



STARTERS

ROASTED POBLANO CILANTRO HUMMUS | 11
 Garbanzo Beans | Tahini | Onions | Peppers | Garlic
 Lemon Juice | Roasted Poblanos | Served with Toasted Cumin
 Pita Chips & Flatbread | ADD + Grilled Chicken | 4

gf **PLATANUTRES** | 10
 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 | 12
 Served with a Peppercorn 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 | 11
 Shrimp | Cuban Coleslaw | Orange Haberoero Sauce

gf **CEVICHE DE CAMARONES** | 13
 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 | 14
 Pulled Pork | Smoked Ham | Swiss Cheese | Pickles | Dijonaise

TORTA DE POLLO | 14
 Fire Roasted Chicken | Cuban Slaw | Fresh Avocado
 Honey-Lime Sauce | Jack Cheese

TURKEY CLUB | 14
 Bacon | Jack Cheese | Avocado | Lettuce | Tomato | Chipotle Mayo

GAUCHO STEAK | 15
 Skirt Steak | Peppers | Onion | Corn | Mushroom | Jack Cheese | Chipotle Mayo

TACOS

Choice of corn or flour tortillas.

***CHICKEN** | 14
 Habanero-Lime Crema | Avocado | Lettuce | Cotija Cheese
 Black Beans and Rice

SHRIMP | 17
 Sauteed Shrimp | Cilantro Crema | Corn Salsa
 Cuban Slaw | Black Beans and Rice

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

***BREADED GROUPER** | 15
 Cuban Slaw | Avocado Crema | Tropical Pico | Black Beans and Rice

***GRILLED TILAPIA** | 15
 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.

<i>gf</i> 29 *CHURRASCO STEAK	15 CITRUS MARINATED TILAPIA
18 FIRE ROASTED CHICKEN	-Lightly Breaded
18 ADOBO PORK	26 *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 + \$3.00
Green Beans	(not gluten-free)
Black Bean Frito	Grilled Asparagus + \$3.00

gf **SIGNATURE SAUCES**

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

SABOR SPECIALTIES

POLENTA VEGETARIAN TOWER | 18
 Roasted Tomato | Crimini & Portobello Mushrooms | Spinach
 Manchego & Mozzarella Cheese | Spicy Black Bean Sauce
 Jalapeño Crema Drizzle

***SABOR SEAFOOD PAELLA** | 18
 Spanish Rice Dish | Mussels | Shrimp | Calamari | Veggies

SABOR CHICKEN PAELLA | 17
 Spanish Rice Dish | Roasted Chicken Leg
 Grilled Andouille Sausage | Veggies

SANTA CRUZ PASTA | 17
 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 | 5 *Grilled Salmon | 7 Grilled Shrimp | 7

gf **LATIN COBB SALAD** | 17
 Mixed Lettuce | Spiced Chicken
 Roasted Corn Black Bean Tomato Salsa | Grilled Fresco Queso
 Avocado | Creamy Poblano Dressing

gf ***SALMON SPINACH SALAD** | 20
 Baby Spinach | Avocado Slices | Red Onions | Sliced Mango
 Toasted Almonds | Grape Tomatoes | Mango Dressing

gf **ENSALADA LA CASA** | 12
 Spring Mixed Greens | Red Onions | Crushed Plantain Chips
 Sliced Almonds | Coconut Ginger Vinaigrette
 ADD + Grilled Chicken | 5 *Grilled Salmon | 7 Grilled Shrimp | 7

CLASSIC CAESAR SALAD | 12
 Chopped Roman Hearts | Garlic Croutons
 Shaved Parmesan Cheese | Creamy Caesar Dressing
 ADD + Grilled Chicken | 5 *Grilled Salmon | 7 Grilled Shrimp | 7

gf **BLACK BEAN SOUP** SM | 6 LG | 8
 Pork Tasso | Chorizo | Bacon | Onion
 Carrot | Cilantro | Lime | Sour Cream

gf **SANCOCHO SOUP** SM | 6 LG | 8
 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.



STARTERS

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

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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 | 12
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 Habenero Sauce

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

TACOS

Choice of corn or flour tortillas.

BREADED GROUPER | 14
Cuban Slaw | Avocado Crema |
Tropical Pico | Black Beans and Rice

SHRIMP | 17
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** | 30
Pan Seared Beef Tenderloin | Green Chili Mac and Cheese
Grilled Asparagus | Chipotle Tomato Sauce

gf **ADOBO CHICKEN BREAST** | 24
Cotija and Herb Stuffed Chicken Breast
Topped with Chimichurri | Warm Quinoa | Grilled Asparagus

gf ***SIRLOIN CARIBE** | 27
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** | 25
Beef Tenderloin Tips | Sautéed Onions, Corn and Mushrooms
Mole Sauce | Red Bell Peppers | Chipotle Cheddar Mashed Potatoes

SALVADORIAN PUPUSAS | 18
Corn Cakes Stuffed with Roasted Pork | Peppers | Onions | Queso Blanco
Repollo Curtido | Black Bean Mousse | Orange Poblano Sauce

gf ***SABOR PAELLA** | 24
Spanish Rice Dish | Roasted Chicken Leg | Andouille Sausage
Mussels | Shrimp | Calamari | Veggies

***PANKO CRUSTED SCALLOPS** | 34
Panko Crusted Diver Scallops | Saffron Risotto
Spanish Pisto | Buttered Sweet Peas

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	18 FIRE ROASTED CHICKEN
14 CITRUS MARINATED TILAPIA -Lightly Breaded	18 ADOBO PORK
	26 *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 (not gluten-free)
Green Beans	Grilled Asparagus + \$4.00
Black Bean Frito	

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** | 18
Roasted Tomato | Crimini & Portobello Mushrooms | Spinach
Mozzarella Cheese | Spicy Black Bean Sauce | Jalapeño Crema Drizzle

AREPA VEGETARIANO | 20
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** | 17
Quinoa Style Risotto | Mixed Mushrooms | Corn | Carrot | Spinach
Grilled Portobello Mushroom | Asparagus Tips | Cotija Cheese | Truffle Oil Drizzle

SALAD & SOUP

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

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FRESCA BAR

CLASSIC MOJITO | 8 **PITCHER** | 35
Bacardi Limon Rum | Fresh Mint | Simple Syrup | Lime

FRESCA MOJITO | 9 **PITCHER** | 39
Bacardi Limon Rum | Fresh Mint | Choice of Fresh Fruit | Simple Syrup | Lime
Fruit Choices: Mango or Strawberry

DESERT PEAR MOJITO | 9 **PITCHER** | 39
Bacardi Superior Rum | Fresh Mint | Desert Pear Syrup | Lime

CLASSIC MARGARITA | 8 **PITCHER** | 33
Jose Cuervo Especial Gold Tequila | Triple Sec | Sweet & Sour | Orange Juice | Lime

BLUE PEACH MARGARITA | 9 **PITCHER** | 37
Cazadores Reposado Tequila | Peach Schnapps | Blue Curacao | Sweet & Sour

MANGORITA | 10 **PITCHER** | 39
Jose Cuervo Especial Gold Tequila | Fresh Mango | Triple Sec | Lime Juice | Sweet & Sour

POMEGRANATE MARGARITA | 10 **PITCHER** | 39
Milagro Silver Tequila | Cointreau | Pama Liquor | Sweet & Sour | Lime Juice

STRAWBERRY LONG ISLAND | 10
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
SKA MODUS HOPERANDI | Colorado

ON TAP

DRAFT BEER

DOS EQUIS AMBER | Mexico
12oz | 6

MODELO ESPECIAL | Mexico
12oz | 6

LOCAL CRAFT BEER
12oz | 6

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

BEVERAGES

BEVERAGES | 3

COKE
DIET COKE
ORANGE FANTA
SPRITE
LEMONADE

DR. PEPPER
DIET DR. PEPPER
COFFEE
TEA

RED WINE

HONORO VERA 9 34
GARNACHA
Spain | Medium dry, succulent black fruit, rich espresso, subtle oak

TERRAPURA 9 34
PINOT NOIR
Chile | Dry, bright plum, raspberry, red apple skins

ROOT 1 9 34
CARMENERE
Chile | Dry, dark plum, blackberry, subtle tea spice

DELOACH HERITAGE 8 30
MERLOT
California | Candied cherries, toasted oregano, dried plum, molasses

PORTILLO 9 34
MALBEC
Argentina | Semi-Dry, juicy black cherry, soft plum, cinnamon

SANTA JULIA ORGANIC 10 38
CABERNET SAUVIGNON
Argentina | Medium bodied, black cherry, cassis, sweet pepper, balanced

CAMPO VIEJO RIOJA 10 38
TEMPRANILLO
Spain | Ripe red fruit, subtle clove, vanilla, toasted coconut

WHITE WINE

CRIS 10 38
ROSE OF MALBEC
Argentina | Dry, vibrant, wild strawberry, young cherries, clean finish

PIQUITOS 9 34
MOSCATO
Spain | Sweet, slightly fizzy, peaches, fresh flowers

KRIS 8 30
PINOT GRIGIO
Italy | Semi-Dry, yellow apples, lemon peel, refreshing

GAZELA 7 26
VINHO VERDE
Portugal | Semi-Dry, juicy green apples, soft minerality, hint of sparkle

VERAMONTE 10 38
SAUVIGNON BLANC
Chile | Dry, crisp, grapefruit, zesty lime, rain water, lemongrass

SANTA RITA 120 8 30
CHARDONNAY
Chile | Dry, silky, tropical fruits, orange peel, green apple

MONTES CLASSIC 10 38
CHARDONNAY
Chile | Medium-bodied, pineapple, white flowers, hazelnut, rich acidity

HOUSEMADE SANGRIA

Red or White

Red or White Wine | Blended Juices | Liquor

GLASS | 8 **PITCHER** | 30

HANDCRAFTED COCKTAILS

AGAVE DROP SHOOTER | 6

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

CAIPIRINHA | 10

Leblon Cachaca | Muddled Lime | Sugar

PALOMA | 9

Mi Campo Blanco Tequila | Squirt | Lime Juice

CAIPRIOSKA | 9

Reyka Vodka | Muddled Lime | Sugar

PINK FLAMINGO | 9

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

PISCO SOUR | 9

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

CARAJILLO SUPREMA | 11

Una Vida Añejo | Licor 43 | Cold Brew | Frangelico

MEXICAN CHOCOLATE MARTINI | 12

Una Vida Reposado | Chocolate Liqueur | Rumchata | Ancho Verde | Cinnamon

CUBAN MULE | 10

Denizen Vatted Dark Rum | Lime | Ginger Beer
Substitute Reyka Vodka or Milagro Silver Tequila @ No Additional Cost

HORCHATA COLADA | 10

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

MEXICAN MARTINI | 10

Una Vida Repasado | Cointreau | Lime Juice | Olive Juice | Olives

VANILLA OLD FASHIONED | 10

Flor De Cana 12 Year Rum | Licor 43 | Bitters

SMOKEY NEGRONI | 10

Convite Esencial Mezcal | Gran Classico | Sweet Vermouth

SABOR RANCH WATER | 9

Una Vida Repasado | Fresh Lime | Topo Chico | Caravella Limoncello

JOIN US FOR HAPPY HOUR

MONDAY-SATURDAY [3-6]

SUNDAY

1/2 price margaritas and sangria

MONDAY

1/2 price bottles of wine