

**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, Borage 4  
Castroville Jumbo Artichoke, Grilled, Chili Oil, Green Garlic Aioli 13  
Stockton Yukon Potatoes, Baby Leeks, Fines Herbs, Crème Fraiche 9  
Mixed Organic Lettuces, Sunflower Seeds, Pear, Vinaigrette 7  
Cauliflower, Caramelized, Sambal, Lime, Toasted Garlic, Peanuts, Micro Cauliflower 10  
Fava Green & Romaine Salad, Strawberry Vinaigrette, Walnut-Crusted Goat Cheese, Fennel 14  
(add pasture raised chicken +6)  
Chioggia Beet Salad, Watsonville Greens, Burrata, Farro, Kumquat, Banyuls Vinaigrette 14  
(add pasture raised chicken +6)

**PLATES TO SHARE**

Paddlefish Caviar Deviled Egg, Chives, Crème Fraiche 9.5 each  
Pilsner Steamed Littleneck Clams, Bacon, Mustard, Shallot, Pleasanton Sourdough 15  
Chorizo & Sourdough Toast, Quail Egg, Smashed Avocado, 501 Rooster Sauce 12  
House Charcuterie Assortment, IPA Mustard, Fruit Jam, Sourdough Crostini 19  
Artisan Cheese Plate, Bright Meadow Cheddar, Oakdale Gouda, Ferndale Fontina 19  
Chicken Meatballs, 5 Spice, Tofu, Daikon Salad, Sweet and Spicy Glaze 13

**LUNCH STANDARDS**

Smoked Sacramento Sturgeon Board, Hard Cooked Egg, Horseradish Cream, Pumpnickel 16  
Grilled Grass Fed Flat Iron Steak, Crispy Potatoes, Chimichurri 23  
501 Burger, 9 oz Marin Sun Patty, Fontina, Bacon, Tomato Jam, Onion, Green Tomato Pickle 18  
(Add Egg or Avocado +2)



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' or '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*

**MAKE YOUR NEXT EVENT EXCLUSIVE & EXCITING AT SABIO**  
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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.