SAILOR

November 2026

BRUNCH COCKTAILS

Bloody Mary - Vodka, Tomato, Housemade Chili Ferment 17

Sailor Spaghett - Cappelletti, Citrus + Miller High Life 18

Bianco Spritz - Contratto Vermouth, Citrus Gin, Prosecco 18

Sherry Cobbler - Amontillado Sherry, Lemon + Sugar 18

Devil's Margarita - Cimarron Blanco, Lime + Mulled Wine 19

Crimson Crush - Aquavit, Pommegrante, Orange + Lemon 19

Dirty Spritz - Rosso Vermouth, Campari, Olive Brine, Soda 20

Aviation - Neversink Gin, Maraschino, Creme de Violette 20

BRUNCH

Yogurt with Pear Butter + Coconut Granola 14

French Toast with Maple Syrup + Vanilla Cream 20

Ginger Cake with Vanilla Cream 14

Egg Tonnato + Chives 6

Green Salad with Oregano Vinaigrette + Pumpkin Seeds 17

Caesar Salad with Parmesan + Croutons 20

Grilled Cheese + Tomato Sandwich 24

Smoked Salmon Plate with Soda Bread 21

Avocado Toast with Fermented Hot Sauce 17 | 20 *with egg*

Sailor Burger with Melted Onions, Cheddar + Fries 34

Braised Greens + Goat Gouda Quiche 24

Fennel Salumi Scramble with Pecorino + Toast 21

Turkish Eggs with Garlic Yogurt 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.