

La Sabrosita

BOQUERON CRIOLLO CANTINA

Signature STARTERS

Sabrosita Canelita Roll/\$15

Our homemade freshly baked cinnamon roll.

Corn Fritters/\$16

Two of our classic sweet corn pancake fritters.

Smoked Salmon Bagel/\$17

Fresh toasted bagel, herb cream cheese, smoked buttery Atlantic Salmon, arugula, tomato, red onions topped with capers.

Sopes Duo (1 Chorizo & 1 Birria)/\$17

Two homemade corn flour shells, filled with beans, topped with lettuce, pico de gallo, crema, pickled onions and cotija cheese.

Sopes Mañaneros/\$17

Two homemade corn flour shells, filled with beans, chorizo and eggs, topped with pico de gallo, avocado and cotija cheese.

Uchepos Michoacanos/\$15

Two sweet corn tamales, topped with green salsa, crema and cotija cheese.

Chilaquiles

Tradicional/\$18

*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 or grilled chicken for \$4 or steak for \$7*

Crema Poblana/\$18

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

Chipotle/\$20

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/\$18

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

La Sabrosita

RESTAURANT GRILL & CANTINA

HUEVOS

Sabrosita D-Lite/\$20

2 eggs any style with side order of queso panela, sliced tomatoes and avocado.

A la Mexicana/\$20

2 eggs scrambled with tomatoes, onion and bell peppers served with refried beans and home potatoes.

Rancheros/\$20

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

Machaca/\$20

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

Chorizo/\$20

2 eggs scrambled with our homemade chorizo, served with refried beans and home potatoes.

Divorciados/\$20

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/\$20

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

Specialties

Steak and Eggs/\$26

Juicy skirt steak served with 2 eggs any style, refried beans and home potatoes.

Breakfast Burrito or Quesadilla/\$18

2 scrambled eggs, home potatoes, bacon, refried beans and cheese.

Carne en su Jugo/\$29

Thin steak strips in a beef broth with bacon, whole beans, blistered green onions, diced cilantro and onions.

The Combo/\$21

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/\$26

Chunks of skirt steak, mushrooms, corn, bacon, chipotle and tomatoes, served with refried beans and home potatoes.

Barbacoa Tatemada/\$31

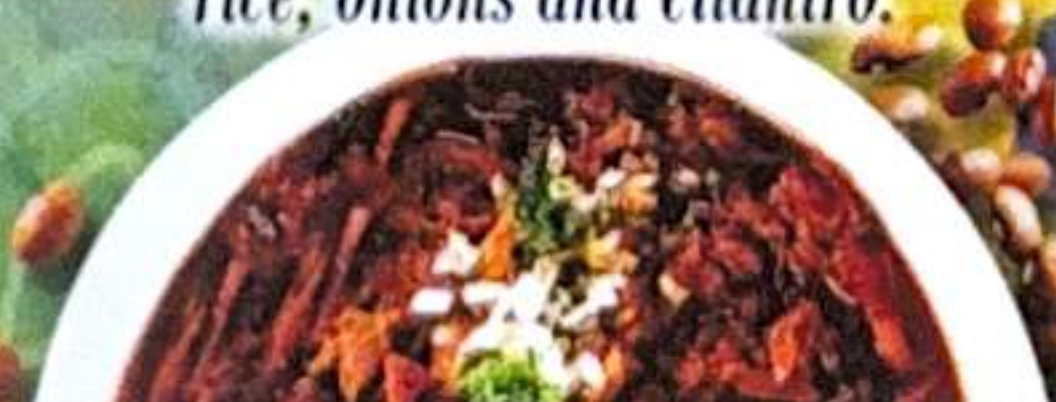
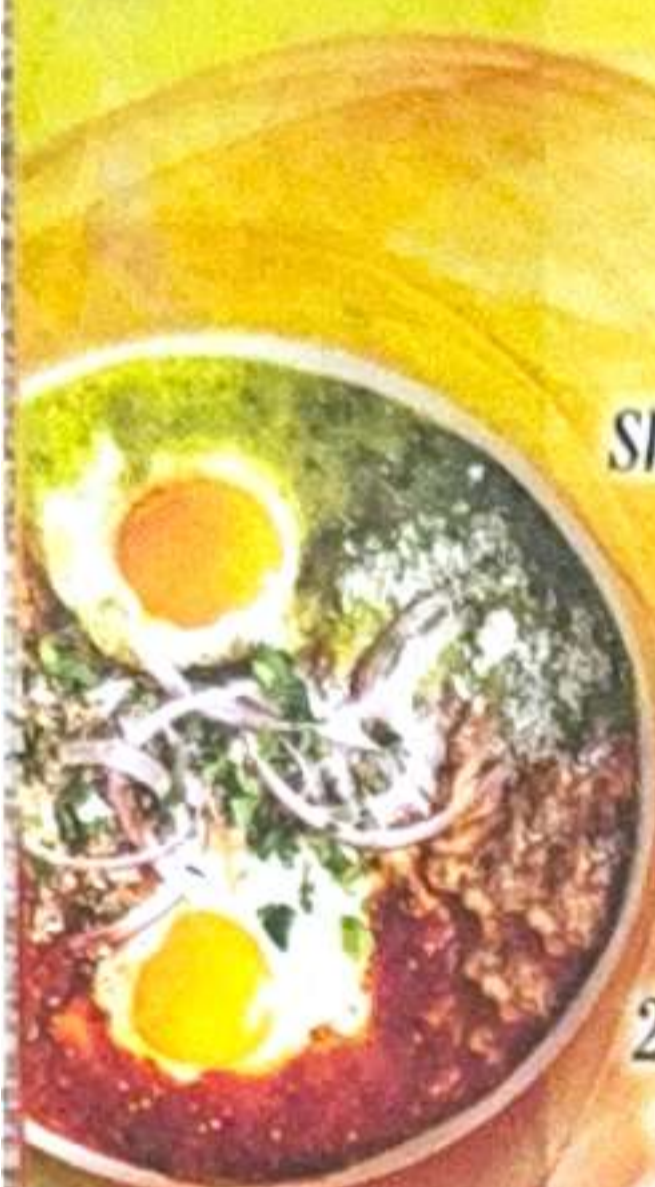
Slow steam cooked lamb in adobo marinate and spices, served with whole pinto beans, rice, onions and cilantro.

Breakfast Stack/\$20

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/\$25

Marinated slow roasted beef, served with whole pinto beans, rice, onions and cilantro.



La Sabrosita

BOTANERO GRILL & CANTINA



Sabroso Cajetoso/\$15

Choice of french toast or pancakes, topped with caramel, bananas and nuts.

Canelita French Toast Roll/\$18

Our homemade Canelita Roll made french toast style.

3 Pancake Stack/\$13

3 fluffy buttermilk pancakes.

Banana Nut Pancakes/\$15

3 buttermilk pancakes topped with fresh bananas and nuts.

Dulce de Leche Pancakes/\$15

3 buttermilk pancakes topped with dulce de leche.

Chocolate Chip Pancakes/\$15

3 buttermilk chocolate chip pancakes.

Waffle/\$13

House made waffle topped with whip cream.

Banana Nut Waffle/\$15

House made waffle topped with fresh bananas, nuts and whip cream.

Churro Waffle/\$15

House made waffle topped with whip cream, cinnamon and powder sugar.

Chocolate Chip Waffle/\$15

House made chocolate chip waffle topped with whip cream.

French Toast/\$15

Our classic cinnamon french toast topped with powder sugar.

SIDES

2 Eggs/\$6

3 Eggs/\$8

**Honey
Ham/\$8**

**Applewood
Bacon/\$8**

Sausage/\$7

**Home
Potatoes/\$7**



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OMELETS

Birria/\$25

Birria stuffed omelet topped with melted cheese, onions and cilantro, served with refried beans and home potatoes.

Poblano/\$22

Poblano peppers, corn, topped with creamy poblano crema and melted cheese, served with refried beans and home potatoes.

California/\$25

Shrimp sauted with poblano peppers and sweet corn topped with our chipotle sauce and melted cheese, served with refried beans and home potatoes.

Eastlake/\$22

Spinach, mushrooms, bacon and melted cheese, served with refried beans and home potatoes.

Veggie/\$22

Bell peppers, onions, mushrooms, tomatoes, spinach, served with refried beans and home potatoes.

Fajitas/\$25

Chicken or Steak fajitas with mushrooms, topped with poblano sauce and melted cheese.

Mole/\$25

Chicken breast stuffed omelet with mole and melted cheese.

Caldas

Crema de Elote/\$14

Our signature cream of corn.

Menudo/\$21

Beef tripe and hominy.

Caldo de Res/\$21

Beef stew and vegetables.

Sopa de Tortilla/\$16

Chicken flavored broth with chile guajillo and tortilla strips.

Pozole Verde/\$21

Chicken, hominy and chile poblano.

Birria de Res/\$21

Marinated beef birria.



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ROTANERO GRILL & CANTINA

Specialty Breakfast Drinks

Champagne/Bottle \$35/Split \$9

Mimosa/\$10

Orange juice and champagne.

Bloody Mary/\$15

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/\$15

Absolut Vodka, Clamato picante, Worcestershire sauce, Tabasco sauce, lemon, lime juice, black pepper, celery, salt, topped with chamoy, tajin and tarugo candy stick.

Michelada/\$12

Fresh lime juice, salted rim and choice of beer.

Chelada/\$12

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/\$12

Worcestershire sauce, Tabasco sauce, fresh lemon, lime juice, black pepper, celery, salt, topped with chamoy, tajin and tarugo candy stick.

Gallito / Morning Rooster/\$13

Bacardi, Malibu, guava, pineapple and cranberry juice.

MIMOSA OR MARGARITA FLIGHT

\$28

Mañanero

Fords Gin+triple sec.oj
+simple syrup+creamer.

Gelato Almendrado

Brandy+ Amaretto+ Frangelico
+creamer.

Sueño Blanco

Amaretto+Baileys
+creamer.

Peanutbutter Cup

Screwball+Mozart dark
chocolate+creamer.

Banana Cabana

Rum+Kahlúa+simple syrup+banana+creamer.

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RESTAURANT GRILL & CANTINA

Caffeine's

Sabrosita's Mexican Mocha/\$9

Cafe de Olla & Chocolate Abuelita.

Cafe de Olla/\$9

Traditional Mexican coffee with cinnamon, brown sugar and piloncillo

Chocolate Abuelita/\$8

Traditional Mexican hot chocolate.

Teresa's Carajillo/\$13

Farmer Brothers fresh brew coffee, Torres 10 Brandy, Licor 43 and Kahlúa.

Cappuccino or Espresso/\$11

Vanilla Late or Caramel Iced Coffee/\$11

Farmer Brothers Coffee/\$6

Farmer Brothers coffee or decaf coffee.

Café Mexicano/\$12

Farmer Brothers coffee, Kahlúa and Tequila Jimador.

Irish Coffee/\$12

Farmer Brothers coffee, Jameson Irish whiskey.

Café Español/\$12

Farmer Brothers coffee, brandy and licor 43.

Café Italiano/\$12

Farmer Brothers coffee, Tuaca and Amaretto.

Café Keoke/\$12

Farmers Bros signature coffee, Baileys, Brandy and Dark Chocolate liqueur.

Fresh **Squeezed Juices**

Orange, Carrot or Orange & Carrot/\$11

Green Machine/\$12

Fresh orange juice, celery, cactus and spinach.

SMOOTHIES

Caribe

Strawberry, mango, banana and guava.

\$12

Oasis

Strawberry, raspberry, pineapple and orange.

MEXICAN DRINKS

Coca Cola, Squirt or Topocho/\$8

Bottomless
Mimosas
\$34

*Saturdays & Sundays
from 8am-2pm*

