

FABIAN'S ITALIAN BISTRO

WEEKEND BRUNCH

MIMOSA BOTTLE SERVICE

bottle served with orange, cranberry, and grapefruit juices

VAL D'OCA PROSECCO — 28
VALDOBBIADENE, ITALY

CHARLES LAFITTE BRUT — 29
CHAMPAGNE, FRANCE

DOMAINE STE. MICHELLE BRUT — 35
WASHINGTON

COCKTAILS

MIMOSA — 13
sparkling brut + choice of orange, cranberry, or grapefruit juice

FABIAN'S BLOODY MARY — 15
vodka, tomato juice, calabrian chili, horseradish, dijon, lime, sea salt

MULE ILEGAL — 15
montelobos mezcal, saza tequila blanco, lime, pepper, fever tree ginger beer

PIMM'S CUP NO. 97 — 15
pimms, plantation dark rum, fresh orange juice, cinnamon

MANHATTAN — 15
evan william's bourbon, sweet vermouth, luxardo cherry

SANGRIA — 15
red wine, seasonal fruit, fall spices

THE COLD BREW MARTINI — 15
pinnacle vodka, cold brew espresso, frangelico hazelnut liqueur, kahlua coffee liqueur

NEGRONI BIANCO — 15
tanqueray gin, lillet blanc, suze liqueur

SMOKED PAPER PLANE — 15
elijah craig bourbon, aperol, nonino quintessentia, lemon juice, mesquite

FAIR OAKS OLD FASHIONED — 16
woodford reserve bourbon, luxardo cherry, demerara sugar, grand marnier, torched orange twist

WINE BY THE GLASS

CHATEAU STE. MICHELLE SPARKLING WHITE — 13
COLUMBIA VALLEY, WA NV

SOFIA BRUT ROSÉ — 13
CALIFORNIA NV

RUFFINO PROSECCO — 13
VENETO, ITALY NV

FRANK FAMILY CHARDONNAY — 19
CARNEROS, NAPA VALLEY 2018

AVA GRACE SAUVIGNON BLANC — 13
CALIFORNIA 2020

ANTERRA PINOT GRIGIO — 13
TERRE SICILIANE, ITALY 2019

BACKHOUSE CHARDONNAY — 14
CALIFORNIA 2021

PINE RIDGE CHENIN BLANC + VIOGNIER BLEND — 14
CALIFORNIA 2021

RICKSHAW PINOT NOIR — 15
CALIFORNIA 2021

MELINI BORGHI D'ELSA CHIANTI — 13
TUSCANY, ITALY 2018

ELEMENT 79 ZINFANDEL — 16
FAIR PLAY, EL DORADO COUNTY 2017

BACKHOUSE CABERNET SAUVIGNON — 14
CALIFORNIA 2020

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 COKE, 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

FOUNTAIN SODA — 4

DIET PEPSI, SIERRA MIST

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

BRAISED SHORT RIB OMELETTE — \$20

sautéed peppers & onion, white cheddar cheese, roasted yukon gold potatoes

FLORENTINE OMELETTE — \$19

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

CHEF'S MESS — \$20

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

WALDORF FRIED EGGPLANT BENEDICT* — \$20

heirloom tomato, 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

pecorino romano, shaved fennel, almonds, lemon vinaigrette
add chicken — 8, sautéed prawns — 8, or seared salmon — 12*

CHOPPED CHICORY SALAD — \$16

bartlett pear, pancetta, 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

sustainably farmed skuna bay seared salmon, lemon dill crème fraîche, arugula, pickled zucchini, ciabatta roll, fries

CHICKEN CAPRESE SANDWICH — \$20

grilled chicken breast, heirloom tomato, mozzarella, basil pesto, parmesan, arugula, bun, fries

PORCHETTA SANDWICH — \$22

roasted herbed pork loin, mustard horseradish cream, ciabatta roll, pork jus, 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 —

CHEF'S DESSERT OF THE DAY

a.q.

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 NUTS, SHELLFISH AND/OR OTHER KNOWN ALLERGENS

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE LET YOUR SERVER KNOW OF ANY FOOD ALLERGIES. FOOD PREP IN OUR KITCHEN CONTAINS MILK, EGGS, WHEAT, SOYBEANS, PEANUTS, TREE NUTS, AND SHELLFISH. WE CANNOT GUARANTEE THE ELIMINATION OF CROSS CONTAMINATION.