

Lunch Menu 11:30am - 6pm

Appetizers

Pesto Breadsticks 9

House pesto, mozzarella & parmesan cheeses; served with marinara sauce

Loaded Sangria's Fries 12

Crispy fries, melted cheddar, jack & mozzarella cheeses, bacon, ranch dressing, scallions

Coconut Shrimp Jezebel 16

Tempura shrimp, orange horseradish sauce

Queen Conch Fritters 16

Local conch, horseradish remoulade

Korean Wings 16

Sweet & tangy, served with Asian slaw

Ahi Tuna Nachos 16

Crispy wonton "nachos" topped with ahi tuna, wakame salad, mango salsa, wasabi crema & tobiko

Sandwiches

Served with orzo salad, upgrade to fries 2

Turkey Reuben 16

Slow-roasted turkey breast, swiss cheese, jalapeños & kimchi on grilled white bread

Chicken Pesto 16

Grilled chicken breast, fresh spinach, swiss cheese, roasted red pepper relish, pesto sauce, ciabatta roll

Lamb Gyro 16

Seasoned lamb, lettuce, red onion, tomatoes, cucumbers, tzatziki sauce, served in a warm pita

Mango Mahi Tacos 16

Grilled mahi-mahi, mango cabbage slaw, lemon pepper aioli, flour tortillas

Cheeseburger in Paradise 15

6oz. Beef patty, American cheese, lettuce, tomato, red onion, Sangria's burger sauce

Crab Cake 'Burger' 19

CFM signature crabcake, lettuce, tomato, red onion, spicy remoulade

Pesto Caprese 14

Fresh mozzarella, balsamic-tossed arugula, tomato, house pesto sauce, ciabatta roll

Pizzas

Shrimp Diavolo 18

Shrimp, spicy marinara, roasted garlic, fresh basil

Meat Me at Sangria's 18

Bacon, pepperoni, ham

Margherita 16

Fresh mozzarella, sliced tomatoes, fresh basil

Truffle Mushroom 16

Baby portobello mushrooms, grilled onions, truffled arugula

Build Your Own 12

Extra Cheese: Cheddar / Mozzarella / Feta 2.5

Meat: Chicken / Bacon / Lamb / Shrimp 4
Pepperoni / Ham / Sausage 2.5

Veggies: Mushrooms / Peppers / Onions /
Tomatoes / Spinach / Kalamata Olives /
Pepperoncini / Jalapeños 1

Salads

Add chicken 6, shrimp 10, mahi 8

Classic Caesar 14

Romaine lettuce, parmesan cheese, croutons, house Caesar dressing

Mediterranean 16

Mixed greens, tomatoes, red onions, cucumbers, chickpeas, kalamata olives, feta cheese, Greek vinaigrette

Tropical Spinach 15

Baby spinach, green apple, dried cranberries, goat cheese, mango, balsamic vinaigrette

Asian Greens 16

Mixed greens, mango, purple cabbage, julienne carrots, bell peppers, edamame, crispy wontons, Asian vinaigrette



#SangriasVI

Sangria!

Make it a Party! Carafes 27

Rosé 10

Rosé, Stoli strasberi vodka, peach

White 10

Pinot grigio, Bacardi coconut rum, triple sec, pineapple, passion fruit

Red 10

Pinot noir with Stoli Blueberi vodka, blackberry brandy, strawberry, orange juice

Wine

Lunetta 12 / 46

Prosecco, Veneto, Italy

Marques du Monistrol 8 / 32

Cava Brut, Cava, Spain

Manon 11 / 42

Rosé, Côtes de Provence, France

White

Kim Crawford 14 / 53

Sauvignon Blanc, Marlborough, New Zealand

Pighin 14 / 53

Pinot Grigio, Friuli, Italy

Talbott 'Logan' 14 / 53

Chardonnay, Sleepy Hollow Vineyard, California

Red

Josh 13 / 49

Pinot Noir, Central Coast, California

14 Hands 'Hot to Trot' 10 / 38

Red Blend, Columbia River Basin, Washington

Beer & Seltzers

Domestic 5

Bud Lt, Miller Lt, Michelob Ultra

Imports 6

Corona, Heineken

Locally Crafted 6

Virgin Islands Hoppin' IPA, Virgin Islands Summer Ale

Love City Hard Seltzers 6

Locally crafted in St John!

Watermelon, Hibiscus Pomegranate, Mango Mandarin, Passion Fruit

Love Buckets!

6 Seltzers for 30

Beer Buckets

Domestic - 6 for 25

Imports & Locally Crafted - 6 for 30

Non-Alcoholic

Coke, Diet Coke, Sprite, Ginger Ale, Iced Tea & Lemonade 3.5

Root Beer, Ginger Beer 4

Ting Grapefruit Soda 4

Red Bull 5

Fruit Punch & Fruit Juices 5

Happy Hour! 3-5pm

\$2 OFF Pizzas!

\$1 OFF Stoli & Bacardi Cocktails

\$1 OFF Domestic Beer

\$2 OFF Sangria



#SangriasVI