

SAILOR

September 2026

BRUNCH COCKTAILS

Mimosa - Fresh Squeezed Orange Juice + Prosecco	15	Heatwave Margarita - Cimarron Blanco, Passionfruit + Chili	19
Bloody Mary - Vodka, Tomato, Housemade Chili Ferment	17	Major Altitude - Jaywalk Rye, Nepeta Major, Cappelletti + Lime	19
Negroni Sbagliato - Campari, Ataman Vermouth, Prosecco	18	Berry Smash - Rye & Sons, Blackberry, Raspberrrt + Mint	19
Bianco Spritz - Contratto Vermouth, Citrus Gin, Prosecco	18	Salty Dog - Vodka, Italicus, Grapefruit Cordial	20
Havana Haze - Ten to One Rum, Strawberry, Basil + Prosecco	19	Aviation - Neversink Gin, Maraschino, Creme de Violette	20

BRUNCH

Yogurt with Strawberry Jam + 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

Bacon, Lettuce + Tomato Sandwich with Basil Mayonnaise 25

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

Corn + Goat Gouda Quiche with Bacon Vinaigrette 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.*