

# WEEKEND BRUNCH

## MIMOSA BOTTLE SERVICE

each bottle served with orange, cranberry, and grapefruit juices

**MIONETTO IL PROSECCO** — 25  
VINETTO, ITALY

**CHARLES LAFITTE BRUT** — 27  
CHAMPAGNE, FRANCE

**DOMAINE STE. MICHELLE BRUT** — 29  
WASHINGTON

## COCKTAILS

**MIMOSA** — 10  
sparkling brut + choice of orange, cranberry, or grapefruit juice

**FABIAN'S BLOODY MARY** — 14  
vodka, tomato juice, calabrian chili, horseradish, dijon, lime, sea salt

**SAINTLY GREYHOUND** — 13  
vodka, st. germain, grapefruit, sparkling water

**ROSÉ COCKTAIL** — 13  
rosé vodka, lemon, sparkling brut

**SAZERAC** — 13  
cognac, bitters, absinthe, lemon

**SMOKED ROSEMARY GIMLET** — 13  
gin, rosemary, lime

**NEGRONI** — 13  
gin, campari, sweet vermouth, orange twist

**MANHATTAN COCKTAIL** — 13  
bourbon, sweet vermouth, orange liqueur, luxardo cherries

**FAIR OAKS OLD FASHIONED** — 14  
woodford reserve bourbon, luxardo cherry, sugar cube, grand marnier, torched orange twist

## WINE BY THE GLASS

**SOFIA BRUT** — 13  
CALIFORNIA

**SOFIA BRUT ROSÉ** — 13  
CALIFORNIA

**RUFFINO PROSECCO** — 11  
ITALY

**FRANK FAMILY CHARDONNAY** — 19  
CARNEROS, NAPA VALLEY 2018

**JP CHENET ROSÉ** — 13  
FRANCE, 2020

**AVA GRACE SAUVIGNON BLANC** — 13  
CALIFORNIA 2020

**VILLA POZZI PINOT GRIGIO** — 11  
TERRE SICILIANE, ITALY 2019

**SEAN MINOR FOUR BEARS CHARDONNAY** — 13  
CENTRAL COAST 2019

**10 SPAN PINOT NOIR** — 14  
CENTRAL COAST 2020

**MELINI BORGHI D'ELSA CHIANTI** — 11  
TUSCANY, ITALY 2018

**FARMHOUSE RED BLEND** — 13  
CALIFORNIA 2019

**ELEMENT 79 ZINFANDEL** — 15  
FAIR PLAY, EL DORADO COUNTY 2017

**SEAN MINOR FOUR BEARS CABERNET SAUVIGNON** — 14  
PASO ROBLES 2019

## BEER

Please ask your server about our rotating tap list & our bottle/can selections

## BEVERAGES

**PELLEGRINO LEMON, ORANGE, OR BLOOD ORANGE** — 6

**PELLEGRINO SPARKLING WATER** — 8

**MARTINELLI'S SPARKLING APPLE CIDER** — 5

**FRENCH TOAST** — 14

toasted french bread, local berries, maple syrup, chantilly cream

**AVOCADO TOAST** — 15

toasted brioche, pickled shallots, citrus crème fraîche, sunny side egg, pea shoots, side greens

**BABY SPINACH & MUSHROOM OMELETTE** — 14

sautéed baby spinach & mushrooms, goat cheese, roasted yukon gold potatoes

**ITALIAN SAUSAGE OMELETTE** — 16

italian sausage, sautéed peppers & onion, jack cheese, marinara sauce, parmesan, roasted yukon gold potatoes

**CHEF'S MESS** — 17

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

**BRAISED SHORT RIB SCRAMBLE** — 17

scrambled eggs, goat cheese, arugula, roasted yukon gold potatoes

**CHICKEN FRIED STEAK & EGGS** — 19

scrambled eggs, roasted yukon gold potatoes, sausage gravy

**EGGS BENEDICT\*** — 15

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

**CRAB CAKE BENEDICT\*** — 19

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

**FLORENTINE BENEDICT\*** — 14

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

**FARMHOUSE SALAD** — 14

strawberries, mandarin oranges, goat cheese, candied walnuts, shaved fennel, greens, honey citrus vinaigrette

**FAIR OAKS COBB SALAD** — 19

chicken, applewood smoked bacon, avocado, cheddar cheese, roasted beets, hard cooked egg, tomato, romaine, balsamic vinaigrette

**CAESAR SALAD\*** — 13

romaine, shaved parmesan, hard cooked egg, herb buttered croutons, garlic anchovy dressing  
add chicken — 6, sautéed prawns — 7, or seared salmon\* — 12

**BUTTERMILK FRIED CHICKEN SANDWICH** — 14

coleslaw, garlic aioli, brioche bun, french fries  
make it nashville hot — 2

**SEARED SALMON SANDWICH** — 18

sustainably farmed skuna bay seared salmon, lemon dill crème fraîche, arugula, pickled onion, toasted bun, french fries

## SIDES

**ITALIAN SAUSAGE LINK** — 5

**APPLEWOOD SMOKED BACON** — 5

**ROASTED YUKON GOLD POTATOES** — 5

**TOAST, BISCUIT OR ENGLISH MUFFIN** — 4

**TWO EGGS YOUR WAY\*** — 5

**SEASONAL FRUIT** — 5

## KIDS

(UNDER 12)

**FRENCH TOAST OR SCRAMBLED EGGS** — 9

applewood smoked bacon, and a choice of yukon gold potatoes or fresh fruit

**FABIAN'S ITALIAN BISTRO**  
EXECUTIVE CHEF RICHARD FORBUS

SINGLE CHECK FOR PARTIES OF SIX OR MORE. SPLIT CHARGE \$3.  
\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.  
PLEASE BE ADVISED THAT FOOD PREPARED HERE MAY CONTAIN THESE INGREDIENTS: MILK, EGGS, WHEAT, SOYBEANS, PEANUTS, TREE NUTS, FISH, AND SHELLFISH

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

May 14, 2022