

## Meet Chef Frank Sanchez

---

Chef Frank is a restaurant industry veteran with over 30 years of experience in all aspects of restaurant operations. He was raised in Milwaukee in a household of six children, his father an immigrant farm worker. From an early age, he was expected to prepare a family dinner of his choice once a week. Starting with Mom's family recipes, this is where he began his culinary journey.



After graduating from high school he immersed himself in the Milwaukee food and beverage industry, gaining experience at establishments including The Fabulous Pelican and Pieces of Eight. Later, he moved to Chicago in order to further his experience and move into management positions. He held the position of Service Manager at Emilio's Tapas Bar, and moved on to similar positions at Cafe Ba Ba Reeba and Shaw's Crab House.

Meanwhile, back in Milwaukee, Frank's father opened Taqueria Azteca, a Mexican eatery, in 1996. Frank and his brother jumped on board to create a modern Mexican culinary movement with the goal of introducing Milwaukeeans to previously unrepresented regional Mexican cuisine. Frank held the position of Head Chef and had a successful run of nearly 12 years with Taqueria Azteca. Currently, he is the Owner, Executive Chef, and General Manager of the critically-acclaimed Bay View brunch restaurant Sabrosa Cafe & Gallery since its opening in 2017.

Chef Frank traveled numerous times extensively throughout Mexico, documenting cooking techniques and collecting family recipes. These travels and experiences integrated that rich culture and authenticity into his restaurants. Taqueria Azteca was a leader in the modern culinary movement with emphasis on flavor, presentation, and excellent customer service. Sabrosa (a Spanish word meaning 'delicious') has expanded these core concepts and amassed a devoted following. Sabrosa is known for creative cuisine and bar offerings, live classical music performances, a gallery featuring local and national artists, a lively urban patio dining experience, an artistic and welcoming aesthetic, exceptional service, and is regularly featured on local "Best Of" lists.

Chef Frank has been involved with charitable causes including World Central Kitchen and Courage House. He was a contestant on The Food Network's *Bite Club* as well as a featured guest on PBS' *Around the Corner with John McGivern*.