

Signature Starters

- SABROSITA CANELITA ROLL** \$14
Our homemade freshly baked cinnamon roll.
- CANELITA FRENCH TOAST ROLL** \$17
Our homemade Canelita Roll made French toast style.
- CORN FRITTERS** \$14
Two of our classic sweet corn pancake fritters.
- SMOKED SALMON BAGEL** \$16
Fresh toasted bagel, herb cream cheese, smoked buttery Atlantic Salmon, arugula, tomato, red onions topped with capers. / add avocado \$2
- SOPES DUO (1 Chorizo & 1 Birria)** \$16
Two homemade corn flour shells, filled with beans, topped with lettuce, pico de gallo, crema, pickled onions and cotija cheese.
- SOPES MAÑANEROS (Chorizo & Eggs)** \$16
Two homemade corn flour shells, filled with beans, topped with pico de gallo, avocado and cotija cheese.

Chilaquiles

- TRADICIONAL** \$16
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** \$16
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** \$18
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** \$16
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** \$18
2 eggs scrambled with tomatoes, onion and bell peppers, served with refried beans and home potatoes.
- RANCHEROS** \$18
2 eggs over medium over a fried tortilla covered with ranchera sauce and melted cheese, served with refried beans and home potatoes.
- MACHACA** \$18
Shredded beef scrambled with eggs, onion and bell peppers, served with refried beans and home potatoes.
- CHORIZO** \$18
2 eggs scrambled with our homemade chorizo, served with refried beans and home potatoes.
- DIVORCIADOS** \$18
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** \$18
2 eggs any style with choice of bacon, sausage or honey ham, served with refried beans and home potatoes.

Specialties

- STEAK AND EGGS** \$24
Juicy skirt steak served with 2 eggs any style, refried beans and home potatoes.
- BREAKFAST BURRITO or QUESADILLA** \$14
2 scrambles eggs, home potatoes, bacon, refried beans and cheese.
- THE COMBO** \$19
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** \$24
Chunks of skirt steak, mushrooms, corn, bacon, chipotle and tomatoes, served with refried beans and home potatoes.
- BARBACOA TATEMADA** \$28
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** \$11
3 fluffy buttermilk pancakes.
- BANANA NUT PANCAKES** \$13
3 buttermilk pancakes topped with fresh bananas and nuts.
- DULCE DE LECHE PANCAKES** \$13
3 buttermilk pancakes covered in dulce de leche.
- CHOCOLATE CHIP PANCAKES** \$13
3 buttermilk chocolate chip pancakes.
- WAFFLE** \$11
House made waffle topped with whip cream.
- BANANA NUT WAFFLE** \$13
House made waffle topped with fresh bananas, nuts and whip cream.
- CHURRO WAFFLE** \$13
House made waffle topped with whip cream, cinnamon and powder sugar.
- CHOCOLATE CHIP WAFFLE** \$13
House made chocolate chip waffle topped with whip cream.
- FRENCH TOAST** \$13
Our classic cinnamon french toast with powder sugar.

Sides

2 EGGS	\$4	APPLEWOOD BACON	\$7
3 EGGS	\$5	SAUSAGE	\$6
HONEY HAM	\$7	HOME POTATOES	\$6

Omelets

- POBLANO** \$19
Poblano peppers, corn, topped with creamy poblano crema and melted cheese, served with refried beans and home potatoes.
- CALIFORNIA** \$22
Shrimp sauted with poblano peppers and sweet corn topped with our chipotle sauce and melted cheese, served with refried beans and home potatoes.
- EASTLAKE** \$19
Spinach, mushrooms, bacon and melted cheese, served with refried beans and home potatoes.
- VEGGIE** \$19
Bell peppers, onions, mushrooms, tomatoes, spinach, served with refried beans and home potatoes.

Caldos

- CREMA DE ELOTE** \$12
Our signature cream of corn.
- MENUDO** \$19
Beef tripe and hominy.
- CALDO DE RES** \$19
Beef stew and vegetables.
- SOPA DE TORTILLA** \$14
Chicken flavored broth with chile guajillo and tortilla strips.
- POZOLE VERDE** \$19
Chicken, hominy and chile poblano.
- BIRRIA DE RES** \$19
Marinated beef birria.

Specialty Breakfast Drinks

- CODORNIU BRUT** \$8
- MIMOSA** \$9
Orange juice and Anna Codorniu Reserva Cava Brut.
- BLOODY MARY** \$12
Absolut vodka, bloody Mary mix, Worcestershire sauce, Tabasco sauce, lemon, lime juice, black pepper, celery, salt, topped with chamoy, tajin and tarugo candy stick.
- CLAMATO PREPARADO** \$12
Absolut vodka, Clamato picante, Worcestershire sauce, Tabasco sauce, lime juice, black pepper, celery, salt, topped with chamoy, tajin and tarugo candy stick.
- MICHELADA** \$9
Fresh lime juice, salted rim and choice of beer.
- CHELADA** \$11
Clamato picante, Worcestershire sauce, Tabasco sauce, fresh lemon, lime juice, black pepper, topped with chamoy, tajin and tarugo candy stick and choice of beer.
- CUBANA** \$10
Worcestershire sauce, Tabasco sauce, fresh lemon, lime juice, black pepper, celery, salt, topped with chamoy, tajin and tarugo candy stick.
- GALLITO / Morning Rooster** \$12
Bacardi, Malibu, guava, pineapple and cranberry juice.



la Sabrosita

BOTANERO GRILL & CANTINA

- MAÑANERO** \$10
Gin + triple sec + orange juice + heavy cream + dream whip.
- ALMOND GELATO** \$10
Brandy + Disaronno Amaretto + heavy cream + dream whip.
- WHITE CHOCOLATE DREAM** \$10
Disaronno Amaretto + Baileys + heavy cream + dream whip.
- PEANUTBUTTER CUP** \$10
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** \$7
Traditional Mexican coffee with cinnamon, brown sugar and piloncillo.
- CHOCOLATE ABUELITA** \$6
Traditional Mexican hot chocolate.
- CARAJILLO** \$10
Farmer Brothers coffee with Licor 43 and Kahlua.
- TERESA'S CARAJILLO** \$11
Farmer Brothers fresh brew coffee, Torres 10 Brandy, Licor 43 and Kahlua.
- CAPPUCCINO or ESPRESSO** \$7
- VANILLA LATE or CAMEL ICED COFFEE** \$8
- FARMER BROTHERS COFFEE** \$6
Farmer Brothers coffee or decaf coffee.
- CAFE MEXICANO** \$9
Farmer Brothers coffee, tequila reposado.
- IRISH COFFEE** \$9
Farmer Brothers coffee, Jameson Irish whiskey.
- CAFE ESPAÑOL** \$9
Farmer Brothers coffee, licor 43.
- CAFE ITALIANO** \$9
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