

La Sabrosita

BOTANERO GRILL & CANTINA

- MAÑANERO** \$9
Gin + triple sec + orange juice + heavy cream + dream whip.
- ALMOND GELATO** \$9
Brandy + Disaronno Amaretto + heavy cream + dream whip.
- WHITE CHOCOLATE DREAM** \$9
Disaronno Amaretto + Baileys + heavy cream + dream whip.
- PEANUTBUTTER CUP** \$9
Srewball + Godiva dark chocolate + heavy cream + dream whip.

Caffeine's

- SABROSITA'S MEXICAN MOCHA** \$7
Cafe de Olla & Chocolate Abuelita.
- Award Winning CAFE DE OLLA** \$6
Traditional Mexican coffee with cinnamon, brown sugar and piloncillo.
- CHOCOLATE ABUELITA** \$6
Traditional Mexican hot chocolate.
- CARAJILLO** \$9
Farmer Brothers coffee with Licor 43 and Kahlua.
- TERESA'S CARAJILLO** \$10
Farmer Brothers fresh brew coffee, Torres 10 Brandy, Licor 43 and Kahlua.
- CAPPUCCINO or ESPRESSO** \$6
- VANILLA LATE or CAMEL ICED COFFEE** \$7
- FARMER BROTHERS COFFEE** \$5
Farmer Brothers coffee or decaf coffee.
- CAFE MEXICANO** \$8
Farmer Brothers coffee, tequila reposado.
- IRISH COFFEE** \$8
Farmer Brothers coffee, Jameson Irish whiskey.
- CAFE ESPAÑOL** \$8
Farmer Brothers coffee, licor 43.
- CAFE ITALIANO** \$8
Farmer Brothers coffee, Galliano liqueur.

Fresh Squeezed Juices

- ORANGE** \$8
- CARROT or ORANGE & CARROT** \$8
- GREEN MACHINE** \$9
Fresh orange juice, celery, cactus and spinach.

Smoothies

- CARIBE** \$9
Strawberry, mango, banana and guava.
- OASIS** \$9
Strawberry, raspberry, pineapple and orange.

Mexican Drinks

- COCA COLA, SQUIRT or TOPOCHICO** \$7



An 18% gratuity will be added to parties of 8 or more.
Thank You

Signature Starters

SABROSITA CANELITA ROLL \$12
Our homemade freshly baked cinnamon roll.

CORN FRITTERS \$12
Two of our classic sweet corn pancake fritters.

SMOKED SALMON BAGEL \$15
Fresh toasted bagel, herb cream cheese, smoked buttery Atlantic Salmon, arugula, tomato, red onions topped with capers.
- add avocado \$2

Chilaquiles

TRADICIONAL \$15
Our traditional chilaquiles with your choice of our verde or roja sauce, served over a bed of beans topped with crema, pickled onions, cotija cheese and cilantro.
- add 2 eggs for \$4 or grilled chicken for \$4 or steak for \$7

CREMA POBLANA \$17
Chilaquiles served over a bed of beans topped with our Poblana sauce and crema, pickled onions, cotija cheese and cilantro.
- add 2 eggs for \$4 or chicken for \$4 shrimp or steak for \$7

CHIPOTLE \$15
Chilaquiles served over a bed of beans, topped with grilled chicken in our creamy chipotle sauce, pickled onions, cotija cheese and cilantro.
- add 2 eggs for \$4

MOLE \$15
Chilaquiles served over a bed of beans, topped with our homemade Mole sauce, pickled onions, cotija cheese and cilantro.
- add 2 eggs for \$4 or grilled chicken for \$4 or steak for \$7

Huevos

A LA MEXICANA \$17
2 eggs scrambled with tomatoes, onion and bell peppers, served with refried beans and home potatoes.

RANCHEROS \$17
2 eggs over medium over a fried tortilla covered with ranchera sauce and melted cheese, served with refried beans and home potatoes.

MACHACA \$17
Shredded beef scrambled with eggs, onion and bell peppers, served with refried beans and home potatoes.

CHORIZO \$17
2 eggs scrambled with our homemade chorizo, served with refried beans and home potatoes.

DIVORCIADOS \$17
2 eggs over medium over a fried tortilla covered with both molcajete and tomatillo verde sauce, topped with melted cheese and served with refried beans and home potatoes.

AL GUSTO \$17
2 eggs any style with choice of bacon, sausage or honey ham, served with refried beans and home potatoes.

Sides

2 EGGS	\$4	APPLEWOOD BACON	\$5
3 EGGS	\$5	SAUSAGE	\$5
HONEY HAM	\$5	HOME POTATOES	\$5

Specialties

- STEAK AND EGGS** \$23
Juicy skirt steak served with 2 eggs any style, refried beans and home potatoes.
- BREAKFAST BURRITO** \$13
2 scrambles eggs, home potatoes, bacon, refried beans and cheese.
- THE COMBO** \$18
2 pancakes or 2 french toasts with eggs any style with your choice of side (bacon, sausage, ham, potatoes or refried beans).
- PUNTAS AL CHIPOTLE** \$23
Chunks of skirt steak, mushrooms, corn, bacon, chipotle and tomatoes, served with refried beans and home potatoes.
- BARBACOA TATEMADA** \$27
Slow steam cooked lamb in adobo marinate and spices, served with whole pinto beans, rice, onions and cilantro.
- BREAKFAST STACK** \$18
Fried tortillas, refried beans, scrambled eggs, bacon, poblano peppers topped with molcajete and verde sauce, crema, pickled onions, cotija cheese and cilantro.
- BIRRIA DE RES** \$23
Marinated slow roasted beef, served with whole pinto beans, rice, onions and cilantro.

Pancakes, Waffles & more

- 3 PANCAKE STACK** \$10
3 fluffy buttermilk pancakes.
- BANANA NUT PANCAKES** \$12
3 buttermilk pancakes topped with fresh bananas and nuts.
- DULCE DE LECHE PANCAKES** \$12
3 buttermilk pancakes covered in dulce de leche.
- WAFFLE** \$10
House made waffle topped with whip cream.
- BANANA NUT WAFFLE** \$12
House made waffle topped with fresh bananas, nuts and whip cream.
- CHURRO WAFFLE** \$12
House made waffle topped with whip cream, cinnamon and powder sugar.
- FRENCH TOAST** \$12
Our classic cinnamon french toast with powder sugar.

A 3% surcharge will be added to all guest checks to help cover increasing costs and in our support of the recent increases in minimum wage and benefits for our dedicated Team Members.

Omelets

POBLANO <i>Poblano peppers, corn, topped with creamy poblano crema and melted cheese, served with refried beans and home potatoes.</i>	\$18
CALIFORNIA <i>Shrimp sauted with poblano peppers and sweet corn topped with our chipotle sauce and melted cheese, served with refried beans and home potatoes.</i>	\$21
EASTLAKE <i>Spinach, mushrooms, bacon and melted cheese, served with refried beans and home potatoes.</i>	\$18
VEGGIE <i>Bell peppers, onions, mushrooms, tomatoes, spinach, served with refried beans and home potatoes.</i>	\$18

Caldos

CREMA DE ELOTE <i>Our signature cream of corn.</i>	\$11
MENUDO <i>Beef tripe and hominy.</i>	\$19
CALDO DE RES <i>Beef stew and vegetables.</i>	\$19
SOPA DE TORTILLA <i>Chicken flavored broth with chile guajillo and tortilla strips.</i>	\$13
POZOLE VERDE <i>Chicken, hominy and chile poblano.</i>	\$19
BIRRIA DE RES <i>Marinated beef birria.</i>	\$19

Specialty Breakfast Drinks

MIMOSA <i>Orange juice and Anna Codorniu Reserva Cava Brut.</i>	\$7
BLOODY MARY <i>Absolut vodka, bloody Mary mix, Worcestershire sauce, Tabasco sauce, lemon, lime juice, black pepper, celery, salt, topped with chamoy, tajin and tarugo candy stick.</i>	\$11
CLAMATO PREPARADO <i>Absolut vodka, Clamato picante, Worcestershire sauce, Tabasco sauce, lime juice, black pepper, celery, salt, topped with chamoy, tajin and tarugo candy stick.</i>	\$11
MICHELADA <i>Fresh lime juice, salted rim and choice of beer.</i>	\$8
CHELADA <i>Clamato picante, Worcestershire sauce, Tabasco sauce, fresh lemon, lime juice, black pepper, topped with chamoy, tajin and tarugo candy stick and choice of beer.</i>	\$10
CUBANA <i>Worcestershire sauce, Tabasco sauce, fresh lemon, lime juice, black pepper, celery, salt, topped with chamoy, tajin and tarugo candy stick.</i>	\$9
GALLITO / Morning Rooster <i>Bacardi, Malibu, guava, pineapple and cranberry juice.</i>	\$10



MIMOSA or MARGARITA

Flights ✈️



\$22