Pecan Demerara Syrup, Orange Cardamom Bitters, Smoked with Cherry Pellets

Traveling Old Fashioned 11
Traveller Bourbon, Demerara Simple, Angostura Bitters, Bourbon Cherries

Cherry Bourbon Bliss 13
Buffalo Trace, Bourbon Cherry Brine, Black Walnut Bitters, Muddled House Bourbon Cherries

Velvet Summer 10
Black Cherry Rum, Pomegranate Juice, Mint, Lemon Juice, Tonic Water

Maple Rum Old Fashioned12
Jung Wuff Aged Trinidad Rum, Maple Syrup, Coffee & Cherry Bitters

White Negroni 11
Booths London Dry Gin, Lillet Blanc, Suze

Twilight Afterglow 12
Still Gin, Hibiscus, Campari, Orange Juice, Lime Juice

Lavender Fields 13
Hendricks Gin, Elderflower Liqueur, Lavender Syrup, Lemon Juice, Cocktail Foamer

Citrus Honey Harmony 11
Corazon Reposado, White Grapefruit Juice, Honey, Grapefruit Jarritos Soda

Blood Orange Pomegranate Mezcalita 11
Los Vecinos Mezcal Tequila, Blood Orange Syrup, Pomegranate Juice, Lime Juice

Naughty Chai Martini 13
Vanilla Vodka, Grind Espresso Liqueur, Baileys, House-made Chai Tea

Raspberry Pomegranate Martini 13
Wheatley Vodka, Raspberry Liqueur, Cointreau, Pomegranate Juice, Lime Juice, Raspberry Simple

NON-ALCOHOLIC BEVERAGES

Coco's Sunset 7
Pineapple Juice, Pear Juice, Coconut Cream, Lime Juice, Strawberry Puree

Flavored Lemonades 5
Lavender | Strawberry | Blood Orange | Raspberry
No Refills

Hibiscus Harvest 7
Hibiscus Tea, Cranberry Juice, Orange Juice, Fall Spice 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 5

Athletic Hazy IPA NA 5

Corona NA 5

Michelob Ultra NA 5

MOCKTAIL MENU AVAILABLE UPON REQUEST

SANDY POINT BEACH HOUSE

WEST OLIVE, MI

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

Tables of eight or more will be on one check, Gratuity will automatically be added

SHAREABLES

Pierogies 18
Potato And Cheese Pierogies, Bacon Onion Jam, House Mornay, Stone Ground Mustard

Bread Service 10
House-Made Focaccia with Confit Garlic and Herbs, Softened Butter, Aged Balsamic And Extra Virgin Olive Oil, Artichoke Tapenade

Crab Cakes 28
House-Made Jumbo Lump Crab Cakes, Roasted Red Pepper, Green Onions, Bread Crumbs, Pan Fried In Cajun Seasoning and Served with our House-Made Honey Mustard Aioli

Bruschetta 19
Toasted House-Made Focaccia, Goat Cheese, Pesto, Mozzarella, Tomato, Red Onion, Garlic, Basil, Balsamic Reduction

Bavarian Pretzel 16
Salted, With House Made Honey Mustard
Add Four Cheese Mornay 3

Edamame 13
Steamed Edamame Tossed in Garlic, Parmesan, and Sea Salt GF

Pork Belly Waffle 20
Slow Roasted Pork Belly on top of Jalapeno Cheddar Cornbread Waffle, Arugula and Drizzled with our House-Made Hot Honey

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 6/14
Chopped Romaine, Caesar Dressing, Parmesan Tuile, House-Made Croutons, Fresh Lemon
GF Option

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

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

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

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

Add To Any Salad Or Entree:

Anchovies 3 | Shrimp* 16 | Salmon* 18 | Sirloin Steak* 14
Chicken* 8 | Pork Belly* 10 | Crab Cake* 9

HOUSE FAVORITES

Fish N Chips* 27
Three 3 oz Beer Battered Cod, Fries, Coleslaw, Lemon

Faroe Island Salmon* 32
Chipotle Hot Honey Glazed Pan Seared Salmon, Sweet Potato, Corn, Purple Kale, and Brussel Hash

Pork Belly Jambalaya* 24
Pork Belly, Andouille Sausage, Shrimp, Holy Trinity (Bell Pepper, Onion, Celery), Rice

Airline Chicken* 25
Pan Seared Airline Chicken, Butter Basted with a Champagne Sauce, Broccolini, Boursin Mashed Potatoes

Parmesan Whitefish* 28
Parmesan Encrusted Whitefish, Roasted Redskins, Bacon, Carrots, Asparagus Spears, Pebble Creek Mushrooms, Topped with Charred Leek Citrus Sauce

Buddha Bowl 26
Carrots, Corn, Fresno, Candied Yams, Bell Pepper, Onion, Celery, Rice, Tare, Miso Ramen Egg

Chicken Pot Pie 18
Roasted Chicken, Corn, Peas, Carrots, Onion, Puff Pastry

Yeungling Black & Tan Short Ribs* 32
Yeungling Black & Tan Braised Short Rib, Boursin Mashed Potatoes, Hot Honey Broccolini

Beach House Mussels* 15/22
Tomatoes, Capers, Carrot Ribbons, Garlic, Shallots, Parsley, White Wine And Butter. Served With Bread GF Option

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, Aged White Cheddar, Lettuce, Tomato, Onion, Toasted Brioche Bun
GF Option

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

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

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

West Olive Burger* 22
USDA Prime, Olive Aioli, Swiss Cheese, Lettuce, Tomato, Onion. Brioche Bun
GF Option

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

Smash Burger*
2 oz Burgers Pressed Into A Crispy Patty, American Cheese, Lettuce, Tomato, Onion, Toasted Sesame Seed Bun GF Option

Double 12 Triple 14

* 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.

SPBH PREMIUM STEAKS

Steak & Frites* 34
8 oz Wagyu Ball Tip Steak, Frites, Red Wine Aus Jus I GF Option

Hand-Cut Filet* 45
7 to 8 oz Hand-Cut Filet, Sous Vide with Rosemary, Thyme, Shallots, Black Garlic, Butter GF

Blackened Denver* 36
8 oz Denver Steak, Cowboy Butter GF

New York Strip* 42
14 oz New York Strip, Truffle Butter GF

Add To Any Steak:

Au Gratin Potatoes 8 | Baked Potato 5 | Fried Brussels with Balsamic 6| Asparagus 4
Loaded Baked Potato 6 | Mashed Potato 5 | Crab Cake 9 | Broccolini 6 | Mushrooms 5

PASTA

Verde Pasta 18
Leek and Spinach Sauce Tossed with Rigatoni, Asparagus, Soy Beans, Finished with Lemon

Add Grilled Shrimp* 16

Pesto Chicken Parmesan 22
Cavatappi Pasta, Pesto Alfredo, Topped with Fried Chicken Cutlet, Melted Burrata, Balsamic Reduction

Short Rib Stroganoff 25
Tender Braised Beef Short Rib, Pebble Creek Mushrooms, Classic Stroganoff Sauce, Pappardelle Pasta

Spaghetti and Meatballs 22
Spaghetti and Meatballs topped with Fresh Grated Pecorino Locatelli Romano Cheese

PIZZA

12 Inch Thin Crust
Homemade Artisanal Pizza Dough And Marinara
Gluten Free Crust 3

Pepperoni Hot Honey 22
Marinara Sauce, Mozzarella, Pepperoni, Jalapeno, Hot Honey

Supreme 23
Marinara Sauce, Mozzarella, Pepperoni, Sausage, Bell Peppers, Red Onion, Black Olives, Mushrooms

The Pig 24
Mornay Sauce, Goat Cheese, Pork Belly, Fig, Honey, Bacon Onion Jam, Blueberry Balsamic Reduction

Princess Peach 24
Mornay Sauce, Burrata, Peaches, Arugula, Prosciutto, Cracked Black Pepper, Balsamic Reduction

Margherita 22
Marinara Sauce, Mozzarella, Tomato, Blueberry Balsamic Reduction, Basil

Barbecue Chicken 23
BBQ Sauce, Mozzarella, Red Onion, Bacon, Chicken, Cheddar Cheese, Parsley

Hawaiian 23
Marinara Sauce, Mozzarella, Ham, Pineapple, Bacon, Red Onion

Cheese Pizza 20
Marinara Sauce, Mozzarella,