BREAKFAST

CARNIVORE SCRAMBLE

Off the bone ham, glazed bacon, & breakfast sausage scrambled with egg*, campesino hash, Sabrosa cheese blend, & country sausage gravy; served with toast or tortillas 14.95

AVOCADO SMASH UP 👺

Smashed avocado on toasted Tuscan bread with arugula, sliced radishes, grilled heirloom cherry tomatoes, poached eggs*, EVOO, & cracked pepper 13.95

PASTRY CREAM BLINTZES WITH FRUIT COMPOTE 👺

Baked pastry cream filled crêpes; garnished with a charred cranberry & apple compote with toasted almonds 12.95

CREMA CATALANA FRENCH TOAST 👺

Cinnamon challah French toast garnished with caramelized vanilla Spanish custard, bruléed bananas, & toasted almonds 13.95

BREAKFAST SAUSAGE PANCAKES

Sabrosa's buttermilk pancake recipe blended with our house-made breakfast sausage 11.95

SABROSA SAMPLER

Choice of cinnamon challah French toast, biscuit & gravy, or buttermilk pancakes; served with crispy parmesan hash browns, grilled ham steak, & scrambled eggs* 14.95

S.B.S.B.B.S. [Spicy Brown Sugar & Bourbon Bacon Sandwich]

Five pieces of glazed spicy brown sugar & bourbon bacon sandwiched on Tuscan toast with fried eggs*, Sabrosa cheese blend, sour cream drizzle, & avocado 12.95

TOMATO OMELETTE AHOGADO 👺

An omelette of roasted tomatoes, mozzarella, & spinach on Tuscan toast in a pool of marinara with avocado, herb cream, & green onion 13.95

CORNBREAD BACON BENEDICT

Grilled jalapeño cornbread layered with glazed bacon, poached eggs*, hollandaise, & roasted poblano peanut sauce 13.95

SHRIMP & GRITS

Shrimp scrambled with eggs*, spinach, bacon, & caramelized onions; served with spiced honey biscuit 14.95

CARNE ASADA BREAKFAST BURRITO

Grilled steak, scrambled eggs*, roasted potatoes, glazed bacon, jalapeño, & Sabrosa cheese blend; garnished with marinara & sour cream drizzle 14.95

TLACOYO CON HUEVOS RANCHEROS 👺

Handmade blue corn tortilla layered with Oaxacan black beans, fried eggs*, & queso fresco; bathed in piquant tomato sauce & salsa verde with sour cream & avocado 12.95

CHILAQUILES

Scrambled with egg* & crispy tortilla strips; served with Oaxacan black beans, avocado, crema, & your choice of Sabrosa salsas. Classic 11.95 | Carne Asada & Jalapeño 14.95 | Roasted Chicken 13.95 | Chorizo Casero 13.95 | Campesino Hash 12.95

CHORIZO CASERO CON HUEVOS Y PAPAS

House-made chorizo scrambled with egg* & roasted potatoes; served with Oaxacan black beans & your choice of tortillas or toast 13.95





LUNCH

SPICY BBQ SHRIMP PO'BOY

Spicy jumbo shrimp in a toasted baguette topped with creamy herb slaw; served with gorgonzola chips 14.95

THE "RUBEN" 烽

Campesino hash sautéed in white wine, garlic, & herbs; served open-faced on 8-grain toast with Sabrosa cheese blend, chipotle mayonnaise, & avocado 11.95

PASTRAMI & PEPPERS PANINI

Pastrami, sautéed onions & peppers, mozzarella, & horseradish cream in Tuscan round bread, toasted to perfection 9.95

BBQ PORK BUTTERMILK BISCUIT

Cheddar biscuit sliders filled with pulled BBQ pork roast; served with creamy herb slaw 13.95

ARROZ CON POLLO

Classic Spanish paprika chicken & rice casserole; served with roasted peppers, peas, arugula, shaved parmesan, & fresh lime mayonnaise 11.95

THE SEASON OF SABROSA SOUPS

Our soups are made from scratch with a variety of locally-sourced farm fresh vegetables, meats, & dairy and our in-house, slowly-simmered stocks. We offer five soups daily. Whether on-the-go or dining in, a piping hot bowl of Sabrosa soup is sure to be your favorite part of the day. Bon Appétit!

Ask for a copy of our **monthly soup menu**, featuring weekly specials like chicken pozole, carrot & ginger pecan, roasted parsnip & cauliflower, turkey tomato tortellini, and much more. The monthly soup menu is also available for download at www.sabrosa.cafe and on our social media pages.

SOUP MENU

Available at 11:00 a.m. Wednesday through Sunday; dine in, carryout, & curbside pickup

SOUP & BAGUETTE \$6

16 oz soup with house-made baguette

SOUP & SANDWICH \$10

16 oz soup with $\frac{1}{2}$ panini of the day

SIDE SALAD \$4

DAILY SOUPS

We have three signature soups available every day, as well as several weekly specials.

- CHICKEN NOODLE SOUP
- POT ROAST
- SOPA AZTECA
- SALMON CHOWDER (Friday only)
- WEEKLY SPECIALS

HOT HAM & BISCUITS

AVAILABLE EVERY SUNDAY

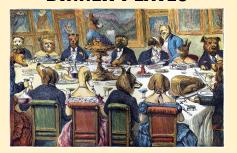
FRIDAY FISH FRY

4:30 pm - 9:00 pm

DINNER IS SERVED WEDNESDAY → FRIDAY

with Chef Frankie behind the stove

CHRISTMAS DINNER PLATES



Sabrosa's Christmas Dinner is \$25 per plate and includes: Puff Pastry Crusted Flank Steak Roll stuffed with Provolone, Roasted Peppers, Arugula, & Pine Nuts served on Horseradish-Garlic Mashed Potatoes with Dijon Hollandaise & Glazed Carrots. Christmas Bread Pudding is included (baked with spiced apples, roasted chestnuts, & craisins; served with creme caramel). Curbside pickup on Christmas Day.

Order at www.sabrosa.cafe
by December 22

MAKE RESERVATIONS or ORDER FOR CURBSIDE PICKUP OR DELIVERY at WWW.SABROSA.CAFE



Tamales are available every weekend in December, 3 for \$5. Pre-order yours today at www.sabrosa.cafe

SABROSA CAFE & GALLERY 3216 S. HOWELL AVE., MILWAUKEE (312) 834-1929 CHEF FRANKIE SANCHEZ, OWNER

CURBSIDE PICK-UP & EXPANDED DELIVERY AREA AVAILABLE PLACE YOUR ORDER AT WWW.SABROSA.CAFE