

SAILOR

March 2026

BRUNCH COCKTAILS

Bloody Mary - Tomato, Chili Ferment, Vodka	16	Bianco Spritz - Contratto Vermouth, Citrus Gin, Prosecco	17
Negroni Sbagliato - Vermouth, Campari, Prosecco	17	Alpine Shake - Braulio, Cocchi di Torino, Lime	17
Salty Dog - Vodka, Italicus, Grapefruit Cordial	18	Major Altitude - Breuckelen 77, Nepeta Majora, Aperol	17
Aviation - Neversink Gin, Maraschino, Creme de Violette	19	Orchard Margarita - Cimarron Reposado, Apple + Chai	18
Irish Coffee - West Cork Whiskey, Espresso + Vanilla Cream	18	Ground Below - Blackstrap Rum, Espresso, Lemon	18

BRUNCH

Yogurt with Coconut Granola + Apple 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 *with egg*

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 Cheese Quiche 24

Fennel Salumi Scramble with Pecorino + Toast 21

Turkish Eggs with Flatbread 23

Thick Cut Bacon 15

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.