



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 | 6

PLATANUTRES | 12
Crispy Plantain Chips
Served with Chimichurri and Avocado Crema

***MEJILLONES Y CHORIZO** | 18
Mussels | Chorizo | Slow Roasted Tomato | Cilantro
Roasted Garlic | Chili Flakes | Served with Grilled Bread

CRISPY CALAMARI | 14
Served with a Pepperoncini Garlic Mayo Sauce

QUESO WITH CORN | 12
White Cheese Blend | Tri-Color Chips & Flatbread

CROQUETAS DE SALMON | 10
Salmon | Chipotle Mashed Potato | Bacon | Onion
Panko Bread Crumbs | Parsley | MangoTartar Sauce

CARRIBEAN COCONUT FRIED SHRIMP | 12
Shrimp | Cuban Coleslaw | Orange Habenero Sauce

gf **CEVICHE DE CAMARONES** | 15
Citrus Marinated Rock Shrimp | Fire Roasted Tomato
Red Onions | Avocado | Served with Plantain Chips

TACOS

Choice of corn or flour tortillas.

FISH TACOS | 16
Breaded Tilapia | Cuban Slaw | Avocado Crema |
Tropical Pico | Black Beans and Rice

SHRIMP | 18
Sautéed Shrimp | Cilantro Crema |
Corn Salsa | Cuban Slaw | Black Beans & Rice

***CHURRASCO** | 20
Grilled Skirt Steak | Red Bell Peppers | Onions
Mushrooms | Corn | Cilantro Crema | Black Beans and Rice

SABOR SPECIALTIES

***BEEF TENDERLOIN MEDALLIONS** | 34
Pan Seared Beef Tenderloin | Green Chili Mac and Cheese
Grilled Asparagus | Chipotle Tomato Sauce

gf ***SIRLOIN CARIBE** | 28
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

***CHICKEN DIABLO** | 25
Grilled Chicken Breast | Chipotle Tomato Sauce | Asparagus
Chipotle Cheddar Mashed Potatoes

gf ***PLANTAIN & PUMPKIN SEED CRUSTED MAHI** | 30
Filet of Mahi Mahi Brushed with Honey Dijon and Crusted
Coconut Black Bean Risotto | Topped with Mango Salsa

***BEEF PICADILLO** | 26
Beef Tenderloin Tips | Sautéed Onions, Corn and Mushrooms
Mole Sauce | Red Bell Peppers | Chipotle Cheddar Mashed Potatoes

SALVADORIAN PUPUSAS | 20
Corn Cakes Stuffed with Roasted Pork | Peppers | Onions | Queso Blanco
Repollo Curtido | Black Bean Mousse | Orange Poblano Sauce

gf ***SABOR PAELLA** | 26
Spanish Rice Dish | Roasted Chicken Leg | Andouille Sausage
Mussels | Shrimp | Calamari | Veggies

***PANKO CRUSTED SCALLOPS** | 37
Panko Crusted Diver Scallops | Saffron Risotto
Spanish Pisto | Buttered Sweet Peas

gf ***SABOR PARILLA PLATE FOR TWO** | 57
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.

gf 25 *CENTER CUT TOP SIRLOIN	32 *CHURRASCO STEAK
21 CHIPOTLE HONEY GLAZED SHRIMP	20 FIRE ROASTED CHICKEN
16 CITRUS MARINATED TILAPIA	20 ADOBO PORK
-Lightly Breaded	27 *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 | 21
Roasted Poblano Pepper Stuffed With Quinoa Veggie Salad
Queso Fresco | Chipotle Cream Sauce
ADD + Grilled Chicken | 6 Grilled Shrimp | 8

gf **POLENTA VEGETARIAN TOWER** | 20
Roasted Tomato | Crimini & Portobello Mushrooms | Spinach
Mozzarella Cheese | Spicy Black Bean Sauce | Jalapeño Crema Drizzle

AREPA VEGETARIANO | 22
White Corn Cake | Asparagus Tips | Sweet Corn | Peas | Onions
Red Peppers | Mushrooms | Queso Fresco Cheese | Latin Rice
Green Beans | Chipotle 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

gf **LATIN COBB SALAD** | 18
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** | 14
Spring Mixed Greens | Red Onions | Crushed Plantain Chips
Sliced Almonds | Coconut Ginger Vinaigrette
ADD + Grilled Chicken | 6 *Grilled Salmon | 9 Grilled Shrimp | 9

CLASSIC CAESAR SALAD | 14
Chopped Roman Hearts | Garlic Croutons
Shaved Parmesan Cheese | Creamy Caesar Dressing
ADD + Grilled Chicken | 6 *Grilled Salmon | 9 Grilled Shrimp | 9

gf **BLACK BEAN SOUP** SM | 7 LG | 9
Pork Tasso | Chorizo | Bacon | Onion
Carrot | Cilantro | Lime | Sour Cream

gf **SANCOCHO SOUP** SM | 7 LG | 9
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.

HANDCRAFTED COCKTAILS

AGAVE DROP SHOOTER | 6

Una Vida Reposado | Agave Nectar | Fresh Lime | Served Straight-Up

CAIPIRINHA | 10

Leblon Cachaca | Muddled Lime | Sugar

PALOMA | 9

Una Vida Blanco | Squirt | Lime Juice

CAIPIRIOSKA | 9

Hi-Post 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 Vodka or Tequila @ No Additional Cost

HORCHATA COLADA | 10

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

MEXICAN MARTINI | 10

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

VANILLA OLD FASHIONED | 10

Kirk & Sweeny Rum | Licor 43 | Bitters

STRAWBERRY LONG ISLAND | 10

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

SABOR RANCH WATER | 9

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

AÑEJO OLD FASHIONED | 15

Una Vida Añejo Tequila | Cinnamon | Cayenne Sugar | Orange

SOMETHING IN THE ORANGE | 12

Le Bon Orange Whiskey, Licor 43 | Orange Juice | Coconut Mix

CUCUMBER FIRE | 11

Una Vida Blanco Tequila | Cucumber | Jalepeño | Tajin

AMOR DE ROSA | 11

Hi-Post Vodka | Pomegranite Juice | Pineapple Juice | Lenon | Egg White

FRESCA BAR

MOJITOS | 9

Bacardi Limon Rum | Fresh Mint | Simple Syrup | Lime
Fruit Choices | 1 Mango, Strawberry or Dessert Pear

MOJITO PITCHERS | CLASSIC | 35 FLAVORED | 39

SABOR MARGARITAS

House Made Margarita Mix

CLASSIC | 9 PITCHER | 35

BLUE PEACH | 9 PITCHER | 39

MANGORITA | 10 PITCHER | 39

POMEGRANITE | 10 PITCHER | 39

HOUSEMADE SANGRIA

Red or White

Red or White Wine | Blended Juices | Liquor

GLASS | 9 PITCHER | 35

BEVERAGES

BEVERAGES | 3

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

BEER

BOTTLES | 6 ON TAP 12oz | 6

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

JOIN US FOR HAPPY HOUR MONDAY-SATURDAY [3-6] SUNDAY

1/2 price margaritas and sangria

RED WINE

6oz | 750ml

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

6oz | 750ml

CRIOS

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

PRISMA SAUVIGNON BLANC

10 38

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