

**BRUNCH LIBATIONS**

Mimosa - Single 10 | Bottomless 15

Sangria 10 | Bloody Mary 12

**SNACKS- 5 Each**

Togarashi Potato Chips & Black Garlic Dip  
White Bean Hummus & Taro  
Sea Salt & Lavender Fried Almonds  
Warm Za'atar Marinated Olives

**VEGETABLES**

Caramelized Cauliflower, Sambal, Lime, Toasted Peanuts, Micro Cauliflower 9  
Duck Fat Roasted Zuckerman Potatoes, Harissa Ketchup 9  
HMB Brussels Sprouts, Miso Roasted, Yuzu, Kohlrabi Puree, Shichimi 11  
Asparagus & Spring Onion Soup, Arbequina Oil, Viola 4  
Chioggia Beet & Burrata Salad, Kumquat, Farro, Watsonville Greens, Banyuls Vinaigrette 14  
*(add pasture raised chicken breast +\$6)*

**PLATES TO SHARE**

Cinnamon Crunch Sweet Potato Muffin 3 each  
Paddlefish Caviar Deviled Egg, Chives, Crème Fraiche 9 each  
New Orleans Style Beignets, Candied Mokulele Macadamias, Mocha Dipping Sauce 10  
Avocado Sourdough Toast, Maitake Mushrooms, Caramelized Shallots, Fontina Val d'Aosta 9  
Chicken Meatballs, 5 Spice, Crispy Tofu, Daikon Salad, Sweet & Spicy Glaze 13  
Grilled Lamb Sausage, Currants, Pine Nuts, Cavalo Nero, HMB Beans, Meyer Lemon Yogurt 15  
House Charcuterie Assortment, IPA Mustard, Sweet Pickle Relish, Fruit Jam 19  
Artisan Cheese Plate, Bright Meadow Cheddar, Oakdale Gouda, Manchego, Jam, Almonds 19

**BRUNCH STANDARDS**

Smoked Sacramento Sturgeon Salad, Soft Egg, Radish, Potatoes, Horseradish Crème Fraiche 17  
Gulf Shrimp & Anson Mills Porcini Grits, Bacon, Mushrooms, Fines Herbs 18  
Kentucky Hot Brown Sandwich, Heritage Turkey, Mornay, Bacon, Avocado, Pumpnickel 15  
Grass Fed Denver Steak, Yukon Gold Potatoes, Caper-Olive Salsa 23 *(Two eggs any style +3)*  
Chorizo & Spring Onion Hash, Poblano Chilies, Sunny Up Eggs, Avocado 15  
501 Burger, 9 oz Patty, Fontina, Bacon, Tomato Jam, Tomato Pickles 18 *(Add Egg or Avocado +2)*  
Eggs Benedict, Marin Sun Pork Belly, Kale, Hollandaise, Stockton Potatoes 15



13th century King of Castile Alfonso X, el Sabio 'the wise one' ordered small plates of food be served with wine in taverns. Carried on top of wine glasses they were called tapa 'cover'. Tapas at Sabio are globally inspired, crafted with local ingredients served with artisan cocktails and a carefully curated selection of small production wines. Share the wisdom!

*Francis X. Hogan, Executive Chef / Partner*

**STOP IN FOR HAPPY HOUR! Monday to Friday 4-6**

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Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.