


Sabrosa Cafe & Gallery



Sabrosa Anytime Breakfast Specialties

CORNED BEEF HASH SCRAMBLER House-made corned beef scrambled with egg, potato, & cheese; served with horseradish sauce & toast* / 17.95

AVOCADO SMASH UP  Smashed avocado served on toast with spinach, baked eggs*, shaved carrots, radish, extra virgin olive oil, & cracked pepper / 14.95

BREAKFAST PASTY  Zucchini, mirepoix, & raisins baked in a pie crust; served on black beans, scrambled eggs, & cheese with herbed sour cream & avocado crema / 13.95

S.B.S.B.S. [Spicy Brown Sugar & Bourbon Bacon Sandwich] Glazed spicy brown sugar & bourbon bacon stacked on toast with fried eggs*, cheese, & avocado crema / 14.95


APPLE & BRIE FRENCH TOAST  Cinnamon French toast with Brie, apple compote, & toasted almonds / 14.95

CHILAQUILES CLASSICO  Crispy corn tortillas scrambled with egg & cheese; served with Oaxacan black beans & choice of hot chile arbol salsa or mild salsa verde* / 13.95

SOUTHERN BREAKFAST Glazed ham, scrambled eggs, cheddar grits, & jalapeño cornbread with country sausage gravy* / 15.95

BOWL OF SWEET CREAMY CINNAMON GRITS  Served with berry jam & toasted jalapeño cornbread / 9.95

CHORIZO CON HUEVOS House-made chorizo scrambled with eggs, potato, & cheese; served with Oaxacan black beans, tortillas, & choice of hot chile arbol salsa or mild salsa verde* / 15.95

STACK OF CINNAMON FRENCH TOAST  Served with syrup / 11.95

STACK OF BUTTERMILK PANCAKES  Served with syrup / 10.95

TACOS DE TIO ISRAEL [Fridays only] Cornmeal-breaded perch on fresh blue corn tortillas, lime slaw, chipotle mayonnaise, Sabrosa rice, & Oaxacan black beans / 12.95



Weekends Only

HAM & CHEDDAR OMELETTE* Served with a side of home fries; garnished with herbed cream drizzle / 14.95

CHORIZO & BISCUIT BREAKFAST BOWL Greens & cheddar-buttermilk-herb biscuit set on creamy grits; layered with over easy eggs & dijon hollandaise* / 16.95

HUEVOS RANCHEROS  Fried eggs* on sautéed corn tortillas with spicy chile arbol salsa, mild salsa verde, Oaxacan black beans, home fries, avocado crema / 14.95

CARNE ASADA BREAKFAST TACOS Grilled steak, scrambled eggs*, bourbon glazed bacon, jalapeño, & Sabrosa cheese blend served in flour tortillas; served with home fries, Oaxacan black beans, & a side of spicy chile arbol salsa or mild salsa verde / 16.95

SHRIMP & GRITS Grilled jalapeño cornbread set on creamy cheddar grits with scrambled eggs*, hollandaise, shrimp, bacon, caramelized onions, & spinach / 18.95

KIELBASA BISCUIT & GRAVY Fried eggs*, kielbasa, home fries, spinach, cheddar buttermilk biscuit, & country sausage gravy / 15.95



Panini

HAM, CHEDDAR, & APPLE

Ham, cheddar, chipotle mayonnaise, sliced apples* / 13.95

CORNED BEEF BRISKET

House-made corned beef, rye toast, cheese, horseradish sauce* / 14.95

PORTABELLA, PEPPERS, CAMELIZED ONION, & GOAT CHEESE  / 13.95



Nordic Lunch Specialties

DANISH CAULIFLOWER PANCAKES *blomkålspandekager* 
Cauliflower, carrot, green onion, & parmesan pancakes on a bed of greens with lingonberry sauce / 14.95


FINNISH CABBAGE ROLLS *kaalikääryleet*
Ground beef cabbage roll served with hash browns & lingonberry sauce* / 15.95

SWEDISH MEATBALL SANDWICH *svenska köttbullar*
Served open-faced with creamy white gravy & lingonberry sauce* / 14.95

BEEF PASTY
Ground beef in tomato sauce with potato, rutabaga, & carrots* / 13.95



Salad & Soup

CHEF'S SALAD DU JOUR 
Chef Frankie will create a wonderful vegetarian or non-vegetarian salad bowl with your choice of our house citrus vinaigrette or creamy white wine vinaigrette / 13.95

SOUP DU JOUR
Ask what's simmering on the stove today / 4.95



Beverages

COFFEE / 3.50
FRENCH PRESS / 4.00
Custom blend by Colectivo
(*flavor your coffee on us with a coffee syrup*)

JUICE / 3.50
Orange, apple, cranberry, tomato, grapefruit, mango, jugo verde (fresh green juice)

MILK / 3.50
Whole, skim, chocolate, or almond

SODA / 3.00



Socially-Acceptable Day Drinking

Mimosas

KIR ROYALE crème de cassis, prosecco, sugar cube / 10

SABROSA MIMOSA vodka, orange juice, triple sec, prosecco / 10

GUAVA MIMOSA guava juice, orange juice, triple sec, prosecco / 9

CLASSIC MIMOSA orange juice, triple sec, prosecco / 9

MANGO MIMOSA mango juice, orange juice, triple sec, prosecco / 9

Mixers

SABROSA BLOODY MARY Vodka, zesty Sabrosa house-made bloody mix / 16oz 10 / 10oz 7

TEQUILA SUNRISE Silver tequila, orange juice, triple sec, splash of cherry juice / 9

COCONUT SUNRISE Bacardi coconut rum, orange juice, triple sec, splash of cherry juice / 9


BOURBON OLD FASHIONED Bourbon, muddled fruit, bitters, press / 10

IRISH COFFEE Irish Cream, Irish whiskey, coffee, whipped cream / 12

SALTED GRAPEFRUIT MARGARITA Silver tequila, muddled fruit, triple sec, grapefruit soda / 10

SALTY DOG Gin or vodka, grapefruit juice, salted rim / 16oz 10 / 10oz 7

Sabrosa Cafe & Gallery 3216 S Howell Ave, Milwaukee WI 53207 | 312.834.1929 | www.sabrosa.cafe

 Vegetarian | * Consumption of undercooked eggs & meat can be hazardous to your health
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