

STARTERS

ROASTED POBLANO CILANTRO HUMMUS | 8

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

gf PLATANUTRES | 7

Crispy Plantain Chips
Served with Chimichurri and Avocado Crema

*MEJILLONES Y CHORIZO | 12

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

CRISPY CALAMARI | 9

Served with a Peperoncini Garlic Mayo Sauce

QUESO WITH CORN | 8

White Cheese Blend | Grilled Flatbread | Tri-Color Chips

CROQUETAS DE SALMON | 8

Salmon | Chipotle Mashed Potato | Bacon | Onion
Panko Bread Crumbs | Parsley | MangoTartar Sauce

CARRIBEAN COCONUT FRIED SHRIMP | 10

Shrimp | Cuban Coleslaw | Orange Habenero Sauce

gf CEVICHE DE CAMARONES | 10

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

SALAD & SOUP

gf LATIN COBB SALAD | 14

Iceberg and Mixed Lettuce | Spiced Chicken
Roasted Corn Black Bean Tomato Salsa | Grilled Panella Cheese
Egg | Avocado | Creamy Poblano Dressing

gf *SALMON SPINACH SALAD | 15

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

gf ENSALADA LA CASA | 8

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

CLASSIC CAESAR SALAD | 8

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

gf BLACK BEAN SOUP | 4

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

gf SANCOCHO SOUP | 4

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

TACOS

Choice of corn or flour tortillas.

BREADED GROUPEL | 12

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

GRILLED TILAPIA | 13

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

*CHURRASCO | 16

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

gf GLUTEN-FREE ITEMS

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

SABOR SPECIALTIES

*BEEF TENDERLOIN MEDALLIONS | 25

Pan Seared Beef Tenderloin | Green Chili Mac and Cheese
Chipotle Tomato Sauce | Crispy Onion Strings | Grilled Asparagus

gf ADOBO CHICKEN BREAST | 18

Cotija and Herb Stuffed Chicken Breast
Quinoa | Chimichurri | Grilled Asparagus

gf *SIRLOIN CARIBE | 24

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 | 26

Filet of Mahi Mahi Brushed with Honey Dijon and Crusted
Coconut Black Bean Risotto | Topped with Grilled Corn Tomato Salsa

*BEEF PICADILLO | 20

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

SALVADORIAN PUPUSAS | 16

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

gf *SABOR PAELLA | 19

Spanish Rice Dish | Roasted Chicken Leg | Andouille Sausage
Mussels | Shrimp | Calamari | Veggies

*PANKO CRUSTED SCALLOPS | 29

Panko Crusted Diver Scallops | Saffron Risotto
Spanish Pisto | Buttered Sweet Peas

gf *SABOR PARILLA PLATE FOR TWO | 44

Fire Roasted Chicken | Churrasco Steak | Andouille Sausage
Adobo Pork | Two Signature Sides | All Signature Sauces

VEGETARIAN SPECIALTIES

POBLANO QUINOA RELLENOS | 16

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

gf POLENTA VEGETARIAN TOWER | 15

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

AREPA VEGETARIANO | 14

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

gf QUINOTTO | 16

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

FROM THE GRILLE

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

gf 20 | *CENTER CUT TOP SIRLOIN

22 | *CHURRASCO STEAK

19 | CHIPOTLE HONEY GLAZED SHRIMP

14 | FIRE ROASTED CHICKEN

14 | CITRUS MARINATED TILAPIA

16 | ADOBO PORK

22 | *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

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, Strawberries, Passion Fruit, Guava, Blueberry, Pomegranate

DESERT PEAR MOJITO | 8

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

CLASSIC MARGARITA | 7

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

BLUE PEACH MARGARITA | 8

Cazadores Reposado Tequila | Peach Schnapps | Blue Curacao | Fresh Sour

MANGORITA | 9

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

POMEGRANATE MARGARITA | 9

Milagro Silver Tequila | Cointreau | Fresh Pomegranate | Fresh Sour | Lime Juice

SKINNY CHICA MARGARITA | 8

Cazadores Reposado Tequila | Agave Nectar | Fresh Lime | Under 100 Calories

SMOKEY PINEAPPLE MARGARITA

Xicaru Silver Mezcal | Licor 43 | Pineapple Juice | Lime Juice | Agave Nectar

HANDCRAFTED COCKTAILS

AGAVE DROP SHOOTER | 5

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

CAIPIRINHA | 7

Ypicoa Cachaca Rum | Muddled Lime | Sugar

PALOMA | 7

Suerte Blanco Tequila | Smirnoff Ruby Red Grapefruit Vodka | Soda | Sprite | Lime Juice

CAIPRIOSKA | 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 | Fresh Sour | Agave Nectar | Modelo

CITRUS TEQUILA SMASH | 9

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

MEZCAL MULE | 9

Del Maguey Vida Mezcal | La Pinta Pomegranate | Lime Juice | Agave Nectar | Ginger Beer | Bitters

HORCHATA COLADA | 9

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

SANGRIA | 8 PITCHER | 30

Red or White Wine | Blended Juices | Liquor

BOTTLES

IMPORT

CORONA | Mexico
CORONA LIGHT | Mexico
CORONA PREMIER | Mexico
DOS EQUIS LAGER | Mexico
NEGRA MODELO | Mexico
PACIFICO | Mexico
SOL | Mexico
RED STRIPE | Jamaica
ESTRELLA 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
SAM ADAMS SEASONAL | Massachusetts

ON TAP

DRAFT BEER

DOS EQUIS AMBER | Mexico
16oz | 5

MODELO ESPECIAL | Mexico
16oz | 5

LOCAL CRAFT BEER
16oz | 6

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

BEVERAGES

BEVERAGES | 3

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

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

BROADBENT

7 26

VINHO VERDE

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

HERMANOS

9 34

TORRONTES

Argentina | Semi-Dry, pineapple, lychee, white flowers, ripe lemon

VERAMONTE

10 38

SAUVIGNON BLANC

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

SANTA RITA 120

8 30

CHARDONNAY

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

DONA PAULA 'LOS CARDOS'

10 38

CHARDONNAY

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

Reserve Wine List Available - Ask your Server!

RED WINE

6oz | 750ml

EVODIA

9 34

GARNACHA

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

REAL COMPANIA DE VINOS

9 34

TEMPRANILLO

Spain | Fruity forward, dark cherries, figs, strong finish

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

THE CRUSHER

8 30

MERLOT

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

ALTA VISTA

9 34

MALBEC

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

AMALAYA

11 42

MALBEC/CABERNET

Argentina | Red fruit, cracked peppercorn, smoked bacon, balsamic

DONA PAULA 'LOS CARDOS'

10 38

CABERNET SAUVIGNON

Argentina | Soft dryness, jammy fruits, expressive, spicy

FINCA LAS MORAS

13 50

CABERNET AGED IN BOURBON BARRELS

Spain | Lush, fresh leather, orange gelato, warm vanilla, chewy tannins

CHAMAN

11 42

CABERNET FRANC

Argentina | Cherry compote, salty blackberry, mint, toasted oak

MONTGRAS QUATRO

45

CAB/MERLOT/CARMENERE/MALBEC BLEND

Chile | Dry, complex, violets, black fruits, vanilla, herbs, baking spices

SPARKLING

CODORNIU 'ANNA' BRUT

9 -

CAVA 187ML

Spain | Fresh, delicate, pineapple, elegant citrus, zesty minerality

SABOR LATIN BAR & GRILLE



STARTERS

ROASTED POBLANO CILANTRO HUMMUS | 8

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

gf PLATANUTRES | 7

Crispy Plantain Chips | Served with Chimichurri and Avocado Crema

*MEJILLONES Y CHORIZO | 12

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

CRISPY CALAMARI | 9

Served with a Peppercini Garlic Mayo Sauce

QUESO WITH CORN | 8

White Cheese Blend | Grilled Flatbread | Tri-Color Chips

CROQUETAS DE SALMON | 8

Salmon | Chipotle Mashed Potato | Bacon
Onion Panko Crumbs | Mango Tartar Sauce

CARRIBEAN COCONUT FRIED SHRIMP | 10

Shrimp | Cuban Coleslaw | Orange Habenero Sauce

gf *CEVICHE DE CAMARONES | 10

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

SALAD & SOUP

gf LATIN COBB SALAD | 13

Iceburg and Mixed Lettuce | Spiced Chicken
Roasted Corn Black Bean Tomato Salsa Grilled Panella Cheese
Egg | Avocado | Creamy Poblano Dressing

gf ENSALADA LA CASA | 8

Spring Mixed Greens | Red Onions | Crushed Plantain Chips
Sliced Almonds | Coconut Ginger Vinaigrette
ADD + Grilled Chicken | 3 *Grilled Salmon | 6 Grilled Shrimp | 6

CLASSIC CAESAR SALAD | 9

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

gf QUINOA ENSALADA | 12

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

gf *SALMON SPINACH SALAD | 14

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

gf BLACK BEAN SOUP CUP | 4 BOWL | 6

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

gf SANCOCHO SOUP CUP | 4 BOWL | 6

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

SABOR SPECIALTIES

POLENTA VEGETARIAN TOWER | 12

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

gf *SABOR SEAFOOD PAELLA | 15

Spanish Rice Dish | Mussels | Shrimp | Calamari | Veggies

gf SABOR CHICKEN PAELLA | 13

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

SANTA CRUZ PASTA | 12

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

gf GLUTEN-FREE ITEMS

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

SANDWICHES

Served with your choice of cuban slaw or seasoned fries.

CUBAN | 10

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

TORTA DE POLLO | 10

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

TURKEY CLUB | 10

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

GAUCHO STEAK | 13

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

TACOS

Choice of corn or flour tortillas.

VEGETERIAN | 9

Mushrooms | Onions | Red Bell Peppers | Broccoli
Corn | Tropical Pico | Quinoa Salad

*CHICKEN | 10

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

*CHURRASCO | 13

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

*BREADED GROUPER | 10

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

*GRILLED TILAPIA | 11

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 22 | *CHURRASCO STEAK

14 | FIRE ROASTED CHICKEN

16 | ADOBO PORK

14 | CITRUS MARINATED TILAPIA

22 | *ATLANTIC SALMON

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)

