



DINNER

APERITIVOS & ANTOJITOS

chicharrones 5

pork rinds with chile piquín

salsa trio 7

sikil pak - habanero chile & pumpkin seeds & eggplant

borracha - chile pasilla & mezcal

poblana - poblano chiles & tomatillos

served with tortilla chips & chicharrones

guacamole 9

guacamole with pomegranate seeds & jalapeños with

tortilla chips & chicharrones

flautas del mercado 8

crispy rolled tortillas with chicken & potatoes, guajillo

chile-beans, crema & cotija cheese

empanada de pescado 11

corn turnover topped with with fish, pickled cabbage,

queso casero & salsa ligera de jitomate

tlacoyo con punta de res a la pasilla 10

toasted corn masa stuffed with chickpea cake, pasilla chile,

braised beef tip, nopales, avocado, crema & queso casero

tamal de frijol con hongos silvestres y alcachofas 10

black bean tamal, topped with sautéed wild mushrooms,

artichokes, crema, epazote & salsa negra de tomatillo

calabacitas a la mexicana 8

sauteed zucchini, sweet corn, tomatoes, jalapeños,

cotija cheese & cilantro

BARRA FRIA

ceviche de pescado con fruta 12

lime cured fish, persimmon, pineapple, pomegranate,

pickled onion & chile piquín

aguachile rojo campechano 13

chiltepin chile lime cured shrimp, fish, scallops, chayote

squash, avocado & pickled onion

coctel vuelve a la vida 13

roasted tomato cocktail with shrimp, dungeness crab, oysters,

avocado, watermelon radish & chipotle vinegar hot sauce

salpicón de jaiba 14

dungeness crab, chayote squash, carrots, onions, watermelon

radish, serrano chiles and guacamole served on a crispy tostada

cesar de lechuga con pollo 13

little gem salad with grilled chicken, cotija cheese, avocado,

preserved lemon, bread crumbs & toasted pistachios

ensalada de nopalitos y jitomate heirloom 10

cured nopales & heirloom tomato salad with avocado,

frisee, pickled onions & cotija cheese

ensalada de acelga y betabeles 10

kale & beet salad with avocado, watermelon radish, walnuts,

shallots, preserved lemon & chile de árbol

TACOS Y QUESADILLAS

taco de carnitas 10

pork confit taco, guacamole & pico de gallo

taco de calamares 10

crispy dusted cornmeal calamari taco, lemon aioli

& salsa veracruzana

questaco de arrachera 10

grilled cheese, skirt steak taco, salsa macha verde de ajonjolí

quesadilla de tinga poblana 10

corn tortilla with chicken, chorizo, chipotle chile & tomato

sauce, crema & epazote

quesadilla de bruselas con mole 9

epazote corn tortilla with brussel sprouts, quesillo cheese,

crema, shallots & almond mole

ENTRADAS

caldo xochitl 14

chicken & rice soup with fall squash, chantenay carrots, turnips,

avocado, home made queso casero & chipotle chile

arroz a la tumbada 22

seafood & wild rice stew with fish, dungeness crab, clams,

calamari, tomato, chipotle chile & epazote

pollo a la parrilla con pipián rojo 20

grilled half chicken with chile seed pipián sauce, served

with chile poblano rice

carne asada a la tampiqueña 25

grilled guajillo chile marinated skirt steak, with sides of goat

cheese green enchilada, refried black beans, chilaca chiles,

nopales & guacamole

chuletón de res al chilmore 28

seared mayan spice rubbed ribeye served with sides of mashed

plantain, brussels sprouts & escabeche rojo

costilla de puerco con mole 18

confit pork short ribs topped with Veracruzano Xico mole sauce,

with sides of sweet potatoes & rice

trucha a la talla 24

grilled butterflied rainbow trout with guajillo chile adobo,

side of pickled vegetables, lemon aioli & salsa de

jalapeño y aceitunas

SABROSA

3200 FILLMORE STREET SAN FRANCISCO CA 94123

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E INFO@SABROSASF.COM W SABROSASF.COM

HOURS MONDAY THRU FRIDAY 11AM - 2AM
SAT & SUN 10AM - 2AM



DRINKS

SABROSA MARGARITA

the classic 11

pueblo viejo reposado, orange liqueur, agave, fresh lime

tommy's 11

pueblo viejo blanco, fresh lime, agave

mescal 11

del maguey vida mezcal, fresh lemon, agave

rica y madura 12

patron silver, fresh lime, grape fruit, agave, grand marnier

macho 13

pueblo viejo blanco (or del maguey vida mezcal), fresh lime, gave, roasted jalapeño

SABROSA COCKTAILS 11

charo negro

milagro blanco, fresh lime, mexican coke, spiced salt)

pepino diablo

jalapeño infused pueblo viejo blanco, cucumber, lime, cracked salt

oaxacan firing squad

pueblo viejo blanco, mezcal, lime, grenadine, angostura, soda top

night creature

old overholt rye, mezcal, averna, benedictine, orange bitters

fillmore añejo

appleton 12 yr, gran centenario añejo, paired with morita chile honey and old fashion bitters, orange zest

dos besos

pueblo viejo blanco, strawberry, lemon, orgeat & salt

pisco punch

barsol pisco, house made ginger syrup, pineapple, fresh lemon

sun flower

beefeater gin (or russian standard vodka) st. germain, absinthe, lemon, cointreau

jack rose

laird's apple brandy, lemon, house made grenadine

CERVEZA COCTELES

beer and smoke 9

mezcal, lime, celery bitters, cholula

michelada 8

sabrosa housemade sangrita, lime, xx amber, spicy salt

stay lady stay 9

pomme lambic, cinnamon bark, prosecco

SABROSA FLIGHTS 22

del maguey mezcal flight

vida, chichicapa, tobala

tequila flight

ocho blanco, siete leguas reposado, el Tesoro añejo

BUBBLES / ROSE

	G	B
mercat cava, spain.....	9	37
pere ventura rose cava, spain.....		45
whispering angel rose, france.....	11	50

WHITES

	G	B
siete fincas torrentes, argentina.....	9	42
valle de casablanca gewurztraminer, chile.....	11	49
ametzoï getariako, txakolina.....		53
do ferreiro albarino, spain.....		61
elizabeth spencer sauvignon blanc, napa valley....	9	42
peju sauvignon blanc, napa valley.....		45
ceago sauvignon blanc, clear lake.....		45
domaine auchere sancerre, france.....		45
vina mein treixadura, ribeiro.....		53
martin ray chardonnay, russian river.....		49
pessango chardonnay, santa lucia.....	12	53

REDS

	G	B
errazuriz max reserva pinot noir, argentina.....		45
scheid pinot noir, monterey.....	12	53
luca pinot noir, argentina.....		61
las mercedes carmenere, chile.....	10	45
la montesa rioja, spain.....	12	53
remelluri rioja, spain.....		65
jimenez landi grenache blend, spain.....		57
makia malbec reserva, argentina.....		45
catena malbec, argentina.....		45
tikal patriota malbec/bonarda, argentina.....	13	57
achavel ferrer quimera, argentina.....		61
siete fincas secreto, argentina.....		65
finca decero cabernet, argentina.....	10	45
st suprey cabernet, napa.....		65

BEERS ON DRAFT

dos equis amber.....	6
lagunitas ipa.....	6
trumer pilsner.....	6
firestone double barrel ale.....	6
hoegaarden witbier.....	6

BEER IN BOTTLES AND CANS

tecate.....	5
carta blanca.....	5
bohiema.....	5
sol.....	4
pomme lambic.....	8
bud light.....	4
dale's pale ale.....	6
flying dog raging bitch ipa.....	7
hitachino nest white ale.....	9
maui coconut porter.....	7
chimay white.....	9
arrogant bastard 22oz.....	12

NON ALCOHOLIC DRINKS 5

ginger- fresh lime, ginger, agave

grenada- fresh lime, pomegranate, agave

menta- fresh lime, mint, sugar, soda

aqua fresca- chefs choice

bottled waiwera water 3.5

de la paz coffee by four barrel 3.5