



## BEVERAGES

### COFFEE \$2.75

Sabrosa's own custom blend by Colectivo

### FRENCH PRESS \$5

Sabrosa's own custom blend by Colectivo freshly ground and prepared in a French press pot

### LETTERBOX FINE TEA \$3.50

#### Anthology

Organic blended black tea; intense floral aroma with rich and savory smokiness

#### Revv

Organic ginger root, lemongrass, wild schizandra berries, rose hips, licorice root, natural oils of lime & lemon; caffeine-free

#### Bloom

Organic Egyptian chamomile, valerian root, fragrant lavender, lemongrass & lemon verbena flowers; caffeine-free

### SODA \$2.50

Coke  
Diet Coke  
Sprite  
Sprite Zero  
Fanta Orange

### BEER \$5

Modelo Especial  
Negra Modelo  
Spotted Cow  
Miller High Life

### FRESH-SQUEEZED ORANGE JUICE \$3.50

### WHOLE MILK \$2.50

### CHOCOLATE MILK \$2.50

### MEXICAN HOT CHOCOLATE \$3.00

### JAMAICA (HIBISCUS) ICED TEA \$3.00

## CRAFT COCKTAILS

### BLOODY MARY \$10

House made mix, Smirnoff vodka, frozen chile arbol salsa cube, honey serrano balsamic, gourmet garnish, served with a chaser

### MORNING GLORY \$10

Prosecco, Smirnoff vodka, frozen mango juice cube, berries, fresh mint

### SABROSA MARGARITA \$10

Agavales blanco tequila, fresh lime juice, jamaica

### GOLDEN MARGARITA \$12

Cazadores reposado, Great Lakes Distillery orange liqueur, fresh lime juice, simple syrup

### OAXACAN OLD FASHIONED \$12

Illegal mezcal, Cazadores reposado, bitters, poblano simple syrup, grilled oranges, marinated dark cherries, lemon

### SABROSA COSMO \$10

Smirnoff vodka, cranberry liqueur, hibiscus honey, orange curacao, lime

### SPANISH SANGRIA PRESS \$10

Brandy, triple sec, gin, red wine, muddled fruit, house sweet & sour

### PEAR BELLINI \$10

Cava, pear liqueur, pear juice

## SWEETS

### CINNAMON ROLL \$4

Served warm with cream cheese glaze

### CHOCOLATE AZTECA \$6

Flourless chocolate cake baked with chipotle pepper served with fresh cream and berries

### BLUEBERRY LEMON SCONE \$3

Blueberry scone served with lemon glaze

[www.sabrosa.cafe](http://www.sabrosa.cafe)

CHEF FRANCISCO SANCHEZ, *Owner / Executive Chef / General Manager*  
RUBEN PIIRAINEN, *Owner / Gallery Director*