



YOUR CHOICE OF: \$280

2 hotcakes + scrambled eggs + bacon

2 hotcakes + chilaquiles + bacon

1½ waffle + scrambled eggs + bacon

1½ waffle + chilaquiles + bacon

BREAD

**Breakfast Flatbread** \$255  
Cheese (3.5 oz), bacon (2.6 oz),  
grape tomato, egg, purple onion, avocado

**Grilled cheese sandwich** \$260  
Mozzarella cheese, garlic butter, served  
with a oven baked tomato cream

**Montecristo** \$270  
French toast style cooked brioche bread,  
ham (4 oz), turkey (4 oz), Jack cheese;  
turmeric potatoes

**French toast** \$240  
Brioche, berries, Ricotta cheese

**Sweet Potato Waffle** (1 pcs) \$235  
Ricotta and berries

**Banana pancake** (3 pcs) \$240  
Chocolate crumble, vanilla ice cream,  
topped with caramel toffee

Avocados

**Diablocate** \$280  
Grilled with Mexican scrambled eggs  
with jalapeño chili, spicy bacon and  
lemon-scallion sour curd

**Avocado toast** \$280  
Sourdough bread, local style Cottage  
cheese, tomatillo chutney, assorted  
veggies salad

**Chicken crepe topped  
with melted cheese** (4 oz) \$290  
Poblano chili and coriander sauce,  
assorted leaves salad

Eggs

**Your choice of eggs** \$250  
Rancheros, scrambled, fried or  
sincronizados “over ham and cheese  
quesadilla with ranchera sauce”;  
served with beans and roasted potato

**Omelette** \$250  
Cheese (1.7 oz), mushroom, tomato, bacon,  
chorizo, ham; beans and hash brown

**Machaca scrambled  
(sundried beef)** (2.4 oz) \$240  
Stewed ranchera sauce; with beans

**Turkish** \$260  
Fried, over curd, aceite de nueces,  
sourdough bread

**Frittata** \$270  
Pan shaped egg tortilla with bacon (2.2 oz),  
chorizo (2.2 oz), ham (2.2 oz), beef (2.2 oz),  
jalapeño chili (2.2 oz) y grated cheese (2.2 oz)

TORTILLA

**Chilaquiles** \$240  
In green or red sauce with egg or  
chicken (5.6 oz) or chorizo (5.6 oz)

**Los de Birria** \$285  
Chilaquiles in red sauce with birria,  
purple onion and coriander

**Enchiladas suizas (melted cheese)** \$275  
Shredded chicken (4.5 oz)

**Burrito SB** \$180  
Scrambled eggs, bacon, ham,  
caramelized onion, hash brown

To share

**Fresh fruit platter** (6 oz) \$220  
Greek style yogurt, granola and honey

EXTRAS

**\$95**  
Shrimp (4.5 oz), chorizo (5.2 oz),  
egg (3.4 oz), bacon (2.8 oz),  
ham (4 oz), grilled beef (6 oz)



COFFEE

- American** (10.5 oz) \$80  
Refill coffee until 12:00pm
- Espresso** (1 oz) \$90
- Capuccino** (6 oz) \$90
- Latte** (6 oz) \$90
- Frappe** (12 oz) \$90
- Un Juancho** \$120  
Black coffee (10.5 oz), baileys (1.5 oz)

INFUSIONS

- Zen** (10.5 oz) \$60  
Ginger, basil, agave honey
- Arasá** (10.5 oz) \$60  
Guava, hibiscus, cinnamon
- Chamomille or Black tea** (10.5 oz) \$60

Juices

- Fresh orange** (12 oz) \$90
- Green** (12 oz) \$105
- Red sunrise** (12 oz) \$90  
Beetroot, carrot and fresh orange

SMOOTHIES

- One** (12 oz) \$135  
Papaya, orange, agave honey
- Two** (12 oz) \$135  
Banana, pineapple, greek style yoghurt
- Three** (12 oz) \$140  
Açai, berries, banana, agave honey, orange juice, vanilla

It's not coffee

- Aperol Spritz** (1.5 oz) \$285  
Aperol, prosecco, sparkling water
- Cold brew tonic** (1.5 oz) \$265  
Beefeater, cold brew, orange cordial, tonic
- Hugo Spritz** (1.5 oz) \$265  
St. Germain, prosecco, sparkling water
- Bloody SB** (1.5 oz) \$230  
Smirnoff, lemon, clam-tomato juice, house sauce; shrimp and scallion skewer

TO CONSIDER

- Juancho:** The Sand Bar's owner
- Piloncillo:** Kind of sweet prepared from the sugar cane and very popular in Latin America and Asia
- Divorciados:** Means divorce and referres to the two ummixed sauces
- Sincronizados:** Referres to a ham and cheese quesadilla
- Frittata:** Skillet cooked French style omelette
- Birria:** Originally cooked in a metallic pan inside a hole or ground oven. Previously the beef is marinated in dried chillis, vinegar and herbs and served with its own juices.
- Pasilla:** Sundried Anaheim chili
- Diablocate:** Diablo, devil; cate from aguacate: avocado