



BREAKFAST open Wednesday - Sunday @ 8:00 am

SILVER DOLLAR BUTTERMILK PANCAKES 🌿

Stack of miniature pancakes with your choice of toppings: apple compote, bruléed custard with bananas, mixed berry jam, or chocolate sauce; served with whipped cream, toasted almonds, & maple syrup 12

SPICED APPLE & BRIE FRENCH TOAST 🌿

Thick-sliced challah French Toast topped with apple compote & brie 15

AMERICANA

Glazed bacon, eggs*, hash browns, & toast 13

CHORIZO BENEDICT

Chorizo-potato patties on sourdough toast with poached eggs* & dijon hollandaise 15

JALAPEÑO CORNBREAD & GRAVY

Served with scrambled eggs*, roasted chicken, & avocado crema 15

KIELBASA RANCHERO

Sautéed corn tortillas stacked with grilled smoked kielbasa, grilled tomato, frijoles charros, & fried eggs*; garnished with avocado crema 14

CAMPESINO BREAKFAST PASTY 🌿

Sautéed seasonal vegetables, Sabrosa cheese blend, & scrambled eggs* all baked in a buttery hand pie crust; served on greens with creamy roasted poblano-peanut sauce 15

CHORIZO & BISCUIT BREAKFAST BOWL

Cheddar buttermilk herb biscuit & greens set on creamy grits; layered with chorizo casero, poached eggs*, & dijon hollandaise* 15

AVOCADO SMASH UP 2.0 🌿

Smashed avocado on Tuscan toast layered with Sabrosa greens, poached eggs*, goat cheese, roasted red pepper sauce, shaved carrots, E.V.O.O., & cracked pepper 14

SABROSA SAMPLER

Choice of cinnamon challah French toast, biscuit & gravy, or silver dollar pancakes; served with crispy parmesan hash browns, grilled ham steak, & scrambled eggs* 15

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, & avocado crema 14

SHRIMP & GRITS

Shrimp scrambled with eggs*, spinach, bacon, & caramelized onions; served with creamy semi-sweet & savory cheddar grits & spiced honey biscuit 16

CARNE ASADA BREAKFAST BURRITO

Grilled steak, scrambled eggs*, roasted potatoes, glazed bacon, jalapeño, & Sabrosa cheese blend; garnished with marinara & sour cream drizzle 15

HUEVOS RANCHEROS 🌿

Sautéed El Milagro corn tortillas layered with Oaxacan black beans, fried eggs*, & queso fresco; bathed in piquant tomato sauce & salsa verde with avocado crema; served with campesino hash 12

CHILAQUILES

Scrambled with egg* & crispy tortilla strips; served with Oaxacan black beans, avocado crema, & your choice of Sabrosa salsas. Classic 🌿 12 | Roasted Chicken 14 | Carne Asada 15 | Chorizo Casero 15 | Campesino Hash 🌿 14

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 15

HOT GLAZED HAM & BISCUITS TO GO

BY THE POUND

With brown sugar & bourbon glaze

AVAILABLE EVERY SUNDAY

LUNCH

SOUP • SALAD • PANINI

SOUP SELECTIONS

POT ROAST SOUP
SOUPS DU JOUR

PANINI SELECTIONS

BRIE, BACON, & BERRY JAM
HAM & ROASTED PEPPERS
ARTICHOKE SPINACH DIP & CHICKEN

BOWL OF SOUP 5

WHOLE PANINI 12 *served with homestyle chips*

SOUP & SIMPLE SALAD 10 *your choice of any soup; served with toast*

SOUP & HALF PANINI 10

PASTRAMI ON TOAST

Tender pastrami on Tuscan toast with dijon mustard, grilled tomato, & avocado crema; your choice of chips or garden salad 14

TUSCAN EGG SALAD

Delicious egg salad set on Tuscan toast with shaved carrot, radish, green onion, & seasonal fruit; your choice of chips or garden salad 11

CHIPS & JOE

House chips stacked with our zesty ground beef sloppy joe recipe, Sabrosa cheese blend, green onion, & chipotle mayo drizzle 13

SPINACH PIE EN CROÛTE

Puff pastry stuffed with creamy spinach, artichoke, & tzatziki; served on mixed greens with poached egg*, balsamic glaze, & citrus vinaigrette 15

ARROZ CON POLLO Y GANDULES

Spanish rice casserole with roasted chicken, pigeon peas, peppers, shaved parmesan, egg salad crostini, & herb cream drizzle 15

BBQ PORK ROAST

Roasted pork shoulder simmered in our guajillo BBQ sauce; served over roasted garlic mashed potatoes with a spiced honey biscuit 15

BEVERAGES

HOT

Sabrosa Blend Coffee by Colectivo 3.50

Cappuccino 4

Latte 4

Specialty Syrups .50 *chai, mocha, sugar free vanilla, hazelnut, peppermint*

Hot Chocolate 5

TEA

Letterbox Tea 3.50

Jamaica 3 *sweet iced hibiscus brew*

JUICE

Fresh Orange Juice 4

Grapefruit Juice 4

Jugo Verde 4 *freshly-squeezed celery, cactus, cucumber, spinach, apple, & ginger*

MILK

Whole or Chocolate Milk 3

Unsweetened Almond Milk 3

SODA

Coke & Diet Coke 3

Dang Sodas 3 *Lemonade, Orange, Lemon-Lime, Italian Cherry*

COCKTAILS

Stout Bloody Mary 9

Sabrosa Mimosa 9

Jamaica Mimosa 9

Mango Mimosa 9

Berry Jam Margarita 9

Salted Grapefruit Margarita 10

Salted Screwdriver 9

Jugo Verde Gin Fizz 9

Bourbon Chai Hot Toddy 9

Perfect Irish Coffee 10

Door County Cherry Old Fashioned 10

Strawberry Daiquiri Martini 10

Baileys Chocolate Martini 10

BEER

Please ask for today's beer selection

PITCHERS & BOTTLES

Stout Bloody Pitcher 33 *serves 4-5*

Mimosa Pitcher 33 *serves 4-5*

Mionetto Prosecco Brut 25

Gruet Sparkling Rosé 28

SABROSA CAFE & GALLERY 3216 S HOWELL AVE, MILWAUKEE | www.sabrosa.cafe

Also visit us at **SKYLIGHT BAR & BISTRO** at the Broadway Theatre Center

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 Vegetarian | * The consumption of undercooked eggs and meat can be hazardous to your health