



Sabrosa Cafe & Gallery

Anytime Breakfast Specialties

- CARNIVORE SCRAMBLER** | bacon, ham, sausage, kielbasa, & hash browns scrambled with eggs*, spinach, & cheese; served with country sausage gravy & toast | 18.95
- SOUTHERN SCRAMBLER** | glazed ham, spinach, & hash browns scrambled with eggs*; served with cheddar grits & cheddar buttermilk biscuit & gravy | 16.95
- CHORIZO SCRAMBLER** | house-made chorizo scrambled with eggs*, potato, & cheese; served with oaxacan black beans, tortillas, avocado crema, & choice of hot chile arbol salsa or mild salsa verde | 15.95
- CARNE ASADA BREAKFAST BURRITO** | large spinach flour tortilla stuffed with grilled steak, sabrosa cheese blend, jalapeño, & black beans; served on scrambled eggs* with marinara & avocado crema | 16.95
- BREAKFAST PASTY** | puff pastry filled with roasted vegetables, spinach, egg, & cheese; served with marinara & herbed sour cream drizzle | 15.95 🌿
- S.B.S.B.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** | thick-cut cinnamon french toast with creamy brie, apple compote, & toasted slivered almonds | 16.95 🌿
- HUEVOS RANCHEROS** | fried eggs* on sautéed corn tortillas with spicy chile arbol salsa, mild salsa verde, oaxacan black beans, hash browns, & avocado crema | 14.95 🌿
- CHILAQUILES CLASSICO** | crispy corn tortillas scrambled with eggs* & cheese; served with oaxacan black beans & choice of hot chile arbol salsa or mild salsa verde | 14.95 🌿 add steak or chorizo for \$2
- SWEET CREAMY CINNAMON GRITS** | a bowl of luscious, steaming house specialty grits - sweet, creamy, & lightly spiced with cinnamon; served with berry jam & toast | 9.95 🌿
- CINNAMON FRENCH TOAST** | a stack of thick-cut french toast, spiced with cinnamon; served with syrup | 11.95 🌿
- BUTTERMILK PANCAKES** | a stack of our house-made fluffy buttermilk pancakes; served with syrup | 11.95 🌿

Signature Dishes

- CHORIZO & BISCUIT BREAKFAST BOWL** | cheddar buttermilk biscuit sandwich filled with chorizo, cheese, & fried eggs*; set on creamy grits with spinach & dijon hollandaise | 16.95
- SHRIMP & GRITS** | shrimp, bacon, caramelized onions, jalapeño, & spinach scrambled with eggs*; served with cheddar grits, cheddar-buttermilk biscuit, & gravy | 18.95
- AVOCADO SMASH UP** | smashed avocado served on toast with spinach, basted eggs*, shaved carrots, radish, extra virgin olive oil, & cracked pepper | 14.95 🌿

Beverages

COFFEE | 3.75
FRENCH PRESS | 4.50
 custom blend by colectivo
*(flavor your coffee on us
 with a coffee syrup)*

JUICE | 3.95
 orange, apple, cranberry,
 tomato, grapefruit,
 mango, jugo verde
 (fresh green juice)

MILK | 3.50
 whole, skim,
 chocolate, or almond

SODA | 3.50

Lunch Specialties

- BBQ PORK TACOS** beer-braised bbq pork shoulder tacos on corn tortillas; served with garlic potato salad & fresh lime slaw | 14.95
- SWEDISH MEATBALL SANDWICH** served on thick-cut white toast with a sour cream & sausage gravy; served with mixed greens & lingonberry sauce | 15.95
- STEAK ELOTE TOSTADAS** tostada shells layered with garlic potato salad, carne asada, charred street corn relish, & avocado crema | 16.95
- GREEN GODDESS CRUNCH WRAP** cucumber, avocado, bibb lettuce, toasted almonds, & fresh mozzarella wrapped in a large spinach flour tortilla with a yogurt-tarragon mayonnaise | 15.95 🌿
- DANISH CAULIFLOWER PANCAKE** cauliflower, carrot, green onion, & parmesan pancake on a bed of greens with lingonberry sauce & herbed cream drizzle | 15.95 🌿

Summer Sandwiches

SERVED WITH GARLIC POTATO SALAD & FRESH LIME SLAW

- TURKEY SLOPPY JOE** ground turkey, celery, onion, carrot, raisins, & horseradish tomato sauce | 14.95
- CURRIED CHICKEN SALAD** chicken breast, celery, green onion, grapes, & curried mayonnaise | 14.95
- BBQ LENTIL BURGER** house-made grilled lentil patty served with tangy bbq sauce on a toasted roll | 14.95 🌿

Salad & Soup

- CHEF'S SALAD DU JOUR** chef frankie will create a wonderful salad bowl with your choice of our house citrus vinaigrette or creamy white wine vinaigrette | 15.95 with protein | 14.95 vegetarian 🌿
- SOUP DU JOUR** ask what's simmering on the stove today | 4.95

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

- BLOODY MARY** vodka, zesty sabrosa house-made bloody mix | lg (16oz) 10 | sm (10oz) 7
- NEAPOLITAN ICED TEA** limoncello, iced tea, orange juice, mint | 9
- STRAWBERRY VODKA LEMONADE** vodka, strawberry purée, lemonade | 9
- BLACKBERRY MOJITO** rum, freshly muddled mint, blackberries, lime, press | 10
- 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
- BACKWOODS BOURBON PUNCH** bourbon, grenadine, grapefruit juice, sweet vermouth, lemon | 10



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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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