



470 State Highway 150  
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505-776-3333  
www.sabrosotaos.com  
Open Daily  
4:30-10 pm  
www.sabrosotaos.com

## BAR MENU

### SMALL PLATES

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#### EDAMAME

CRUNCHY STEAMED WHOLE SOYBEANS 5.

#### MEZZE

HUMMUS AND BABA GHANOUJ SERVED WITH TRADITIONAL GARNISHES AND PITA TRIANGLES 9.

#### MOULES MARINIÈRE

TRADITIONAL FRENCH BISTRO DISH OF MUSSELS SERVED IN THEIR SHELLS IN A BROTH OF HERBS AND WHITE WINE 14.

#### FRESH GULF OYSTERS

SERVED RAW. HALF DOZEN 10. DOZEN 18.

ROASTED WITH HORSERADISH GLAZE HALF DOZEN 12 DOZEN 21.

BAKED SABROSO STYLE WITH BACON, FRESH PARMIGIANO-REGGIANO AND BUTTER HALF DOZEN 12. DOZEN 20.

#### FLASH-FRIED CALAMARI

SERVED WITH OUR VERSION OF NEW ORLEANS RÉMOULADE AND ROMESCO SAUCES 10.

#### ANTIPASTO MISTI

PLATTER OF SMOKED AND CURED MEATS AND FISH, CHEESES, AND VEGETABLES 12.

#### TRIO OF LUMP CRAB CAKES

HOUSEMADE RÉMOULADE 14.

#### SABROSO CAESAR SALAD

OUR OWN TANGY ANCHOVY-BASED DRESSING WITH FRESH PARMIGIANO-REGGIANO. WHOLE WHITE ANCHOVIES OPTIONAL 8.

#### BUTTER LETTUCE SALAD

FINES HERBS, DIJON VINAIGRETTE AND CRUMBLLED GORGONZOLA CHEESE 7.

#### FRENCH FRIES

GENEROUS PORTION 4. TOSSED WITH WHITE TRUFFLE OIL AND FRESHLY-GRATED PARMIGIANO-REGGIANO 8.

#### SEA SCALLOPS

THREE SEARED SCALLOPS ON A BED OF GORGONZOLA CREME 12.

#### SABROSO FRENCH ONION SOUP

OUR VERSION OF THE TRADITIONAL FRENCH SOUP CUP 6.50 BOWL 10.

#### GREEN CHILE CORN CHOWDER

OUR VEGETARIAN NEW MEXICO SOUP 10.

THE BAR MENU IS AVAILABLE ONLY IN THE BAR AREA  
PLEASE, NO SUBSTITUTIONS

An 18% gratuity will be added to tables of six or more.  
Polly Mellinger, Owner/Consulting Chef Timothy Wooldridge, Executive Chef

Mike Mellinger, Owner/Wine Buyer

6/20/2007

## DINNERS

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### STEAK FRITES

WOOD-GRILLED FLATIRON STEAK SERVED WITH FRENCH FRIES AND JICAMA SLAW 16.

### HICKORY-SMOKED BABY BACK RIBS

POLLY'S AWARD-WINNING BARBEQUE SAUCE, JICAMA SLAW, AND SWEET POTATO FRIES  
HALF SLAB 14 WHOLE SLAB 22.

### SALMON FRITES

WOOD-GRILLED WILD SALMON FILET SERVED WITH FRENCH FRIES AND JICAMA SLAW 16.

### DUCK FRITES

DUCK LEGS CONFIT WITH POLLY'S BARBEQUE SAUCE, FRENCH FRIES AND JICAMA SLAW 16.

### SABROSO BURGER

WOOD-GRILLED AND SERVED WITH FRENCH FRIES AND JICAMA SLAW 9.

ADD GREEN CHILE 1.

ADD CHEDDAR CHEESE 1.

ADD GORGONZOLA CHEESE 1.

ADD NUESKE'S APPLEWOOD SMOKED BACON 2.50

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