
SIGNATURE BREAKFAST

Add bourbon-glazed bacon, off the bone ham, breakfast sausage patty, turkey bacon, or chorizo casero to any order for \$3

S.B.S.B.B.S. \$14

Spicy Brown Sugar Bourbon Bacon Sandwich with fried egg** & Sabrosa cheese blend on toasted Tuscan white bread with avocado & sour cream garnish

AVOCADO SMASH-UP \$14 🌿🍷

Seasoned smashed avocado on toasted Tuscan bread with arugula, sliced radishes, grilled heirloom cherry tomatoes, poached eggs**, extra virgin olive oil, shaved parmesan, & cracked pepper

KIELBASA HOPPLE POPPLE \$12

Smoked kielbasa scrambled with campesino hash* & cubed cheese blend; garnished with horseradish cream, marinara, & green onion; served with toast or tortillas

CREMA CATALANA FRENCH TOAST 12 🌿

Cinnamon challah French toast layered with fresh berries, toasted almonds, & bruléed Spanish vanilla custard with bananas

HUEVOS RANCHEROS \$11 🌿

Two over-easy eggs** on sautéed corn tortillas smothered in both Sabrosa salsas***; served with Oaxacan black beans & queso fresco; garnished with avocado crema & totopos

CARNIVORE SCRAMBLE \$14

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

SHRIMP & GRITS SOUTHERN BREAKFAST PLATE \$15

Grilled shrimp scrambled with egg**, greens, onions, peppers, & glazed bacon; served with creamy cheddar grits & jalapeño cornbread with spiced honey drizzle

THE BASIC \$12

- TWO EGGS**: prepared your way
- ONE BREAKFAST MEAT: ham, sausage, glazed bacon, or turkey bacon
- ONE SIDE: campesino hash*, black beans, grilled tomato, parmesan hash browns, or creamy cheddar grits (additional sides only 75¢ each)
- ONE PANCAKE, TORTILLA, or TOAST (8 grain, tuscan white, challah, rye, cheddar herb biscuit, jalapeño cornbread, or croissant)
- JAM and SAUCE (Sabrosa salsa***, marinara, or country gravy)

CHORIZO CASERO CON PAPAS Y HUEVOS \$12

Potatoes & house-made chorizo scrambled with egg**, garnished with avocado crema & green onion; served with Sabrosa salsa***, Oaxacan black beans, & toast or tortilla

FRESH BERRY CRÊPES \$12 🌿

House-made crêpes filled with fresh berries; served with crème anglaise, bananas, & toasted almonds

TOMATO OMELETTE AHOGADO \$13 🌿

Fluffy omelette filled with roasted tomatoes, mozzarella, & spinach; served on Tuscan toast, in a pool of marinara; garnished with avocado crema, gorgonzola, & green onion

BUTTERMILK PANCAKES \$8 short / \$10 full 🌿

Special buttermilk recipe made from scratch daily; garnished with berries

HERB CHEDDAR BISCUITS & COUNTRY GRAVY \$12

Signature buttermilk biscuits & country sausage gravy; served with a scramble of egg, spinach, & caramelized onion

SMOKED SALMON BENEDICT \$16

Open-faced croissant with smoked salmon, poached eggs**, roasted apples, triple cream Brie, toasted almonds, & herb hollandaise; served with patatas bravas & gorgonzola cream

Sabrosa



BREAKFAST BOWLS

CONTINENTAL BREAKFAST BOWL \$11

Fresh berries with honey Greek yogurt & house-made granola; served with a hard-boiled egg, scone, & freshly-squeezed juice

SOUTHERN BREAKFAST BOWL \$12

Fried ham biscuit sandwich set in a bowl of creamy cheddar grits, layered with roasted apples, bourbon-glazed bacon, & poached egg**; garnished with green onion, chile pequin, & spiced honey

CHILAQUILES

CARNE ASADA CHILAQUILES \$15

Crispy tortilla strips scrambled with egg, grilled steak, & jalapeño; served on a bed of Oaxacan black beans with Sabrosa cheese blend; garnished with slightly spicy marinara, avocado crema, & green onion

CAMPESINO CHILAQUILES \$12

Campesino hash* scrambled with egg & tortilla strips on a bed of Oaxacan black beans with Sabrosa cheese blend; garnished with both Sabrosa salsas***, avocado crema, & green onion

CLASSIC CHILAQUILES \$10

Crispy tortilla strips scrambled with egg & Sabrosa cheese blend; served on a bed of Oaxacan black beans; garnished with Sabrosa salsa*** & avocado crema

LUNCH FARE

DELUXE your meal for \$2 with soup or a side

“RUBEN” ROLL \$10

Roasted seasonal vegetables sautéed in white wine, garlic, & herbs rolled in a grilled spinach tortilla; garnished with herbed chèvre, avocado crema, & chipotle mayonnaise

CHICKEN & BRIE CRÊPES \$12

Spinach crêpes filled with roasted chicken & chipotle mayonnaise; served on greens; garnished with dijon hollandaise, melted Brie, roasted apples, poached egg**, & toasted almonds

THE PERFECT CHEESE PANINI \$8

Grilled challah filled with Sabrosa cheese blend

CHALLAH JOE \$10

Open-faced toasted challah smothered with classic tangy sloppy joe recipe; garnished with green onion & sour cream drizzle

SALADS

GRILLED STEAK & GORGONZOLA SALAD \$15

House greens tossed with grilled steak, gorgonzola, hard boiled egg, green onion, herb biscuit croutons, red grapes, gorgonzola cream, & charred cherry tomatoes

ROASTED APPLE & BRIE SALAD \$12

Roasted apples & triple cream Brie on hearty greens with hard boiled egg, toasted almonds, celery, & sweet-tart balsamic glaze; add grilled chicken or bacon \$3

www.sabrosa.cafe

ENCHILADAS

ENCHILADAS DE POLLO POBLANO \$14

Three sautéed corn tortillas rolled & filled with shredded chicken & mozzarella; garnished with creamy roasted poblano peanut sauce & herb cream drizzle; served with roasted rosemary potatoes

ENCHILADAS SINCRONIZADAS \$11

Three sautéed corn tortillas stacked with spinach & mozzarella; garnished with marinara, herb cream drizzle, green onion, & chèvre; served with roasted rosemary potatoes

TAQUERIA

CARNE ASADA TACO \$4

Grilled steak, caramelized onion, lime, Sabrosa seasoning

TACO DE TIO ISRAEL \$5

Fish taco du jour -- ask your server about today's selection

POLLO EN ESCABECHE TACO \$3

Roasted chicken sautéed in our house giardiniera

SLOPPY JOE TACO \$4

Classic tangy sloppy joe; garnished with creamy slaw

SIDE DISHES

ENSALADITA DE ELOTE \$4

Roasted corn salad with caramelized onions, mushrooms, & diced potatoes in a creamy poblano peanut sauce

SABROSA RICE & OAXACAN BLACK BEANS WITH CHEESE \$4

SIDE HOUSE SALAD \$6

FRESH FRUIT \$4

HOT FRESH SOUP OF THE DAY \$3.50

PATATAS BRAVAS \$4



* Campesino hash is potatoes, fresh garden vegetables, extra virgin olive oil, & fresh herbs

** The consumption of raw or undercooked meat & eggs may be hazardous to your health

*** Our red salsa is extra spicy toasted chile arbol salsa; our green salsa is mild, fire-roasted poblano salsa; also available is Frankie's Tangy Hot Sauce

 VEGETARIAN

 VEGAN

  VEGETARIAN (can be made VEGAN)

PLEASE NOTE

Please inform your server of food allergies :: To preserve the integrity of our dishes please do not alter them except in the case of allergies :: You can make reservations online from our website :: Automatic gratuity will be added to parties of 5 or more :: Gift cards are available in any amount :: Due to limited seating we can only seat complete parties :: Inquire about renting our space for private dining & special events :: Follow us on Instagram & Facebook @sabrosacafeandgallery

Owners Chef Francisco Sanchez & Ruben Piirainen along with the full staff warmly welcome you to Sabrosa Cafe & Gallery!