



We are happy to see you again!  
Thank you for joining us today.  
Please note these temporary changes  
we have implemented to protect you  
& our staff.

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

- ⊙ This is a **SINGLE-USE MENU** - please take it home with you!
- ⊙ Please wear a **MASK** when not at your table
- ⊙ **CREDIT CARD** payments only & no separate checks please
- ⊙ **OUTDOOR** dining only
- ⊙ Make **RESERVATIONS** online at [www.sabrosa.cafe](http://www.sabrosa.cafe)
- ⊙ **WATER** is available upon request
- ⊙ **75 MINUTE LIMIT** on seating to accommodate our reduced capacity
- ⊙ Please **WAIT IN YOUR CAR** until your complete party arrives
- ⊙ We use **DISPOSABLE** flatware, cups, napkins, & condiments

### COCKTAILS

★NEW★ ADD CBD BITTERS \$2.50 per drop  
HATCH VODKA & LEMONADE 9  
HIBISCUS & LEMON SAPPHIRE & TONIC 9  
WATERMELON-CUCUMBER MOJITO 9  
TOP NOTE MOSCOW MULE 9  
NEAPOLITAN ICED TEA 9  
BELLINI Single 9 | Serves four 30  
MIMOSA Single 9 | Serves four 30  
BLOODY MARY Single 9 | Serves four 30  
FRESH LIME MARGARITAS  
House 7 | Cazadores Reposado 9 | Patrón Silver 10

### SUMMER CANS

SPREZZA BIANCO VERMOUTH SPRITZER 5  
SPREZZA ROSSO VERMOUTH SPRITZER 5  
LILA ROSÉ 5  
SEVEN DAUGHTERS MOSCATO 5  
MODELO ESPECIAL PILSNER 4  
NEGRA MODELO DUNKEL LAGER 4

### ON TAP

ISLAND ORCHARD APPLE CHERRY HARD CIDER 6

### 🍹 JOIN US FOR HAPPY HOUR 🍹

WED-SAT ON THE FRONT PATIO 4-5 PM  
FEATURING OUR NEW OUTDOOR BAR  
\$5 COCKTAILS | \$3 CANS  
COMPLIMENTARY HORS D'OEUVRES

### OTHER BEVERAGES \$3 each

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

### BAKERY

COFFEE CAKE 3  
BLUEBERRY LEMON SCONE 3  
CHOCOLATE CHIP SCONE 3  
CINNAMON ROLL \$3 each / 4 pack 10  
DAY-OLD BAKERY BUNDLE 3

## BREAKFAST 8am-2pm

☆Add bourbon-glazed bacon, off the bone ham, breakfast sausage patty, turkey bacon, or chorizo casero for \$3☆

### SIGNATURE DISHES

**S.B.S.B.B.S.** Spicy Brown Sugar Bourbon Bacon Sandwich with fried egg\*\* & Sabrosa cheese blend on toasted Tuscan white bread with avocado, & sour cream garnish 12.95

**AVOCADO SMASH-UP** 🍴🥑 Smashed avocado on toasted Tuscan bread with arugula, sliced radishes, grilled heirloom cherry tomatoes, poached eggs\*\*, EVOO, & cracked pepper 13.50

**THE BASIC TWO EGGS** (prepared your way), **ONE MEAT** (ham, sausage, glazed bacon, turkey bacon), **ONE SIDE** (campesino hash\*, Oaxacan black beans, creamy cheddar grits, grilled tomato, parmesan hash browns), **ONE BREAD** (8 grain, Tuscan white, challah, rye, cheddar herb biscuit, jalapeño cornbread, tortilla, pancake), **JAM & SAUCE** (Sabrosa salsa\*\*\*, marinara, country gravy) 10.95

**SHRIMP & GRITS SOUTHERN BREAKFAST PLATE** Grilled shrimp scrambled with egg\*\*, greens, onions, peppers, & bacon; served with cheddar grits, jalapeño cornbread, & spiced honey drizzle 14.95

**HERB CHEDDAR BISCUITS & COUNTRY SAUSAGE GRAVY** Signature buttermilk biscuits & country sausage gravy with a scramble of egg, spinach, & caramelized onion 11.95

### OMELETTES

**TOMATO OMELETTE AHOGADO** 🍴🍅 Roasted tomatoes, mozzarella, & spinach on Tuscan toast in a pool of marinara with avocado, gorgonzola cream, & green onion 13.95

**SALMON OMELETTE** Fresh salmon & spinach with capers, tomatoes, radish, red onions, avocado, & herbed cream & hollandaise drizzle; served on Tuscan toast 15.95

**JUST CHEESE OMELETTE** 🍴 Fluffy omelette simply filled with Sabrosa cheese blend; served on Tuscan toast & sour cream drizzle 11.95

### SCRAMBLES

**CARNIVORE SCRAMBLE** Off the bone ham, glazed bacon, & breakfast sausage with egg\*\*, campesino hash\*, Sabrosa cheese blend, & country sausage gravy; choice of toast or tortillas 13.95

**PATATAS BRAVAS & KIELBASA SCRAMBLE** Spicy paprika roasted potatoes scrambled with egg\*\*, caramelized onions, & kielbasa; garnished with Gorgonzola cream; choice of toast or tortillas 12.95

### MEXICAN FLAVORS

**HUEVOS RANCHEROS** 🍴 Two over-easy eggs\*\* on sautéed corn tortillas smothered in salsa verde & marinara; served with Oaxacan black beans & mozzarella; garnished with avocado & topos 10

**CHORIZO CASERO CON PAPAS Y HUEVOS** Potatoes & house chorizo scrambled with egg\*\*; served with Sabrosa salsa\*\*\*, Oaxacan black beans, avocado, sour cream, green onion, & toast or tortilla 12.95

**BREAKFAST BURRITO** Steak, diced potatoes, glazed bacon, jalapeño, & Sabrosa cheese blend; garnished with marinara & sour cream drizzle 13.95

### CHILAQUILES

Chilaquiles are *crispy tortilla strips* scrambled with egg\*\* & the following variations; served with Oaxacan black beans & cheese blend; garnished with avocado, sour cream drizzle, & green onion

**CAMPESINO CHILAQUILES** 🍴 Campesino hash\*, salsa verde\*\*\* 11.95

**CHORIZO CHILAQUILES** House-made chorizo 12.95

**CHICKEN CHILAQUILES** Shredded, roasted, savory chicken, potatoes, & salsa verde 12.95

**SHRIMP, BACON, & JALAPEÑO CHILAQUILES** Seared shrimp, glazed bacon, jalapeño, & marinara 15.95

### FROM THE GRIDDLE

**FRESH BERRY CRÊPES** 🍴 House-made crêpes filled with fresh berries; served with crème anglaise, bananas, & toasted almonds 12.95

**BUTTERMILK PANCAKES** 🍴 7 short / 9 full; add nuts, berries, or chocolate chips for \$2

**TRAVERSE CITY CHERRY & ALMOND PANCAKES** 🍴 Buttermilk pancakes garnished with Traverse City cherry syrup, cherries, & cream cheese glaze 11.95

**FRENCH TOAST BREAKFAST PLATE** Cinnamon challah French toast, grilled ham steak, hash browns, & two fried eggs\*\* 12.95

## LUNCH & DINNER available all day | DAILY DINNER SPECIALS on back of menu

**CAMPESINO FRIED RICE** 🌿🌻 Campesino hash\*, Sabrosa rice, and scrambled egg in a teriyaki-sesame glaze 12.95

**BBQ PORK BISCUIT** Shredded BBQ pork sandwich in our homemade cheddar herb biscuit; served with creamy cheddar grits 11.95

**CARNE ASADA TACO PLATE** Two grilled steak tacos with caramelized onions & pico de gallo; served with avocado, Oaxacan black beans, & Sabrosa rice 12.95

**SABROSA 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

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

**KIELBASA & PEPPERS QUESADILLA** Toasted flour tortilla stuffed with smoked kielbasa, roasted peppers, spinach, caramelized onions, & Sabrosa cheese blend with horseradish cream, avocado, Sabrosa rice, & marinara 11.95

**ARROZ CON POLLO** Spanish chicken & rice casserole; served with lime slaw & chipotle mayonnaise 11.95

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

**CHICKEN & MUSHROOM RISOTTO WITH PEAS** 🌿 Creamy Arborio rice, roasted chicken, portabella & button mushrooms, arugula, & peas; garnished with rosemary, shaved parmesan, goat cheese, & balsamic agrodolce 14.95

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

### APPETIZERS

**CHIPS, GUACAMOLE, & SALSA** 🌿  
A generous serving of our hand-smashed guacamole with fresh, homemade tortilla chips, & your choice of Sabrosa's signature salsa 8.95

**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

### SPECIALTY SIDES \$4 each

**FRENCH FRIES** 🌻

**STREET CORN** 🌿

**CHEDDAR GRITS** 🌿

**MACARONI & CHEESE** 🌿

**CAMPESINO HASH\*** 🌻

**PATATAS BRAVAS** 🌿🌻

**SEASONED HASH BROWNS** 🌿

**SUMMER PASTA SALAD** 🌿🌻

**SABROSA RICE & OAXACAN BLACK BEANS** 🌻

**ARUGULA, LEMON, PARMESAN, & EVOO SALAD** 🌿🌻

**POTATO PANCAKES & APPLE COMPOTE** (Friday only) 🌻

☆☆☆

ASK ABOUT OUR

DAY-OLD BAKERY BUNDLES

FOR ONLY \$3

☆☆☆

### 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

**JUST CHEESE** Tomato sauce & double mozzarella 11.95

### KIDS MENU

**CHICKEN TENDERS or GRILLED CHEESE**  
Served with one side 6

**KIDS PANCAKE or FRENCH TOAST PLATTER**  
One pancake or French toast with bacon, syrup, & fruit garnish 6

### MERCHANDISE

**GIFT CARDS** any amount

**POUND OF SABROSA BLEND COFFEE** 13

**SABROSA CERAMIC MUG** 5.99

**POUND OF COFFEE & MUG COMBO** 15.99

### INTRODUCING SABROSA SPICES

**ADOBO** All-purpose seasoning 3.99

**SAZÓN** For soups & stews 4.99

## DAILY DINNER SPECIALS

### WEDNESDAY: PASTA

**CALAMARI AGLIO E OLIO APPETIZER** Grilled squid with EVOO, garlic, lime, & pepper flakes; served over Tuscan toast with arugula garnish & roasted peppers 8.95

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

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

**PESTO FARFALLE** Bow tie pasta tossed with peas, bacon, pepita pesto, & shaved parmesan; served with a breaded poached egg 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 sautéed with campesino hash\* in white wine & garlic sauce; garnished with arugula, fresh mozzarella & balsamic glaze 13.95

### FRIDAY: FISH FRY

**HUSH PUPPIES APPETIZER** 🍴 cornmeal fritters with spiced honey glaze 5.95

**CRISPY FRESH MOZZARELLA APPETIZER** 🍴 Fresh mozzarella ball rolled in seasoned bread crumbs; served with marinara 9.95

**FISH FRY DINNERS** Served with lime slaw, rye bread, & one specialty side

- **BEER BATTERED COD** 12.95

- **CORNMEAL BREADED PERCH** 13.95

- **BEER BATTERED WALLEYE** 15.50

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

**ULTIMATE FISH FRY PLATTER** Beer battered walleye, beer battered cod, cornmeal breaded perch, creamy slaw, hush puppies & french fries; no substitutions 30.95

### THURSDAY: BBQ

choose from pulled chicken, pork shoulder, or beef brisket (+\$1)

#### LEGENDARY BBQ PLATTER

Choice of meat with creamy slaw, cornbread & one side 12.95

#### SENSATIONAL BBQ BY THE POUND

One lb of meat with white bread 10.95

#### SPECTACULAR BBQ BOWL

Sabrosa rice with choice of meat, creamy slaw & street corn 11.95

#### EXTRAORDINARY BBQ TACOS

Two tacos with choice of meat, fresh lime slaw & chipotle mayo; served with Sabrosa rice & Oaxacan black beans 12.95

### SATURDAY: MEXICAN SPECIALTIES

**TACOS DE ELOTE** 🍴 🌱 Two charred street corn tacos in corn tortillas with caramelized onions, peppers, potato, mozzarella, & spinach; served with roasted poblano peanut sauce, Oaxacan black beans & Sabrosa rice 11.95

**TACOS AL PASTOR** Two pork & pineapple adobado tacos; choice of tortillas; served with avocado, patatas bravas, & Oaxacan black beans with mozzarella 12.95

**TOTOPOS DE CAMARONES DIABLA** Spicy sautéed shrimp glazed in our creamy brava sauce; served on crispy tortilla strips with Oaxacan black beans, mozzarella, avocado, & pico de gallo 13.95

**ENCHILADAS** Three stuffed enchiladas with Sabrosa rice & Oaxacan black beans, your choice of sauce (roasted poblano peanut, mole, marinara, or guajillo red chile), & sour cream garnish. Chicken & Cheese 13.95 | Cheese & Onion 🍴 12.95

**FAJITAS** Grilled with caramelized onion, sweet peppers, & jalapeño; served with avocado, Sabrosa rice & Oaxacan black beans, your choice of sauce (roasted poblano peanut, mole, marinara, or guajillo red chile), sour cream garnish & choice of tortillas. Steak & Potato Adobado 14.95 | Chicken & Chorizo 12.95 | Jumbo Shrimp 15.95

🍴 VEGETARIAN 🌱 VEGAN 🍴 🌱 VEGETARIAN (can be made VEGAN)

\* Campesino hash is potatoes, fresh seasonal vegetables, EVOO, & herbs (vegan)

\*\* Eating raw or undercooked meat & eggs may be hazardous to your health

\*\*\* Red salsa: HOT chile arbol | Green salsa: MILD fire-roasted chile poblano

Please alert your server to allergies. Otherwise, we cannot modify menu items. This is our menu as of 7/31/2020. Prices, hours, and menu items subject to change & availability. We are located at 3216 S. Howell Ave. in Milwaukee. Thanks for your support!

**BREAKFAST & LUNCH** 8am-2pm (WED-SAT; SUN till 2:30pm) **DINNER** 5pm-8pm (WED & THU) & 5pm-9pm (FRI & SAT)