

# BRUNCH COCKTAILS

## MIMOSA BAR

sparkling wine with a choice of  
orange or cranberry juice  
glass — 8 / bottomless — 15#  
#BOTTOMLESS AVAILABLE UNTIL 1:30#

**STRAWBERRY LEMON DROP** — 12  
vodka, strawberry, lemon, sugar rim

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

**GRAPEFRUIT & THYME MULE** — 12  
vodka, grapefruit, thyme, ginger beer

**SPRING LINEN** — 12  
gin, st. germain, lemon, cucumber

## FABIAN'S BLOODY MARY — 12

vodka, tomato juice, calabrian chili, horseradish,  
dijon mustard, lime juice, sea salt

**POMEGRANATE SIDECAR** — 12  
brandy, pomegranate, lemon

**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

**LA PETTEGOLA VERMENTINO** — 10  
TOSCANA, ITALY 2018

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

#### TASCA D'ALMERIA

**REGALEALI ROSÉ** — 12  
CÔTES DU RHÔNE, FRANCE 2018

**DOUGH SAUVIGNON BLANC** — 11  
NORTH COAST 2019

**BENVOLIO PINOT GRIGIO** — 10  
FRIULI, ITALY 2018

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

### SPARKLING

**CHANDON BRUT** — 12  
NAPA

**CHANDON BRUT ROSÉ** — 12  
NAPA

**COLOR ROSÉ** — 15  
FAIRPLAY - 12 OZ. CAN  
(SERVES TWO)

**RUFFINO PROSECCO** — 9  
VALDOBBIADENE, ITALY

### RED

**POINT NORTH PINOT NOIR** — 13  
OREGON 2018

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

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

**PURPLE HEART RED BLEND** — 12  
SONOMA COUNTY 2015

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

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

## BEER ON TAP

**FIRESTONE DBA DOUBLE BARREL ALE** — 7  
PASO ROBLES, CA — 16 OZ. DRAFT / 5.0% ABV

**TRUMER PILS PILSNER** — 7  
BERKELEY, CA — 16 OZ. DRAFT / 4.9% ABV

**RUSSIAN RIVER PLINY THE ELDER IPA** — 9  
SANTA ROSA, CA — 14 OZ. DRAFT / 8.0% ABV

**NEW GLORY UBAHDANK IPA** — 7  
SACRAMENTO, CA — 16 OZ. DRAFT / 7.2% ABV

## MAINS

### FRENCH TOAST

toasted brioche, local strawberries,  
maple syrup, chantilly cream  
14

### CHEF'S MESS

sharp cheddar cheese & chive biscuit,  
scrambled eggs, applewood smoked  
bacon, pepper jack cheese,  
sausage gravy, yukon gold potatoes  
16

### EGGS BENEDICT

canadian bacon, toasted english muffin,  
poached eggs, hollandaise sauce,  
roasted yukon gold potatoes  
15

### AVOCADO TOAST

toasted brioche, smashed avocado,  
sunny egg, caramelized onion,  
balsamic reduction  
15

### CRAB CAKE BENEDICT

jumbo lump blue crab,  
toasted english muffin, poached eggs,  
hollandaise sauce,  
roasted yukon gold potatoes  
21

### FRITTATA

roasted summer vegetables,  
herbed goat cheese, cherry tomatoes,  
roasted yukon gold potatoes  
15

## PHILLY CHEESESTEAK SCRAMBLE

shaved ribeye steak, eggs, cherry peppers, onions, bell pepper, jack cheese, roasted yukon gold potatoes  
18

## BREAKFAST BURRITO

applewood smoked bacon, scrambled eggs, roasted yukon gold potatoes, pepper jack cheese, fresh salsa, crema  
16

## FRIED BUTTERMILK CHICKEN SANDWICH

coleslaw, garlic aioli, brioche bun

14

*make it Memphis Hot — 2*

*add bacon — 3*

## FAIR OAKS COBB

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

## CAPRESE

waldorf school heirloom tomatoes, house made fresh mozzarella, local basil, balsamic reduction, evoo  
16

## CAESAR SALAD\*

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

13

*add chicken — 6*

*add chilled prawns — 7*

*add seared salmon\* — 12*

## SIDES

CHICKEN APPLE SAUSAGE 5

APPLEWOOD SMOKED BACON 5

ROASTED YUKON GOLD POTATOES 5

CHEDDAR CHEESE & CHIVE BISCUIT, BRIOCHE TOAST, OR ENGLISH MUFFIN 4

TWO EGGS YOUR WAY 5

SEASONAL FRUIT 5

## CHILDREN

(under 12)

### FRENCH TOAST OR SCRAMBLED EGGS

applewood smoked bacon, and a choice of yukon gold potatoes or fresh fruit  
8

## 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.

#BOTTOMLESS MIMOSA SERVICE ENDS AT 1:30 PM. IF NECESSARY, SERVICE STAFF AND/OR MANAGEMENT RESERVE THE RIGHT TO END A CUSTOMER'S MIMOSA SERVICE AT ANY TIME FOR ANY REASON.

\*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

JULY 17, 2021