

SAILOR

July 2026

BRUNCH COCKTAILS

Bloody Mary - Vodka, Tomato, Housemade Chili Ferment	17	Heatwave Margarita - Cimarron Blanco, Passionfruit + Chili	19
Negroni Sbagliato - Campari, Ataman Vermouth, Prosecco	18	Red Sky - Rowan's Creek Bourbon, Campari, Alma Finca, Strega	19
Bianco Spritz - Contratto Vermouth, Citrus Gin, Prosecco	18	Berry Smash - Rye & Sons, Blackberry, Raspberrrt + Mint	19
Havana Haze - Ten to One Rum, Strawberry, Basil + Prosecco	19	Salty Dog - Vodka, Italicus, Grapefruit Cordial	20
Major Altitude - Jaywalk Rye, Nepeta Major, Cappelletti + Lime	19	Aviation - Neversink Gin, Maraschino, Creme de Violette	20

BRUNCH

Yogurt with Strawberries + Coconut Granola 14

French Toast with Maple Syrup + Vanilla Cream 20

Olive Oil Cake with Whipped Cream 14

Egg Tonnato + Chives 6

Green Salad with Oregano Vinaigrette + Pumpkin Seeds 17

Caesar Salad with Parmesan + Croutons 20

Grilled Cheese + Tomato Sandwich 23

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

Spring Onion + Goat Cheese Quiche 24

Eggs Migas with Tomatillo, Cilantro + Cotija 22

Turkish Eggs with Toast 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.