

FABIAN'S ITALIAN BISTRO

{ WEEKEND BRUNCH }

MIMOSA BOTTLE SERVICE

bottle served with orange, cranberry, and grapefruit juices

VAL D'OCA PROSECCO VALDOBBIADENE, ITALY	28
CHARLES LAFITTE BRUT CHAMPAGNE, FRANCE	29
DOMAINE STE. MICHELLE BRUT WASHINGTON	35

COCKTAILS

MIMOSA sparkling brut + choice of orange, cranberry, or grapefruit juice	13
FABIAN'S BLOODY MARY vodka, tomato juice, calabrian chili, horseradish, dijon, lime, sea salt	15
CHERRY LEMON DROP pinnacle vodka, luxardo cherry syrup, creme de cassis	15
PIMM'S CUP NO. 64 pimm's, amaro nonino quintessentia, orange shrub, lemon	15
OLD LACE & IVORY pinnacle vodka, kahlua, baileys, rich cinnamon syrup, cold brewed coffee	15
GOLD RUSH evan williams bourbon, rosemary honey syrup, lemon	15
MULE NERO black pepper infused vodka, lime, ginger beer	15
FAIR OAKS OLD FASHIONED woodford reserve bourbon, luxardo cherry, demerara sugar, grand marnier, torched orange twist	16

MOCKTAILS

ROSEMARY & HONEY rosemary honey syrup, lime, ginger beer	9
SOOTHE THE SOL orange shrub, lemon, sparkling water	9

WINE BY THE GLASS

SOFIA SPARKLING BRUT CALIFORNIA NV	^{G/B} 13/na
RUFFINO PROSECCO VENETO, ITALY NV	13/48
FRANK FAMILY CHARDONNAY CARNEROS, NAPA VALLEY 2021	19/72
AVA GRACE SAUVIGNON BLANC CALIFORNIA 2021	15/56
ANTERRA PINOT GRIGIO TERRE SICILIANE, ITALY 2021	14/52
BACKHOUSE CHARDONNAY CALIFORNIA 2021	15/56
PINE RIDGE CHENIN BLANC + VIOGNIER BLEND CALIFORNIA 2022	14/52
STARFIELD GRENACHE EL DORADO 2022	16/60
RICKSHAW PINOT NOIR CALIFORNIA 2021	15/56
MELINI BORGHI D'ELSA CHIANTI TUSCANY, ITALY 2019	14/52
ELEMENT 79 ZINFANDEL FAIR PLAY, EL DORADO 2018	16/60
BACKHOUSE CABERNET CALIFORNIA 2021	15/56

BEER

MOONLIGHT REALITY CZECH PILSNER — 16oz CAN	8
BIRRA DOLOMITI PILSNER — VENETO, ITALY 330ml BOTTLE	7
BERRYESSA HOUSE IPA — 16oz CAN	8
CROOKED LANE 1-2 PUNCH HAZY IPA — 16oz CAN	8

BEVERAGES

PELLEGRINO 12oz. CAN LEMON, ORANGE, OR BLOOD ORANGE	6
PELLEGRINO SPARKLING WATER (750ml)	9
MARTINELLI'S 10oz. BOTTLE SPARKLING APPLE JUICE	6
ORANGE JUICE	5
MEXICAN COCA-COLA 12oz. BOTTLE	5
MEXICAN SPRITE 12oz. BOTTLE	5
IBC ROOT BEER 12oz. BOTTLE	5
ICED TEA	4.5
HERB TEA	4.5
EARL GREY, LEMON, MINT, CHAMOMILE	
COFFEE	4.5
ESPRESSO	5

FRENCH TOAST — \$15

challah egg bread, maple honey butter, seasonal fruit, maple syrup

AVOCADO TOAST* — \$19

fresh mozzarella, confit tomatoes, balsamic reduction, sourdough bread, arugula salad

FALL FRITTATA — \$20

bacon, butternut squash, shaved brussels sprouts, gruyère cheese, crispy yukon gold potatoes

SMOKED HAM & MOZZARELLA OMELETTE — \$21

green onion, crispy yukon gold potatoes

FLORENTINE OMELETTE — \$19

roma tomato, baby spinach, mushrooms, mozzarella, crispy yukon gold potatoes

CHEF'S MESS — \$21

scrambled eggs, applewood smoked bacon, buttermilk biscuit, sausage gravy, crispy yukon gold potatoes

SHORT RIB BENEDICT* — \$22

poached eggs, hollandaise, english muffin, pepperonata, crispy yukon gold potatoes

SMOKED SALMON BENEDICT** — \$22

garlic sautéed spinach, poached eggs, english muffin, hollandaise sauce, crispy yukon gold potatoes

EGGS BENEDICT* — \$21

canadian bacon, poached eggs, english muffin, hollandaise sauce, crispy yukon gold potatoes

SICILIAN SAUSAGE & ROASTED BROCCOLINI* — \$21

sunny side eggs, salsa verde, crispy yukon gold potatoes

SHRIMP SALAD* — \$20

orange wedges, toasted almonds, pecorino romano, arugula, lemon pomegranate vinaigrette

ITALIAN COBB SALAD — \$21

grilled chicken, salami, mozzarella, roasted bell pepper, marinated artichoke, cherry tomato, romaine, balsamic vinaigrette

CHEF'S CAESAR SALAD* — \$22

grilled chicken, bacon, avocado, seven minute egg, shaved parmesan, herb buttered croutons, romaine, garlic anchovy dressing

SEARED SALMON SANDWICH* — \$22

seared salmon, lemon dill crème fraîche, arugula, ciabatta bun, fries

GRILLED CHICKEN SANDWICH* — \$21

fresh mozzarella, basil walnut pesto, roasted tomato, spinach, ciabatta bun, fries

BREAKFAST SANDWICH — \$21

applewood smoked bacon, gruyère crusted eggs, pepper jam spread, arugula, grilled sourdough, fries

SIDES

ITALIAN SAUSAGE LINK — \$6
APPLEWOOD BACON — \$6
ROASTED GOLD POTATOES — \$5
TOAST, BISCUIT OR ENGLISH MUFFIN — \$5
TWO EGGS YOUR WAY* — \$6
SEASONAL FRUIT — \$5

KIDS

(UNDER 12)

FRENCH TOAST OR SCRAMBLED EGGS — \$12
served with bacon and either potatoes or fresh fruit

DESSERT

OLIVE OIL CAKE

vanilla bean gelato, poached pear — \$11 —

PUMPKIN PIE CRÈME BRÛLÉE

not available for takeout
whipped crème fraîche, vanilla sugar — \$11 —

POT DE CRÈME

not available for takeout
butterscotch pudding, salted caramel whip cream, toffee — \$11 —

CHOCOLATE NEMESIS

flourless chocolate mousse cake, mocha crème fraîche, raspberry coulis — \$11 —

~ KINDLY, PLEASE NO MODIFICATIONS OR SUBSTITUTIONS ~

~ SINGLE CHECK FOR PARTIES OF SIX OR MORE — SALAD SPLITS \$2 — ENTREE SPLITS \$4 ~

*CONTAINS KNOWN ALLERGENS. LET YOUR SERVER KNOW OF ANY FOOD ALLERGIES. WE CANNOT GUARANTEE THE ELIMINATION OF CROSS CONTAMINATION
**CONSUMING RAW OR UNDERCOOKED ITEMS FROM THIS MENU MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS