

FABIAN'S ITALIAN BISTRO

{ WEEKEND BRUNCH }

MIMOSA BOTTLE SERVICE

<i>bottle served with orange, cranberry, and grapefruit juices</i>	
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
APEROL SPRITZ APEROL, PROSECO, SODA, ORANGE	15
RASPBERRY LEMON DROP VODKA, LEMON, COINTREAU, CHAMBORD	15
BEET JALAPEÑO MEZCALRITA AGAVE SPIRIT BLEND, BEET, JALAPEÑO, LIME	16
BASILICO HOUSE INFUSED BASIL GIN, STRAWBERRY, LIME	15
FAIR OAKS OLD FASHIONED WOODFORD RESERVE BOURBON, LUXARDO CHERRY, DEMERARA SUGAR, GRAND MARNIER, TORCHED ORANGE TWIST	16

MOCKTAILS

SPICED PEAR COOLER PEAR, FALL SPICES, LEMON	9
ORANGE VANILLA ICED TEA EARL GREY TEA, VANILLA ORANGE SYRUP, LEMON	9
POMEGRANATE MULE POMEGRANATE, LIME, GINGER BEER	9

WINE BY THE GLASS

SOMMELIER'S SELECTIONS

SEASONAL WHITE	<i>GB</i> 15/56
SEASONAL RED	15/56
RUFFINO PROSECCO VENETO, ITALY NV	13/na
CHARLES & CHARLES ROSÉ COLUMBIA VALLEY, WASHINTON 2021	15/56
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
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
ARMILLA ROSSO di MONTALCINO SANGIOVESE TUSCANY, ITALY 2021	20/76
ELEMENT 79 ZINFANDEL FAIR PLAY, EL DORADO 2018	17/64
SCOTT HARVEY BARBERA AMADOR COUNTY 2021	16/60

BEER

MOONLIGHT <i>REALITY CZECH PILSNER</i> — 16oz CAN	8
BIRRA DOLOMITI <i>PILSNER</i> — VENETO, ITALY 330ml BOTTLE	7
BERRYESSA <i>SEPARATION ANXIETY IPA</i> — 16oz CAN	8
CROOKED LANE BREWING <i>1-2 PUNCH! HAZY IPA</i> — 16oz CAN	8

BEVERAGES

PELLEGRINO 12oz. CAN LEMON OR ORANGE	6
PELLEGRINO SPARKING 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 EARL GREY, LEMON, MINT, CHAMOMILE	4.5
COFFEE	4.5
NESPRESSO ESPRESSO	5

SEPTEMBER 20, 2025

FRENCH TOAST — \$15

CHALLAH EGG BREAD, MAPLE HONEY BUTTER, SEASONAL FRUIT, MAPLE SYRUP

RICOTTA TOAST* — \$19

LEMON ZEST RICOTTA, FIG JAM, ALMONDS, BALSAMIC GLAZE, SOURDOUGH, ARUGULA SALAD

QUICHE — \$21

APPLEWOOD SMOKED BACON, LEEK, GRUYERE CHEESE, MIXED GREEN SALAD

FRITTATA — \$20

BRUSSELS SPROUTS, BUTTERNUT SQUASH, APPLEWOOD SMOKED BACON, CRISPY YUKON GOLD POTATOES

SUNNY SIDE FLATBREAD — \$21

APPLEWOOD SMOKED BACON, SAUSAGE GRAVY, SUNNY SIDE UP EGGS, WHITE CHEDDAR, MOZZARELLA, GREEN ONION

ITALIAN SAUSAGE OMELETTE — \$21

BROCCOLINI, SAUSAGE, MARINARA, MOZZARELLA, 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

CAPRESE BENEDICT* — \$22

LOCAL HEIRLOOM TOMATO, 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

RED LEAF SALAD* — \$22

GRILLED CHICKEN, ROASTED GOLDEN BEETS, APPLES, GOAT CHEESE, PISTACHIOS, MUSTARD GREENS, RED LEAF LETTUCE, HONEY BALSAMIC VINAIGRETTE

HARVEST SALAD* — \$22

GRILLED CHICKEN, APPLEWOOD SMOKED BACON, SPICED WALNUTS, BUTTERNUT SQUASH, PICKLED RED GRAPE, SPINACH, FRISÉE, RED CABBAGE, APPLE CIDER 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, WHITE CHEDDAR 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* — \$9
SEASONAL FRUIT — \$6
SEASONED FRIES — \$6

KIDS

(UNDER 12)

FRENCH TOAST OR SCRAMBLED EGGS — \$12

served with bacon and *either* potatoes or fresh fruit

DESSERT

— \$11 —

NY CHEESECAKE

FRESH BERRIES, MINT

CHOCOLATE NEMESIS

FLOURLESS CHOCOLATE MOUSSE CAKE, MOCHA CRÈME FRAÎCHE, STRAWBERRY COULIS

APPLE HILL CRÈME BRÛLÉE

not available for takeout

SPICED CUSTARD, CARAMELIZED SUGAR, WHIPPED CRÈME FRAÎCHE

POT DE CRÈME

not available for takeout

BUTTERSCOTCH PUDDING, SALTED CARAMEL WHIP CREAM, TOFFEE

EXECUTIVE CHEF CARLY CHAVEZ

ADDITIONAL CHARGE(S)/PROCEDURE(S) DISCLOSURE

A 20% SERVICE FEE WILL BE ADDED TO PARTIES OF SIX OR MORE TO SUPPORT FAIR WAGES FOR YOUR ENTIRE SERVICE TEAM FOR ITEM SPLITS, A \$2 WILL SHALL BE APPLIED TO STARTERS, SALADS & PASTAS. ENTREE/MAIN COURSE SPLITS ARE \$7 *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