

SNACKS- 5 Each

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

VEGETABLES

Stockton Yukon Potatoes, Beef Tallow Fried, Meyer Kosho Aioli 10
Asparagus & Spring Onion Soup, Arbequina Oil, Viola 4
Mixed Organic Lettuces, Sunflower Seeds, Pear, Vinaigrette 7
Cauliflower, Caramelized, Sambal, Lime, Toasted Garlic, Peanuts, Micro Cauliflower 10
HMB Brussels Sprouts, Miso Roasted, Yuzu, Kohlrabi Puree, Shichimi, Asian Pear 11
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
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, Fontina Val d'Aosta 19
Grilled Lamb Sausage, Currants, Pine Nuts, Cavalo Nero, HMB Beans, Meyer Lemon Yogurt 15
Chicken Meatballs, 5 Spice, Tofu, Daikon Salad, Sweet and Spicy Glaze 13

LUNCH STANDARDS

Smoked Sacramento Sturgeon Salad, Radish, Potatoes, Egg, Horseradish Cream, Pumpnickel 17
Heritage Turkey "Hot Brown" Sandwich, Mornay, Bacon, Avocado 15
Grilled Grass Fed Denver Steak, Crispy Yukon Gold Potatoes, Caper-Herb Salsa 23
Moroccan Chicken Salad, Cress, Olive, Dates, Mandarin, Almond, Preserved Lemon Vinaigrette 17
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
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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.