



WELCOME TO SABROSA CAFE & GALLERY! We are happy to see you again!

Please note these temporary changes we have implemented to protect you and our staff

This is a Single-Use Menu -- please take it home with you!

Credit card payments only -- no cash please, and no separate checks

Patio dining available; you may also order online for curbside pickup or free delivery at www.sabrosa.cafe

Indoor seating available only in the case of inclement weather

Make reservations online at www.sabrosa.cafe

Water is available upon request

There is a 75 minute limit on seating so that we can accommodate our reduced capacity

You may be asked to wait in your car until your complete party arrives

COCKTAILS

- ★NEW★ ADD CBD BITTERS \$5 per drop
- HATCH VODKA & LEMONADE 9
- HIBISCUS & LEMON SAPPHIRE & TONIC 9
- WATERMELON-CUCUMBER MOJITO 9
- BLACKBERRY MOJITO 9
- TOP NOTE MOSCOW MULE 9
- BELLINI 9
- MIMOSA Single 9 | Serves four 30
- BLOODY MARY Single 9 | Serves four 30
- NEAPOLITAN ICED TEA 9
- FRESH LIME MARGARITAS
- House 7 | Cazadores Reposado 10 | Patrón Silver 12

SUMMER CANS

- HOUSE WINE PALOMA 6
- HOUSE WINE PRIDE ROSE BUBBLES 6
- STE CHAPELLE WILD HUCKLEBERRY SPRITZER 6
- STE CHAPELLE BLOOD ORANGE SPRITZER 6
- SPREZZA BIANCO VERMOUTH SPRITZER 5
- SPREZZA ROSSO VERMOUTH SPRITZER 5
- MODELO ESPECIAL PILSNER 4
- NEGRA MODELO DUNKEL LAGER 4
- ENLIGHTENED BREWING CREAM CITY BRIX 4

ON TAP

- DOOR COUNTY CHERRY APPLE HARD CIDER 6

OTHER BEVERAGES

\$3 each

- SABROSA BLEND COFFEE BY COLECTIVO
- COKE, DIET COKE, SPRITE, & ORANGE CRUSH
- AGUAS FRESCAS
- PURE LEAF UNSWEETENED & RASPBERRY ICED TEA
- LEMONADE
- JUMEX JUICES
- WHOLE MILK & UNSWEETENED ALMOND MILK
- CRANBERRY COCKTAIL

JOIN US FOR HAPPY HOUR

WED-SUN ON THE FRONT PATIO 3-5 PM
FEATURING OUR NEW OUTDOOR BAR
\$5 COCKTAILS | \$3 CANS
COMPLIMENTARY HORS D'OEUVRES

SPECIALTY SIDES \$4 each

- FRENCH FRIES
- STREET CORN
- CHEDDAR GRITS
- MACARONI & CHEESE
- SABROSA RICE & OAXACAN BLACK BEANS
- ARUGULA, LEMON, PARMESAN, & EVOO SALAD
- GARLIC MASHED POTATOES
- CAMPESINO HASH*
- PATATAS BRAVAS
- SEASONED HASH BROWNS
- SUMMER PASTA SALAD
- BAKED PORK & BEANS
- BACON FRIED SPINACH
- POTATO PANCAKES & APPLE COMPOTE (Friday only)

DESSERTS

- SOUTHERN STYLE BANANA PUDDING 5
- CHOCOLATE PIE ON GRAHAM CRACKER CRUST 5
- BOURBON PECAN PIE 7
- APPLE PIE 5
- BLUEBERRY LEMON SCONE 3
- CINNAMON ROLL \$5 each / 4 pack 15

KIDS MENU

- CHICKEN TENDERS or GRILLED CHEESE 6
- Your choice of one specialty side

APPETIZERS

- CALAMARI AGLIO E OLIO Grilled squid with EVOO, garlic, lime, & pepper flakes; served over Tuscan toast with arugula garnish & roasted peppers 8.95
- CHIPS, GUACAMOLE, & SALSA A generous serving of our hand-smashed guacamole with fresh, homemade tortilla chips, & your choice of Sabrosa's signature salsa 10.50
- STREET CORN FUNDIDO Goopy Sabrosa cheese blend baked with roasted corn, caramelized onions, peppers, & mushrooms; served with crispy tortilla chips 6.95
- FRIED GREEN TOMATOES & CHEDDAR GRITS Cornmeal breaded green tomatoes & Sabrosa's cheddar grits served with mild salsa verde 5.95
- GORGONZOLA CHIPS APPETIZER House made chips with gorgonzola cream sauce & green onion 5
- PATATAS BRAVAS APPETIZER Roasted potatoes in spicy paprika sauce with herbed cream sauce 5

12" FLATBREAD PIZZAS

- SABROSA SPECIAL Tomato sauce, mozzarella, mushrooms, onion, & sausage 13.95
- CHICKEN, ARTICHOKE, & SPINACH Herb cream, roasted chicken, artichoke, spinach, & shaved parmesan 13.95
- ESCABECHE Guajillo sauce, mozzarella, caramelized onion, roasted garlic, arugula, & balsamic agrodolce 12.95
- GORGONZOLA & ROASTED GRAPE Gorgonzola cream sauce, roasted grapes, arugula, sliced red onion, & spiced honey glaze 12.95
- GRILLED STEAK & CARAMELIZED ONION Mozzarella, arugula, horseradish cream, & balsamic agrodolce 14.95

**CURBSIDE PICKUP & DELIVERY AVAILABLE
ORDER ONLINE AT WWW.SABROSA.CAFE**

* Campesino hash is potatoes, fresh vegetables, EVOO, & herbs

Consuming raw or undercooked meat & eggs may be hazardous to your health. Please alert your server to allergies. Otherwise, we cannot modify menu items. We are located at 3216 S. Howell Ave. in Milwaukee, WI. 6/19/20

VEGETARIAN VEGAN VEGETARIAN (can be made VEGAN)

DAILY DINNER MENU

SIGNATURE DISHES

ROASTED CHICKEN & MUSHROOM RISOTTO Roasted chicken, wild mushrooms, & peas; served over creamy Arborio rice with shaved parmesan 14.95

ENCHILADAS 🌿 Three stuffed enchiladas with Sabrosa rice & Oaxacan black beans, with your choice of sauce (roasted poblano peanut sauce, mole, marinara, or guajillo red chile sauce), & sour cream garnish. Cheese & Onion 11.95 | Chicken or Pork 13.95

PERCH TACOS Cornmeal breaded perch tacos on corn tortillas filled with fresh lime slaw, & chipotle mayo; served with Sabrosa rice & Oaxacan black beans 12.95

SANDWICHES

THE "RUBEN" ROLL 🌿 Roasted seasonal vegetables sauteed in white wine, garlic, & herbs rolled in a grilled tortilla; garnished with gorgonzola cream, avocado crema, & chipotle mayonnaise 10.95

ANGUS BBQ BACON CHEDDAR BURGER Grilled Angus beef cheddar burger on Tuscan toast; served with our summer veggie pasta salad & house-made Gorgonzola potato chips 10.95

SPICY BBQ SHRIMP PO' BOY Spicy jumbo shrimp in toasted baguette with creamy slaw; served with Gorgonzola chips 13.95

BBQ PORK BISCUIT Shredded BBQ pork sandwich & creamy slaw on our homemade cheddar herb biscuit & choice of one side 11.50

CHALLAH JOE Open-faced toasted challah smothered with classic tangy sloppy joe recipe; garnish of green onion & sour cream drizzle 11.95

GRILLED SALMON & BLACK BEAN WRAP Grilled salmon filet wrapped in a large flour tortilla, filled with Oaxacan black beans & cucumber relish; served with herb cream sauce 15.50

SALADS

PANZANELLA 🌿 Chopped heirloom tomato & crouton salad with mixed greens, cucumber, radish, shaved celery, green onion, fresh basil & burrata; lightly dressed with a honey citrus vinaigrette 11.95

GRILLED STEAK & GORGONZOLA House greens tossed with grilled steak, hard boiled egg, green onion, herb biscuit croutons, radishes, gorgonzola cream & charred cherry tomatoes 15.95

SUMMER PASTA SALAD 🌿🌻 Tangy salad of bow tie pasta, fresh green beans, eloto pico de gallo, radish, fresh herbs, mixed greens, queso fresco & red wine vinaigrette 11.95

APPLE & BRIE 🌿 Apple compote & triple cream Brie on hearty greens with hard boiled egg, toasted almonds, celery, & sweet-tart balsamic glaze 12.95

DAILY SPECIALTIES

WEDNESDAY PASTA & PIZZA

SMOTHERED GARLIC BREAD APPETIZER 🌿 Toasted Italian garlic bread with marinara, fresh mozzarella, basil & EVOO 7.95

CLASSIC SPAGHETTI & MEATBALLS Homemade meatballs over spaghetti with a savory marinara & shaved parmesan 12.95

CREAMY FARFALLE & CRISPY MUSHROOMS Crispy mushrooms, peas & bacon tossed with bow tie pasta & sherry mushroom cream sauce with shaved parmesan 12.95

CAVATAPPI SHRIMP DIABLA Corkscrew pasta with shrimp & spinach in spicy chipotle cream sauce with shaved parmesan & garlic bread 15.95

ORECCHIETTE ALLA CAMPESINO 🌿🌻 Ear-shaped pasta sauteed with campesino hash* in white wine & garlic sauce; garnished with arugula, breaded fresh mozzarella & balsamic glaze 13.95

THURSDAY BBQ

LEGENDARY BBQ PLATTER Pulled chicken, pork shoulder or beef brisket (+\$1) with creamy slaw, cornbread & one side 12.95

SENSATIONAL BBQ BY THE POUND One pound of pork shoulder, pulled chicken or beef brisket (+\$1) with white bread 10.95

SPECTACULAR BBQ BOWL Sabrosa rice bowl with pork shoulder, chicken or beef brisket (+\$1), creamy slaw & street corn 11.95

BABY BACK PORK RIBS Tender, slow roasted BBQ pork ribs with creamy slaw & one side 14.95

EXTRAORDINARY BBQ TACOS Two tacos with choice of pork shoulder, pulled chicken or beef brisket (+\$1), topped with fresh lime slaw & chipotle mayo; served with Sabrosa rice & Oaxacan black beans 12.95

FRIDAY FISH FRY

HUSH PUPPIES APPETIZER 🌿 Deep fried cornmeal fritters with spiced honey sauce 5.95

BEER BATTERED COD FISH FRY Served with lime slaw, rye bread, & one specialty side 12.95

CORNMEAL BREADED PERCH FISH FRY Served with lime slaw, rye bread, & one specialty side 13.95

BEER BATTERED WALLEYE FISH FRY Served with lime slaw, rye bread, & one specialty side 15.50

CATCH OF THE DAY Ask your server about today's specials; market price

BEER BATTERED SHRIMP APPETIZER Four tempura beer battered shrimp with horseradish cocktail sauce 10.95

ULTIMATE FISH FRY PLATTER Beer battered walleye, beer battered cod, cornmeal breaded perch, creamy slaw, hush puppies & french fries; no substitutions, please 29.95

SATURDAY MEXICAN SPECIALTIES

CHICKEN TAQUITOS DORADOS APPETIZER Crispy chicken taco rolls served with avocado crema & salsa 6.95

GRILLED STEAK QUESADILLA APPETIZER Served with caramelized onions, avocado crema, & chipotle mayo 8.95

SEAFOOD MEDLEY CEVICHE APPETIZER Lime-cured seafood du jour 10.95

TLACOYO DINNER 🌿 Fresh blue corn quesadilla filled with mozzarella; layered with Oaxacan black beans, fresh lime slaw, mild guajillo red pepper sauce, avocado crema, & choice of meat or campesino hash* 13.95

ROASTED CHICKEN MOLE DINNER Classic chocolate mole sauce over roasted chicken; served with Sabrosa rice, Oaxacan black beans, tortillas, grilled banana, & fresh lime slaw 13.95

SEAFOOD ENCHILADAS Three enchiladas stuffed with seafood medley, spinach, and mozzarella; garnished with creamy seafood sauce and served with Sabrosa rice & Oaxacan black beans 15.50

PUERCO EN PASILLA DINNER Tender pork roast in a rich black pasilla pepper sauce (similar to mole, mild in flavor); garnished with sour cream drizzle, Oaxacan black beans, & Sabrosa rice; choice of tortilla 12.95

PAELLA VALENCIANA Saffron rice casserole with chicken, kielbasa, shrimp & calamari; garnished with lime alioli 15.95

SUNDAY COMFORT FOOD

HUSH PUPPIES APPETIZER 🌿 Deep fried cornmeal fritters served with spiced honey sauce 5.95

SOUTHERN FRIED CHICKEN PLATTER Buttermilk-marinated two piece chicken dinner served with cheddar herb biscuit, country sausage gravy, spiced honey glaze & your choice of two specialty sides 14.95

CLASSIC SALISBURY STEAK Ground Angus hamburger steak smothered in a mushroom gravy; served with cheddar herb biscuit & your choice of two specialty sides 13.95

VEGAN FRIED CHICKEN 🌿 Vegan breaded oyster mushrooms served with a spiced honey glaze & vegan pasta salad 12.95

ROASTED CHICKEN MACARONI & CHEESE MEAL Creamy mac & cheese, roasted chicken, greens & herbed cream drizzle 13.95