

BRUNCH LIBATIONS

Mimosa - Single 10 | Bottomless 16

Sangria 10

SNACKS- 5 Each

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

VEGETABLES

Asparagus & Spring Onion Soup, Arbequina Oil 4
Caramelized Cauliflower, Sambal, Lime, Toasted Peanuts, Micro Cauliflower 9
Duck Fat Roasted Zuckerman Potatoes, Harissa Ketchup 9
Chioggia Beet & Burrata Salad, Farro, Watsonville Greens, Banyuls Vinaigrette 14
(add pasture raised chicken breast +\$6)

PLATES TO SHARE

Medjool Date Cake, Caramel Anglaise 5 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 Onions, Fontina Val d'Aosta 9
Chicken Meatballs, 5 Spice, Crispy Tofu, Daikon Salad, Sweet & Spicy Glaze 13
Peruvian Lamb Empanadas, Roasted Chili Crema, Chimichurri 15
House Charcuterie Assortment, Chicken Liver Mousse, Lamb Pastrami, Pork Rilette 19
Artisan Cheese Plate, Bright Meadow Cheddar, Oakdale Gouda, Fontina, Jam, Almonds 19

BRUNCH STANDARDS

Kentucky Hot Brown Sandwich, Smoked Turkey, Mornay, Bacon, Avocado, Pumpnickel 14
Smoked Sacramento Sturgeon, Egg, Pumpnickel Toast, Pickles, Horseradish Cream, Potatoes 16
Brioche French Toast, Vermont Maple, Strawberry Compote, Pistachio 14
Gulf Shrimp & Anson Mills Porcini Grits, Bacon, Mushrooms, Fines Herbs 18
Grass Fed Flat Iron 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, Brioche 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.