

american brunch

TOAST SELECTION tuscan white, sourdough, multi-grain, rye, cheddar biscuit & gravy, or silver dollar pancake

BERRY BRIE OMELETTE 14.95

fluffy omelette filled with spinach, brie, apple, & berries; served with honey peanut butter toast, almonds, & fruit | *add ham or bacon for \$2.50*

MONTE CRISTO FRENCH TOAST 14.95

ham & swiss stuffed french toast; served with syrup & fruit

HAWAIIAN FRENCH TOAST 13.95

thick-cut cinnamon french toast with coconut, pineapple, & almonds in a caramel rum butter sauce; served with whipped cream

CINNAMON FRENCH TOAST 10.95

a stack of thick-cut french toast, spiced with cinnamon & cardamom; served with whipped cream & syrup | *add sausage or bacon for \$2.50*

SABROSA SAMPLER 14.95

eggs*, potato pancake, bacon, & buttermilk pancake

A SIMPLE BREAKFAST 10.95

eggs*, potato pancake, & toast

BUTTERMILK PANCAKES 9.95

a stack of our house-made fluffy buttermilk pancakes; served with syrup

GRANOLA & YOGURT BOWL 10.50

greek yogurt, house-made granola, berry jam, & honey peanut butter toast

sabrosa cafe & gallery

sabrosa signature dishes

CHORIZO & BISCUIT BREAKFAST BOWL 14.95

cheddar buttermilk biscuit, chorizo, cheese, & fried eggs*; set on creamy grits with spinach & dijon hollandaise

AVOCADO SMASH UP 14.95

smashed avocado served on toast with spinach, campesino hash, poached eggs*, shaved parmesan, citrus vinaigrette, shredded carrots, radish, & cracked pepper

HUEVOS ESCONDIDOS 14.95

grilled onion naan topped with oaxacan black beans, eggs*, & mixed cheese; served with spicy arbol salsa, mild salsa verde, spinach, & avocado herb cream drizzle | *add bacon or chorizo for \$2.50*

S.B.S.B.S. [spicy brown sugar & bourbon bacon sandwich] 14.95

glazed spicy brown sugar & bourbon bacon stuffed in tuscan toast with fried eggs*, cheese, & avocado crema

CARNIVORE SCRAMBLER 15.95

bacon, ham, sausage, kielbasa, & campesino hash scrambled with eggs*, spinach, & cheese; served with country sausage gravy & toast

mexican brunch

HUEVOS RANCHEROS 13.95

fried eggs* on sautéed corn tortillas with spicy arbol salsa, mild salsa verde, oaxacan black beans, campesino hash, & avocado crema

CHILAQUILES CLASSICO 12.95

crispy corn tortillas scrambled with eggs* & mixed cheese; served with oaxacan black beans & choice of house salsas | *add carne asada or chorizo for \$2.50*

CARNE ASADA BREAKFAST BURRITO 14.95

spinach wrap stuffed with marinated grilled flank steak, mixed cheese, Oaxacan black beans, & scrambled eggs*; served with pico de gallo & avocado crema

CHORIZO CAMPESINO SCRAMBLER 14.95

house-made chorizo scrambled with eggs*, campesino hash, & mixed cheese; served with Oaxacan black beans, tortillas, avocado crema, & house salsas

southern plates

GRITS, CORNBREAD, & FRIED EGGS 11.95

grilled jalapeño cornbread set on creamy cheddar grits with fried eggs* | *add bacon or glazed ham for \$2.50*

CHEDDAR BISCUITS & GRAVY 13.95

cheddar buttermilk & herb biscuits smothered in country sausage gravy: served with scrambled eggs | *add bacon or glazed ham for \$2.50*

SHRIMP & GRITS 16.95

shrimp, bacon, pico de gallo, & spinach scrambled with eggs*; served with cheddar grits & cheddar-buttermilk biscuit

SOUTHERN SCRAMBLER 15.95

glazed ham, spinach, & pico de gallo scrambled with eggs*; served with cheddar grits, cheddar buttermilk biscuit, & country sausage gravy

socially-acceptable day drinking

MIMOSAS **KIR ROYALE** 10.50 | crème de cassis, prosecco, sugar in the raw
SABROSA MIMOSA 10 | vodka, orange juice, triple sec, prosecco
GUAVA MIMOSA 9 | guava juice, orange juice, triple sec, prosecco
MINT GRAPEFRUIT MIMOSA 9 | grapefruit juice, triple sec, fresh mint, prosecco
MANGO MIMOSA 9 | mango juice, orange juice, triple sec, prosecco
STRAWBERRY FRENCH 75 9 | vodka, strawberry purée, lemon juice, prosecco

MIXERS **BLOODY MARY** 10 | gordon's vodka, zesty sabrosa house-made bloody mix
SALTED GRAPEFRUIT MARGARITA 12 | silver tequila, muddled grapefruit & lime, goodland triple sec, grapefruit soda, splash of vincenzi
SUNNY PATRÓN MARGARITA 13 | patrón silver, orange juice, muddled lime, goodland, triple sec, club soda, simple syrup
JUGO VERDE GIN FIZZ 10 | gin, house-made green juice, club soda
BULLEIT BOURBON OLD FASHIONED 10 | bulleit bourbon, muddled orange & cherries, bitters, press
LIMONCELLO MOJITO 12 | hatch limoncello, bacardi, simple syrup, soda, muddled mint, lime, lemon
CUCUMBER TITO'S LEMONADE 10 | muddled cucumber & lemon, tito's vodka, lemonade

COFFEE DRINKS **CHOCOLATE BAILEYS AFFOGATO** 12 | hot espresso shot poured over vanilla gelato afloat in a chocolate baileys & vodka shaken martini
MEXICAN COFFEE 10 | goodland coffee liqueur, coffee, cinnamon chocolate sauce, whipped cream
IRISH COFFEE 10 | baileys irish cream, irish whiskey, coffee, whipped cream

- * Find us on Social Media @SabrosaCafeAndGallery or on the web www.sabrosa.cafe
- * Sabrosa caters! Talk to Chef Frankie about your catering needs at (773) 485-9975
- * Order Sabrosa for delivery through UberEats, GrubHub, or DoorDash
- * Gift cards available in any amount - please ask your server
- * Featuring our own custom coffee blend by Colectivo
- * Sabrosa Cafe and Gallery | 3216 S Howell Ave, Milwaukee WI 53207 | (312) 834-1929

lunch specials

TERIYAKI BEEF STEAK STRIPS 15.95

teriyaki-marinated strips of steak sautéed with a peanut-pepper sauce; served on white rice with mixed greens, toasted sesame, & avocado crema

CHICKEN GIARDINIERA 14.95

marinated chicken tenderloins sautéed with extra virgin olive oil, white wine, giardiniera, spinach, & mozzarella

SHRIMP VERACRUZ 15.95

spicy chile arbol glazed shrimp with spinach, smashed avocado, & herb cream; served with oaxacan black beans, campesino hash, & corn tortillas

SAUSAGE & PEPPERS SANDWICH 13.95

grilled tuscan bread stuffed with grilled smoked sausage, peppers, onion, mozzarella, & provolone; served with a cup of soup or salad du jour

CLASSIC REUBEN SANDWICH 14.95

grilled marble rye stuffed with sabrosa corned beef, sauerkraut, swiss cheese, & thousand island dressing; served with a cup of soup or salad du jour

THE SEITAN "RUBEN" 13.95

grilled marble rye stuffed with seitan, sauerkraut, swiss cheese, & thousand island dressing; served with a cup of soup or salad du jour

soup & salad

SOUP DU JOUR cup 4 | bowl 7

ask your server what's simmering on the stove today

CHEF'S SALAD DU JOUR 14.95

chef frankie will create a wonderful vegetarian salad bowl with your choice of honey-citrus vinaigrette or ranch dressing; served with a cup of soup du jour | *add grilled chicken \$4 | add flank steak \$5 | add grilled shrimp \$6*

beverages

HOT

CAPPUCCINO or LATTE 4.75

COFFEE drip 3.75 | french press 4.75

HOT TEA 3.75

COLD

JUICE, SODA, LEMONADE,

ICED TEA, or MILK (whole,

chocolate, oat, or almond) 3.75