

SAILOR

February 2026

BRUNCH COCKTAILS

Mimosa - Fresh Squeezed Orange or Grapefruit Juice	14	Salty Dog - Bond St. Vodka, Italicus, Grapefruit Cordial	18
Bloody Mary - Tomato, Chili Ferment, Vodka	17	Orchard Margarita - Cimarron Reposado, Apple + Chai	18
Bianco Spritz - Contratto Vermouth, Prosecco + Rosemary	17	Major Altitude - Breuckelen 77, Nepeta Majora, Aperol	17
The Venetian - Select, Prosecco + Olives	17	Aviation - Neversink Gin, Maraschino, Creme de Violette	19
Sbagliato Negroni - Vermouth, Campari, Prosecco	17	Ground Below - Blackstrap Rum, Espresso, Lemon	18

BRUNCH

Yogurt with Coconut Granola + Quince	14
French Toast with Maple Syrup + Vanilla Cream	20
Ginger Cake + Vanilla Cream	14
Egg Mayonnaise + Celery Salt	6
Green Salad with Oregano Vinaigrette + Pumpkin Seeds	17
Caesar Salad with Parmesan + Croutons	20
Croque Monsieur	24 27 <i>with egg</i>
Smoked Salmon Plate with Soda Bread	21
Avocado Toast with Fermented Hot Sauce	17 20 <i>with egg</i>
Braised Greens + Goat Cheese Quiche	24
Fennel Salumi Scramble with Pecorino + Toast	21
Turkish Eggs with Flatbread	23
Sausage	12
Fries	12

228 DeKalb Ave.
Fort Greene, Brooklyn

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