

# LUNCH COCKTAILS

**CHERRY LEMON DROP** — 12  
vodka, cherry, lemon, sugar rim

**SAZERAC** — 12  
cognac, bitters, absinthe, lemon

**NEGRONI** — 12  
gin, campari, sweet vermouth, orange twist

**SMOKED ROSEMARY GIMLET** — 12  
gin, rosemary, lime

**APPLE HILL MULE** — 12  
cinnamon infused vodka, apple cider, lime,  
ginger beer

**MANHATTAN COCKTAIL** — 12  
bourbon, sweet vermouth, orange liqueur,  
luxardo cherries

**FAIR OAKS OLD FASHIONED** — 12  
woodford reserve bourbon, luxardo cherry,  
sugar cube, grand marnier, torched orange twist

## WINE BY THE GLASS

### WHITE

**FRANK FAMILY CHARDONNAY** — 16  
CARNEROS, NAPA VALLEY 2018

**CÀ MAIOL CHIARETTO ROSÉ** — 12  
RIVIERA DE GARDA CLASSICO, ITALY 2019

**AVA GRACE SAUVIGNON BLANC** — 11  
CALIFORNIA 2020

**VILLA POZZI PINOT GRIGIO** — 10  
TERRE SICILIANE, ITALY 2019

**SEAN MINOR FOUR BEARS  
CHARDONNAY** — 12  
CENTRAL COAST 2019

### SPARKLING

**SOFIA BRUT** — 12  
CALIFORNIA

**SOFIA BRUT ROSÉ** — 12  
CALIFORNIA

**RUFFINO PROSECCO** — 9  
VALDOBBIADENE, ITALY

### RED

**LAYER CAKE PINOT NOIR** — 12  
CENTRAL COAST 2019

**MELINI BORGHI D'ELSA CHIANTI** — 10  
TUSCANY, ITALY 2018

**STEMMARI NERO D'AVOLA** — 10  
SICILIA, ITALY 2018

**FARMHOUSE RED BLEND** — 12  
CALIFORNIA 2019

**ELEMENT 79 ZINFANDEL** — 13  
FAIR PLAY, EL DORADO COUNTY 2017

**SEAN MINOR FOUR BEARS  
CABERNET SAUVIGNON** — 13  
PASO ROBLES 2019

## BEER ON TAP

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

## STARTERS

### SOUP OF THE DAY

8

### CAESAR SALAD\*

romaine, shaved parmesan,  
hard cooked egg,  
herb buttered croutons,  
garlic anchovy dressing

13

### APPLE HILL SALAD#

apple hill apples, burrata cheese,  
toasted pecans, roasted beets,  
pickled onion, arugula, nutmeg,  
apple cider vinaigrette

13

### CRISPY SHRIMP

carnival cauliflower, onion,  
garbanzo beans, lemon,  
harissa aioli

18

### BRUSCHETTA

fig jam, roasted apples,  
brown sugar, calabrian chili,  
arugula

15

### PORK BELLY

bourbon cherries,  
harissa honey, frisée

15

### MEATBALLS

angus beef & pork meatballs,  
creamy polenta, marinara,  
pecorino romano cheese, fresh basil

15

### CHARCUTERIE & CHEESE

soppressata, prosciutto,  
cowgirl creamery mt. tam cheese,  
marinated olives,  
fig jam, baguette

18

## MAINS

### LINGUINE PESTO SCAMPI<sup>#</sup>

shrimp, basil pesto, gilroy garlic,  
calabrian chili, parmesan, lemon, butter,  
white wine, cream, lemon, butter  
small 19 / full 29

### RIGATONI ALLA VODKA

molinari sweet italian sausage,  
roasted red bell pepper, fresh thyme,  
tomato vodka cream sauce, parmesan  
small 15 / full 23

### FRIED BUTTERMILK CHICKEN SANDWICH

coleslaw, garlic aioli,  
brioche bun  
14

make it Memphis Hot — 2  
add bacon — 3

### MORTADELLA SANDWICH

jack cheese, caramelized onions,  
cherry peppers, garlic aioli,  
ciabatta roll, house fries  
16

### RAVIOLI

ricotta and spinach,  
lemon cream sauce, gremolata  
small 15 / full 22

### SPAGHETTI BOLOGNESE

angus beef & pork ragú,  
emma pecorino romano cheese,  
ricotta cheese  
small 15 / full 23

### FAIR OAKS COBB

chicken, applewood smoked bacon,  
avocado, cheddar cheese, roasted beets,  
hard cooked egg, tomato, romaine,  
balsamic vinaigrette  
19

### SKUNA BAY SALMON

sustainably farmed  
skuna bay seared salmon,  
cucumber gazpacho, roasted corn,  
red bell pepper & red onion succotash,  
white balsamic reduction  
27

## KID'S STUFF

(under 12)

CHOICE OF CHICKEN TENDERS W/FRIES,  
PASTA W/BUTTER-PARMESAN, KRAFT MAC & CHEESE, OR PASTA MARINARA — 9

## DESSERT

— 10 —

### VANILLA BEAN CRÈME BRÛLÉE

CARAMELIZED SUGAR, ALMOND BISCOTTI

### TIRAMISU

LADYFINGERS, ESPRESSO, DARK RUM, COCOA NIBS, MASCARPONE CHEESE

### NEW YORK CHEESECAKE

STRAWBERRY COULIS, VANILLA CREAM

### GELATO

THREE SCOOPS OF ITALIAN ICE CREAM  
ASSORTED FLAVORS

### FABIAN'S ITALIAN BISTRO

EXECUTIVE CHEF RICHARD FORBUS

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

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

<sup>#</sup>CONTAINS NUTS AND/OR OTHER KNOWN ALLERGENS

\*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