

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
NOBLE POM montelobos mezcal, pear and cinnamon-infused tequila, pomegranate, lime	15
PERSIMMON GIMLET brokers gin, lime, persimmon	15
THE ESPRESSO MARTINI pinnacle vodka, cold brew espresso, frangelico hazelnut liqueur, kahlua coffee liqueur	15
MANHATTAN evan williams bourbon, antica carpano sweet vermouth, luxardo cherry	15
MULE NERO tito's lime, pepper, fever tree ginger beer	15
SANGRIA red wine, seasonal fruit, fall spices	15
PIMM'S CUP NO. 97 pimms, plantation dark rum, fresh orange juice, cinnamon	15
FAIR OAKS OLD FASHIONED woodford reserve bourbon, luxardo cherry, demerara sugar, grand marnier, torched orange twist	16

WINE BY THE GLASS

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

BEER

Please ask your server about our selections

BEVERAGES

PELLEGRINO 12oz. CAN — 6 LEMON, ORANGE, OR BLOOD ORANGE
PELLEGRINO SPARKLING WATER (750ml) — 9
MARTINELLI'S 10oz. BOTTLE — 6 SPARKLING APPLE JUICE
ORANGE JUICE — 5
MEXICAN COCA-COLA 12oz. BOTTLE — 5
MEXICAN SPRITE 12oz. BOTTLE — 5
IBC ROOT BEER 12oz. BOTTLE — 5
ICED TEA — 4.50
HERB TEA — 4.50
EARL GREY, LEMON, MINT, CHAMOMILE
COFFEE — 4.50
ILLY ESPRESSO — 5

FRENCH TOAST — \$15

toasted french bread, maple honey butter, seasonal fruit, maple syrup

AVOCADO TOAST* — \$17

sourdough bread, sunny side egg, lemon vinaigrette, greens, toasted almonds, roasted potatoes

SMOKED SALMON FRITTATA — \$20

spinach, roma tomato, roasted yukon gold potatoes, dill cream

ITALIAN SAUSAGE OMELETTE — \$20

sautéed peppers, onions, marinara, mozzarella, roasted yukon gold potatoes

FLORENTINE OMELETTE — \$19

roma tomato, baby spinach, mushrooms, goat cheese, roasted yukon gold potatoes

CHEF'S MESS — \$20

butter milk biscuit, scrambled eggs, applewood smoked bacon, sausage gravy, roasted yukon gold potatoes

SHORT RIB BENEDICT* — \$22

braised short rib, peppers, onions, poached eggs, hollandaise, roasted yukon gold potatoes

LOBSTER BENEDICT* — \$24

atlantic lobster roma tomato, basil, poached eggs, english muffin, hollandaise sauce, roasted yukon gold potatoes

EGGS BENEDICT* — \$20

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

BABY ARUGULA SALAD — \$15

pomegranate seeds, shaved persimmons, almonds, shaved feta, lemon vinaigrette

add chicken — 8, sautéed prawns — 8, or seared salmon — 12*

CHOPPED CHICORY SALAD — \$16

pancetta, bartlett pear, spiced walnuts, sun choke chips, pecorino romano, apple cider vinaigrette

add chicken — 8, sautéed prawns — 8, or seared salmon — 12*

LITTLE GEMS CAESAR SALAD* — \$15

romaine, shaved parmesan, herb buttered croutons, garlic anchovy dressing

add chicken — 8, sautéed prawns — 8, or seared salmon — 12*

CLAM CHOWDER — \$18

manila clams, bacon, potato, aromatic vegetables, cream

SEARED SALMON SANDWICH — \$22

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

CHICKEN CAPRESE SANDWICH — \$20

grilled chicken breast, marinara, mozzarella, basil pesto, parmesan, arugula, bun, fries

BREAKFAST SANDWICH — \$20

bacon, cheddar crusted eggs, pepper jam, hatch chili olive oil, arugula, grilled sourdough, fries

SIDES

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

KIDS

(UNDER 12)

FRENCH TOAST OR

SCRAMBLED EGGS — \$10

comes with bacon and either potatoes or fresh fruit

DESSERT

CHOCOLATE NEMESIS

flourless chocolate mousse cake, whipped crème fraîche — \$11 —

POT DE CRÈME

butterscotch pudding, caramel, crème fraîche, sea salt — \$11 —

TIRAMISU

ladyfinger meringue, mocha mascarpone, whipped crème fraîche, served with a rum & vanilla bean anglaise soak — \$11 —

POLENTA COBBLER

strawberry, pear, blackberry, house made winter spice vanilla gelato — \$11 —

EXECUTIVE CHEF SCOTT VALDEZ

11755 FAIR OAKS BLVD. — FAIR OAKS, CA — 95628 — (916) 536 - 9891

SINGLE CHECK FOR PARTIES OF SIX OR MORE. SPLIT PLATE CHARGE \$3.

*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