

SAILOR

April 2026

BRUNCH COCKTAILS

Bloody Mary - Vodka, Tomato, Chili Ferment	16	White Gold Gimlet - Bimini Barrel Gin, Oro Blanco + Lime	17
Negroni Sbagliato - Campari, Ataman Vermouth, Prosecco	17	Salty Dog - Vodka, Italicus, Grapefruit Cordial	18
Bianco Spritz - Contratto Vermouth, Citrus Gin, Prosecco	17	Heatwave Margarita - Cimarron Blanco, Passionfruit + Chili	18
Cynar & Tonic - Cynar, Pommeau, Lemon + Tonic	17	Ground Below - Blackstrap Rum, Espresso, Lemon	18
Major Altitude - Breuckelen 77, Nepeta Majora, Aperol	17	Aviation - Neversink Gin, Maraschino, Creme de Violette	19

BRUNCH

Yogurt with Coconut Granola + Apple	14
French Toast with Maple Syrup + Vanilla Cream	20
Ginger Cake + Vanilla Cream	14
Egg Tonnato + Chives	6
Ribollita with Cranberry Beans + Kale	15
Green Salad with Oregano Vinaigrette + Pumpkin Seeds	17
Caesar Salad with Parmesan + Croutons	20
Smoked Turkey Reuben with Gouda	24
Smoked Salmon Plate with Soda Bread	21
Avocado Toast with Fermented Hot Sauce	17 20 <i>with egg</i>
Sailor Burger with Melted Onions, Cheddar + Fries	34
Asparagus + Spring Pea Quiche	24
Eggs Migas with Tomatillo, Cilantro + Cotija	22
Turkish Eggs with Flatbread	23
Thick Cut Bacon	15
Sausage	12

228 DeKalb Ave.
Fort Greene, Brooklyn

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.