

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 — 14
vodka, tomato juice, calabrian chili, horseradish, dijon, lime, sea salt

BERRY MULE — 14
vodka, ginger beer, elderflower, lime, strawberry, mint

SPRING THYME — 14
vodka, grapefruit, thyme, lime pomegranate

QUEEN OF FAIR OAKS — 15
empress gin, sage, lemon

SANGRIA — 14
white wine, autumn spices

SMOKED ROSEMARY GIMLET — 14
gin, rosemary, lime

GENTLE ITALIAN — 14
lillet blanc, aperol, sparkling brut

CHERRY LEMON DROP — 14
vodka, luxardo cherry, creme de cassis, lemon, sugar rim

FAIR OAKS OLD FASHIONED — 15
woodford reserve bourbon, luxardo cherry, demerara sugar, grand marnier, torched orange twist

WINE BY THE GLASS

SOFIA BRUT — 13
CALIFORNIA

SOFIA BRUT ROSÉ — 13
CALIFORNIA

RUFFINO PROSECCO — 13
ITALY

FRANK FAMILY CHARDONNAY — 19
CARNEROS, NAPA VALLEY 2018

CHATEAU ST. JEAN ROSÉ — 13
CALIFORNIA, 2019

AVA GRACE SAUVIGNON BLANC — 13
CALIFORNIA 2020

ANTERRA PINOT GRIGIO — 11
TERRE SICILIANE, ITALY 2019

BACKHOUSE CHARDONNAY — 14
CALIFORNIA 2021

PINE RIDGE CHENIN BLANC + VIOGNIER BLEND — 14
CALIFORNIA 2021

RICKSHAW PINOT NOIR — 14
CALIFORNIA 2021

CHARLES & CHARLES RED BLEND — 14
WASHINGTON 2019

MELINI BORGHI D'ELSA CHIANTI — 12
TUSCANY, ITALY 2018

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

BACKHOUSE CABERNET SAUVIGNON — 14
CALIFORNIA 2020

BEER

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

BEVERAGES

PELLEGRINO — 6
LEMON, ORANGE, OR BLOOD ORANGE

PELLEGRINO (750ml) — 9
SPARKLING WATER

MARTINELLI'S — 6
SPARKLING APPLE JUICE

ICED TEA — 4

HERB TEA — 4

EARL GREY, LEMON, MINT, CHAMOMILE

COFFEE — 4

ESPRESSO — 4

FOUNTAIN SODA — 4

PEPSI, DIET PEPSI, SIERRA MIST, ROOT BEER, LEMONADE

FRENCH TOAST — \$14.95

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

AVOCADO TOAST* — \$15.95

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

SUMMER FRITTATA — \$17.95

baby summer squash, roasted corn, spinach, bacon lardons, cheddar

BRAISED SHORT RIB OMELETTE — \$18.95

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

FLORENTINE OMELETTE — \$17.95

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

CHEF'S MESS — \$18.95

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

SMOKED SALMON & TOMATO BENEDICT* — \$19.95

heirloom tomato, poached eggs, english muffin, dill crème, roasted yukon gold potatoes

LOBSTER BENEDICT* — \$20.95

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

EGGS BENEDICT* — \$18.95

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

BABY ARUGULA SALAD — \$14.95

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

BUTTER LETTUCE SALAD — \$14.95

cucumber, radish, soft herbs, red wine vinaigrette
add chicken — 8, sautéed prawns — 8, or seared salmon — 12*

LITTLE GEMS CAESAR SALAD* — \$14.95

romaine, shaved parmesan, herb buttered croutons, garlic anchovy dressing
add chicken — 8, sautéed prawns — 8, or seared salmon — 12*

CLAM CHOWDER — \$14.95

manila clams, bacon, potato, aromatic vegetables, cream

PESTO CHICKEN CAPRESE SANDWICH — \$17.95

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

PORCHETTA SANDWICH — \$19.95

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

SIDES

ITALIAN SAUSAGE LINK — \$5.00

APPLEWOOD BACON — \$5.00

ROASTED GOLD POTATOES — \$5.00

TOAST, BISCUIT OR

ENGLISH MUFFIN — \$4.00

TWO EGGS YOUR WAY* — \$5.00

SEASONAL FRUIT — \$5.00

KIDS

(UNDER 12)

FRENCH TOAST OR

SCRAMBLED EGGS — \$9.95

comes with bacon and either potatoes or fresh fruit

DESSERT

CHEF'S DESSERT OF THE DAY

a.q.

CHOCOLATE NEMESIS

flourless chocolate mousse cake, whipped crème fraîche — \$10.95 —

CRÈME BRÛLÉE

vanilla bean — \$10.95 —

POT DE CRÈME

butterscotch pudding, caramel, crème fraîche, sea salt — \$10.95 —

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