



SABOR

LATIN BAR & GRILLE

STARTERS

ROASTED POBLANO CILANTRO HUMMUS | 10

Garbanzo Beans | Tahini | Onions | Peppers | Garlic
Lemon Juice | Roasted Poblanos | Served with Toasted Cumin
Pita Chips & Flatbread | ADD + Grilled Chicken | 4

gf PLATANUTRES | 8

Crispy Plantain Chips
Served with Chimichurri and Avocado Crema

*MEJILLONES Y CHORIZO | 15

Mussels | Chorizo | Slow Roasted Tomato | Cilantro
Roasted Garlic | Chili Flakes | Served with Grilled Bread

CRISPY CALAMARI | 10

Served with a Peppercini Garlic Mayo Sauce

QUESO WITH CORN | 10

White Cheese Blend | Served with Tri-Color Chips & Flatbread

CROQUETAS DE SALMON | 9

Salmon | Chipotle Mashed Potato | Bacon | Onion
Panko Bread Crumbs | Parsley | MangoTartar Sauce | Corn Black Bean Salsa

CARRIBEAN COCONUT FRIED SHRIMP | 10

Shrimp | Cuban Coleslaw | Orange Habero Sauce

gf CEVICHE DE CAMARONES | 12

Citrus Marinated Rock Shrimp | Fire Roasted Tomato
Red Onions | Avocado | Served with Plantain Chips

SANDWICHES

Served with your choice of cuban slaw or seasoned fries.

CUBAN | 11

Pulled Pork | Smoked Ham | Swiss Cheese | Pickles | Dijonaise

TORTA DE POLLO | 11

Fire Roasted Chicken | Cuban Slaw | Fresh Avocado
Honey-Lime Sauce | Jack Cheese

TURKEY CLUB | 11

Bacon | Jack Cheese | Avocado | Lettuce | Tomato | Chipotle Mayo

GAUCHO STEAK | 14

Skirt Steak | Peppers | Onion | Corn | Mushroom | Jack Cheese | Chipotle Mayo

TACOS

Choice of corn or flour tortillas.

*CHICKEN | 10

Habanero-Lime Crema | Avocado | Lettuce | Cotija Cheese
Black Beans and Rice

SHRIMP | 15

Sauteed Shrimp | Cilantro Crema | Corn Salsa
Cuban Slaw | Black Beans and Rice

*CHURRASCO | 16

Grilled Skirt Steak | Red Bell Peppers | Onions
Mushrooms | Corn | Cilantro Crema | Black Beans and Rice

*BREADED GROUPER | 12

Cuban Slaw | Avocado Crema | Tropical Pico | Black Beans and Rice

*GRILLED TILAPIA | 12

Cuban Slaw | Avocado Crema | Tropical Pico | Black Beans and Rice

FROM THE GRILLE

Served with choice of one Signature Side and Sauce. All items gluten-free.

gf 29 | *CHURRASCO STEAK

14 | FIRE ROASTED CHICKEN

16 | ADOBO PORK

14 | CITRUS MARINATED TILAPIA

-Lightly Breaded

24 | *ATLANTIC SALMON

gf SIGNATURE SIDES

Chipotle Cheddar Mashed Potatoes

Tostones

Arepas Con Queso (not gluten-free)

Green Beans

Black Bean Frito

Cuban Slaw

Latin Rice

Green Chili Mac and Cheese + \$3.00

(not gluten-free)

Grilled Asparagus + \$3.00

gf SIGNATURE SAUCES

Orange Poblano

Fiery Habanero Mojo

Chimichurri

Mango Sofrito

Red Wine Mole (not gluten-free)

SABOR SPECIALTIES

POLENTA VEGETARIAN TOWER | 15

Roasted Tomato | Crimini & Portobello Mushrooms | Spinach
Manchego & Mozzarella Cheese | Spicy Black Bean Sauce
Jalapeño Crema Drizzle

*SABOR SEAFOOD PAELLA | 15

Spanish Rice Dish | Mussels | Shrimp | Calamari | Veggies

SABOR CHICKEN PAELLA | 14

Spanish Rice Dish | Roasted Chicken Leg
Grilled Andouille Sausage | Veggies

SANTA CRUZ PASTA | 13

Linguini Pasta | Grilled Chicken | Chipotle Cream | Spinach
Mushrooms | Shredded Parmesan | Salsa Fresca | Served with Grilled Bread

SALAD & SOUP

gf QUINOA ENSALADA | 12

Spring Mix Green | Tri-color Quinoa | Avocado
Red Onion | Grape Tomato | Basil Vinaigrette
ADD + Grilled Chicken | 4 *Grilled Salmon | 6 Grilled Shrimp | 6

gf LATIN COBB SALAD | 15

Mixed Lettuce | Spiced Chicken
Roasted Corn Black Bean Tomato Salsa | Grilled Fresco Queso
Avocado | Creamy Poblano Dressing

gf *SALMON SPINACH SALAD | 16

Baby Spinach | Avocado Slices | Red Onions | Sliced Mango
Toasted Almonds | Grape Tomatos | Mango Dressing

gf ENSALADA LA CASA | 9

Spring Mixed Greens | Red Onions | Crushed Plantain Chips
Sliced Almonds | Coconut Ginger Vinaigrette
ADD + Grilled Chicken | 4 *Grilled Salmon | 6 Grilled Shrimp | 6

CLASSIC CAESAR SALAD | 9

Chopped Roman Hearts | Garlic Croutons
Shaved Parmesan Cheese | Creamy Caesar Dressing
ADD + Grilled Chicken | 4 *Grilled Salmon | 6 Grilled Shrimp | 6

gf BLACK BEAN SOUP SM | 4 LG | 6

Pork Tasso | Chorizo | Bacon | Onion
Carrot | Cilantro | Lime | Sour Cream

gf SANCOCHO SOUP SM | 4 LG | 6

Fire Roasted Chicken | Plantain | Corn | Red Pepper
Garlic | Cilantro | Avocado

20% GRATUITY ADDED TO PARTIES OF 6 OR MORE

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.



SABOR

LATIN BAR & GRILLE

FRESCA BAR

CLASSIC MOJITO | 7 PITCHER | 32

Bacardi Limon Rum | Fresh Mint | Simple Syrup | Lime

FRESCA MOJITO | 8 PITCHER | 36

Bacardi Limon Rum | Fresh Mint | Choice of Fresh Fruit | Simple Syrup | Lime
Fruit Choices: Mango or Strawberry

DESERT PEAR MOJITO | 8 PITCHER | 36

Bacardi Superior Rum | Fresh Mint | Desert Pear Syrup | Lime

CLASSIC MARGARITA | 7 PITCHER | 30

Jose Cuervo Especial Gold Tequila | Triple Sec | Sweet & Sour | Orange Juice | Lime

BLUE PEACH MARGARITA | 8 PITCHER | 34

Cazadores Reposado Tequila | Peach Schnapps | Blue Curacao | Sweet & Sour

MANGORITA | 9 PITCHER | 36

Jose Cuervo Especial Gold Tequila | Fresh Mango | Triple Sec | Lime Juice | Sweet & Sour

POMEGRANATE MARGARITA | 9 PITCHER | 36

Milagro Silver Tequila | Cointreau | Pama Liquor | Sweet & Sour | Lime Juice

STRAWBERRY LONG ISLAND | 9

Vodka | Rum | Gin | Tequila | Sweet and Sour | Strawberry | Sprite

BOTTLES

IMPORT

CORONA | Mexico
CORONA LIGHT | Mexico
CORONA PREMIER | Mexico
DOS EQUIS LAGER | Mexico
NEGRA MODELO | Mexico
PACIFICO | Mexico
SOL | Mexico
RED STRIPE | Jamaica
DAURA DAMM | Spain
XINGU BLACK | Brazil
STELLA ARTOIS | Belgium

DOMESTICS

MICHELOB ULTRA | Missouri
BUD LIGHT | Missouri
MILLER LITE | Wisconsin
BLUE MOON | Colorado

CRAFT

SHINER BOCK | Texas
FREE STATE YAKIMANIAC IPA | Kansas
MODUS HOPERANDI | Colorado

ON TAP

DRAFT BEER

DOS EQUIS AMBER | Mexico
16oz | 6

MODELO ESPECIAL | Mexico
16oz | 6

LOCAL CRAFT BEER
16oz | 6

**ASK YOUR SERVER FOR TODAY'S SELECTIONS!*

BEVERAGES

BEVERAGES | 3

COKE	DR. PEPPER
DIET COKE	DIET DR. PEPPER
ORANGE FANTA	COFFEE
SPRITE	TEA
LEMONADE	

RED WINE

EVODIA

GARNACHA

Spain | Medium dry, succulent black fruit, rich espresso, subtle oak

TERRAPURA

PINOT NOIR

Chile | Dry, bright plum, raspberry, red apple skins

ROOT 1

CARMENERE

Chile | Dry, dark plum, blackberry, subtle tea spice

THE CRUSHER

MERLOT

California | Vanilla, candied cherries, toasted oregano, dried plum, molasses

PORTILLO

MALBEC

Argentina | Semi-Dry, juicy dark cherry, plum, pepper

SANTA JULIA

CABERNET SAUVIGNON

Argentina | Black cherry, currant, and plum flavors with a touch of spices

CAMPO VIEJO

RIOJA

Tempranillo | Ripe red fruit with notes of cloves, vanilla, and coconut

WHITE WINE

CRIOS

ROSE OF MALBEC

Argentina | Dry, vibrant, wild strawberry, young cherries, clean finish

PIQUITOS

MOSCATO

Spain | Sweet, slightly fizzy, peaches, fresh flowers

KRIS

PINOT GRIGIO

Italy | Semi-Dry, yellow apples, lemon peel, refreshing

BROADBENT

VINHO VERDE

Portugal | Semi-Dry, juicy green apples, soft minerality, hint of sparkle

VERAMONTE

SAUVIGNON BLANC

Chile | Dry, grapefruit, lime, rain water, lemon grass

SANTA RITA 120

CHARDONNAY

Chile | Dry, silky, tropical fruits, orange peel, green apple

DONA PAULA 'LOS CARDOS'

CHARDONNAY

Argentina | Dry, toasted oak, citrus, honey, good complexity

HOUSEMADE SANGRIA

Red or White

Red or White Wine | Blended Juices | Liquor

GLASS | 8 PITCHER | 30

HANDCRAFTED COCKTAILS

AGAVE DROP SHOOTER | 5

Cazadores Reposado | Agave Nectar | Fresh Lime | Served Straight-Up

CAIPIRINHA | 7

Cachaca Rum | Muddled Lime | Sugar

PALOMA | 7

Tequila | Squirt | Lime Juice

CAIPIRIOSKA | 7

Ketel One Vodka | Muddled Lime | Sugar

PINK FLAMINGO | 8

Captain Morgan White Rum | Pineapple Juice | Lime Juice | Grenadine

PISCO SOUR | 8

Barsol Pisco Brandy | Lemon Juice | Egg Whites | Angostura Bitters | Simple Syrup

MARGAVEZA | 8

Herradura Silver Tequila | Cointreau | Sweet & Sour | Agave Nectar | Modelo

CITRUS TEQUILA SMASH | 9

Milagro Silver Tequila | Orange | Mint | Lime | Triple Sec | Simple Syrup | Soda

CUBAN MULE | 9

Dark Rum | Lime | Ginger Beer

HORCHATA COLADA | 9

Rumchata | Bacardi Oakheart Rum | Smirnoff Vanilla Vodka | Churros Cinnamon Sugar

MEXICAN MARTINI | 9

Tequila | Cointreau | Lime Juice | Orange Juice | Olive Juice | Olives

JOIN US FOR HAPPY HOUR

MONDAY-SATURDAY [3-6]

SUNDAY

1/2 price margaritas and sangria

MONDAY

1/2 price bottles of wine



STARTERS

ROASTED POBLANO CILANTRO HUMMUS | 10
Garbanzo Beans | Tahini | Onions | Peppers | Garlic
Lemon Juice | Roasted Poblanos | Served with Toasted Cumin
Pita Chips & Flatbread | ADD + Grilled Chicken | 4

gf **PLATANUTRES** | 8
Crispy Plantain Chips
Served with Chimichurri and Avocado Crema

***MEJILLONES Y CHORIZO** | 15
Mussels | Chorizo | Slow Roasted Tomato | Cilantro
Roasted Garlic | Chili Flakes | Served with Grilled Bread

CRISPY CALAMARI | 10
Served with a Pepperoncini Garlic Mayo Sauce

QUESO WITH CORN | 10
White Cheese Blend | Tri-Color Chips & Flatbread

CROQUETAS DE SALMON | 9
Salmon | Chipotle Mashed Potato | Bacon | Onion
Panko Bread Crumbs | Parsley | MangoTartar Sauce

CARRIBEAN COCONUT FRIED SHRIMP | 10
Shrimp | Cuban Coleslaw | Orange Haberoero Sauce

gf **CEVICHE DE CAMARONES** | 12
Citrus Marinated Rock Shrimp | Fire Roasted Tomato
Red Onions | Avocado | Served with Plantain Chips

TACOS

Choice of corn or flour tortillas.

BREADED GROUPER | 12
Cuban Slaw | Avocado Crema |
Tropical Pico | Black Beans and Rice

SHRIMP | 15
Sauteed Shrimp | Cilantro Crema |
Corn Salsa | Cuban Slaw | Black Beans & Rice

***CHURRASCO** | 17
Grilled Skirt Steak | Red Bell Peppers | Onions
Mushrooms | Corn | Cilantro Crema | Black Beans and Rice

SABOR SPECIALTIES

***BEEF TENDERLOIN MEDALLIONS** | 29
Pan Seared Beef Tenderloin | Green Chili Mac and Cheese
Grilled Asparagus | Chipotle Tomato Sauce

gf **ADOBO CHICKEN BREAST** | 20
Cotija and Herb Stuffed Chicken Breast
Topped with Chimichurri | Warm Quinoa | Grilled Asparagus

gf ***SIRLOIN CARIBE** | 25
9 oz. Grilled Sirloin Caribbean
Blend of Fresh Pineapple, Mushrooms, Spinach, Tomatoes and Palmetto
Finished with Corn and Melted Monterey Cheese
Served with Chipotle Cheddar Mashed Potatoes

gf ***PLANTAIN & PUMPKIN SEED CRUSTED MAHI** | 27
Filet of Mahi Mahi Brushed with Honey Dijon and Crusted
Coconut Black Bean Risotto | Topped with Mango Salsa

***BEEF PICADILLO** | 23
Beef Tenderloin Tips | Sautéed Onions, Corn and Mushrooms
Mole Sauce | Red Bell Peppers | Chipotle Cheddar Mashed Potatoes

SALVADORIAN PUPUSAS | 17
Corn Cakes Stuffed with Roasted Pork | Peppers | Onions | Queso Blanco
Repollo Curtido | Black Bean Mousse | Orange Poblano Sauce

gf ***SABOR PAELLA** | 22
Spanish Rice Dish | Roasted Chicken Leg | Andouille Sausage
Mussels | Shrimp | Calamari | Veggies

gf ***SABOR PARILLA PLATE FOR TWO** | 49
Fire Roasted Chicken | Churrasco Steak | Andouille Sausage
Adobo Pork | Two Signature Sides | All Signature Sauces

FROM THE GRILLE

Served with choice of one Signature Side and Sauce. All items gluten-free.

<i>gf</i> 23 *CENTER CUT TOP SIRLOIN	29 *CHURRASCO STEAK
20 CHIPOTLE HONEY GLAZED SHRIMP	15 FIRE ROASTED CHICKEN
14 CITRUS MARINATED TILAPIA -Lightly Breaded	16 ADOBO PORK
	24 *ATLANTIC SALMON

gf **SIGNATURE SIDES**

Chipotle Cheddar Mashed Potatoes	Cuban Slaw
Tostones	Latin Rice
Arepas Con Queso (not gluten-free)	Green Chili Mac and Cheese + \$4.00
Green Beans	(not gluten-free)
Black Bean Frito	Grilled Asparagus + \$4.00

gf **SIGNATURE SAUCES**

Orange Poblano	Mango Sofrito
Fiery Habanero Mojo	Red Wine Mole (not gluten-free)
Chimichurri	

VEGETARIAN SPECIALTIES

POBLANO QUINOA RELLENOS | 20
Roasted Poblano Pepper Stuffed With Quinoa Veggie Salad
Queso Fresco | Chipotle Cream Sauce
ADD + Grilled Chicken | 4 Grilled Shrimp | 6

gf **POLENTA VEGETARIAN TOWER** | 16
Roasted Tomato | Crimini & Portobello Mushrooms | Spinach
Mozzarella Cheese | Spicy Black Bean Sauce | Jalapeño Crema Drizzle

AREPA VEGETARIANO | 17
White Corn Cake | Asparagus Tips | Sweet Corn | Peas | Onions
Red Peppers | Mushrooms | Queso Fresco Cheese | Latin Rice
Green Beans | Fire Roasted Tomato Sauce

gf **QUINOTTO** | 16
Quinoa Style Risotto | Mixed Mushrooms | Corn | Carrot | Spinach
Grilled Portobello Mushroom | Asparagus Tips | Cotija Cheese | Truffle Oil Drizzle

SALAD & SOUP

gf **LATIN COBB SALAD** | 15
Mixed Lettuce | Spiced Chicken
Roasted Corn Black Bean Tomato Salsa | Grilled Fresco Queso
Avocado | Creamy Poblano Dressing

gf ***SALMON SPINACH SALAD** | 17
Baby Spinach | Avocado Slices | Red Onions | Sliced Mango
Toasted Almonds | Grape Tomatos | Mango Dressing

gf **ENSALADA LA CASA** | 9
Spring Mixed Greens | Red Onions | Crushed Plantain Chips
Sliced Almonds | Coconut Ginger Vinaigrette
ADD + Grilled Chicken | 4 *Grilled Salmon | 6 Grilled Shrimp | 6

CLASSIC CAESAR SALAD | 9
Chopped Roman Hearts | Garlic Croutons
Shaved Parmesan Cheese | Creamy Caesar Dressing
ADD + Grilled Chicken | 4 *Grilled Salmon | 6 Grilled Shrimp | 6

gf **BLACK BEAN SOUP** SM | 4 LG | 6
Pork Tasso | Chorizo | Bacon | Onion
Carrot | Cilantro | Lime | Sour Cream

gf **SANCOCHO SOUP** SM | 4 LG | 6
Fire Roasted Chicken | Plantain | Corn | Red Pepper
Garlic | Cilantro | Avocado

20% GRATUITY ADDED TO PARTIES OF 6 OR MORE

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.