

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

ANTERRA 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

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

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