

# SAILOR

May 2026

## BRUNCH COCKTAILS

Bloody Mary - Vodka, Tomato, Housemade 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
Pimm's Cup - Pimm's No. 1, Ginger Beer, Cucumber + Mint	17	Fumo Bianco - Rosaluna Mezcal, Cocchi Americano, Bitter Bianco	18
Major Altitude - Jaywalk Rye, 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.*