

SNACKS- 5 Each

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

VEGETABLES

Stockton Yukon Potatoes, Duck Fat Fried, Baby Leeks, Fines Herbs, Crème Fraiche 9
Potato & Leek Soup, Chili Oil, Bacon Jam 4
Castroville Jumbo Artichoke, Grilled, Chili Oil, Green Garlic Aioli 13
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 chicken +6)
Chioggia Beet Salad, Watsonville Greens, Burrata, Farro, Kumquat, Banyuls Vinaigrette 14
(add chicken +6)

PLATES TO SHARE

Paddlefish Caviar Deviled Egg, Chives, Crème Fraiche 9.5 each
Pilsner Steamed Manilla Clams, Bacon, Mustard, Shallot, Pleasanton Sourdough
Chorizo & Sourdough Toast, Quail Egg, Smashed Avocado, 501 Rooster Sauce 12
House Charcuterie Assortment, IPA Mustard, Fruit Jam, Sourdough Crostini 19
Lamb Sausages, Currants, Pine Nuts, Dino Kale, HMB Butter Beans, Meyer Lemon Yogurt 15
Artisan Cheese Plate, Bright Meadow Cheddar, Oakdale Gouda, Campo 19
Chicken Meatballs, 5 Spice, Tofu, Daikon Salad, Sweet and Spicy Glaze 13

LUNCH STANDARDS

Smoked Sacramento Sturgeon Board, Pickles, Egg, Horseradish Cream, Pumpernickel 16
Grilled Grass Fed Flat Iron Steak, Crispy Potatoes, Caper-Olive Salsa 23
501 Burger, 9 oz Grassfed 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
email: groupdining@sabiopleasanton.com

501 Main Street, Pleasanton CA 94566 | +1.925.800.3090 | www.sabiopleasanton.com

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