

# FABIAN'S ITALIAN BISTRO

## { WEEKEND BRUNCH }

### MIMOSA BOTTLE SERVICE

*bottle served with orange, cranberry, and grapefruit juices*

<b>VAL D'OCA PROSECCO</b> VALDOBBIADENE, ITALY	28
<b>CHARLES LAFITTE BRUT</b> CHAMPAGNE, FRANCE	29
<b>DOMAINE STE. MICHELLE BRUT</b> WASHINGTON	35

### COCKTAILS

<b>MIMOSA</b> sparkling brut + choice of orange, cranberry, or grapefruit juice	13
<b>FABIAN'S BLOODY MARY</b> vodka, tomato juice, calabrian chili, horseradish, dijon, lime, sea salt	15
<b>CHERRY LEMON DROP</b> pinnacle vodka, luxardo cherry syrup, creme de cassis	15
<b>MANHATTAN</b> evan williams bourbon, antica carpano sweet vermouth, luxardo cherry	15
<b>CHEF'S LINEN</b> snap pea infused gin, elderflower liqueur, lemon, cucumber	15
<b>PIÑA VERDE</b> matusalem silver rum, green chartreuse, coconut cream, lime, pineapple	15
<b>DOCTOR DO-GOODER</b> bourbon, elderflower, lime, ginger beer	15
<b>DRAM OF LIFE#</b> matusalem silver rum, plantation dark rum, pineapple, lime, almond liqueur	15
<b>FAIR OAKS OLD FASHIONED</b> woodford reserve bourbon, luxardo cherry, demerara sugar, grand marnier, torched orange twist	16

### MOCKTAILS

<b>STRAWBERRY FIELDS FOREVER</b> strawberry basil shrub, lemon	9
<b>DELTA BREEZE#</b> coconut cream, lemon, almond	9

### WINE BY THE GLASS

<b>SOFIA SPARKLING BRUT</b> CALIFORNIA NV	<sup>G/B</sup> 13/na
<b>RUFFINO PROSECCO</b> VENETO, ITALY NV	13/48
<b>FRANK FAMILY CHARDONNAY</b> CARNEROS, NAPA VALLEY 2021	19/72
<b>CHARLES &amp; CHARLES ROSÉ</b> COLUMBIA VALLEY, WASHINGTON 2021	15/56
<b>AVA GRACE SAUVIGNON BLANC</b> CALIFORNIA 2021	14/52
<b>ANTERRA PINOT GRIGIO</b> TERRE SICILIANE, ITALY 2021	14/52
<b>BACKHOUSE CHARDONNAY</b> CALIFORNIA 2021	15/56
<b>PINE RIDGE CHENIN BLANC + VIOGNIER BLEND</b> CALIFORNIA 2022	14/52
<b>RICKSHAW PINOT NOIR</b> CALIFORNIA 2021	15/56
<b>MELINI BORGHI D'ELSA CHIANTI</b> TUSCANY, ITALY 2019	14/52
<b>ELEMENT 79 ZINFANDEL</b> FAIR PLAY, EL DORADO 2018	16/60
<b>CALLAWAY CABERNET SAUVIGNON</b> CALIFORNIA 2020	14/52

### BEER

<b>MOONLIGHT</b> REALITY CZECH PILSNER — 16oz CAN	8
<b>BIRRA DOLOMITI</b> PILSNER — VENETO, ITALY 330ml BOTTLE	7
<b>BERRYESSA</b> HOUSE IPA — 16oz CAN	8
<b>MORGAN TERRITORY</b> HOPTOMIC DOUBLE IPA — 16oz CAN	9

### BEVERAGES

<b>PELLEGRINO</b> 12oz. CAN LEMON, ORANGE, OR BLOOD ORANGE	6
<b>PELLEGRINO</b> SPARKLING WATER (750ml)	9
<b>MARTINELLI'S</b> 10oz. BOTTLE SPARKLING APPLE JUICE	6
<b>ORANGE JUICE</b>	5
<b>MEXICAN COCA-COLA</b> 12oz. BOTTLE	5
<b>MEXICAN SPRITE</b> 12oz. BOTTLE	5
<b>IBC ROOT BEER</b> 12oz. BOTTLE	5
<b>ICED TEA</b>	4.5
<b>HERB TEA</b>	4.5
<b>EARL GREY, LEMON, MINT, CHAMOMILE</b>	
<b>COFFEE</b>	4.5
<b>ILLY ESPRESSO</b>	5

### FRENCH TOAST — \$15

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

### SMOKED SALMON HERB RICOTTA TOAST\* — \$21

sourdough bread, arugula salad, fried capers, spicy honey, crispy yukon gold potatoes

### SUMMER FRITTATA — \$20

bloomsdale spinach, summer squash, roasted corn, breakfast radish, arugula, meyer lemon crème fraîche, crispy yukon gold potatoes

### BRAISED SHORT RIB OMELETTE — \$22

sautéed peppers, onions, provolone cheese, crispy yukon gold potatoes

### FLORENTINE OMELETTE — \$20

roma tomato, baby spinach, mushrooms, mozzarella, crispy yukon gold potatoes

### COUNTRY BREAKFAST PLATE — \$21

scrambled eggs, applewood smoked bacon, buttermilk biscuit, sausage gravy, crispy yukon gold potatoes

### FRIED GREEN TOMATO BENEDICT\* — \$20

poached eggs, hollandaise, crispy yukon gold potatoes

### CRAB CAKE BENEDICT\*\* — \$24

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

### EGGS BENEDICT\* — \$21

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

### SICILIAN SAUSAGE & GRILLED ASPARAGUS# — \$21

sunny side eggs, salsa verde, crispy yukon gold potatoes

### SPINACH + ARUGULA SALAD# — \$20

yellow nectarines, bacon lardons, goat cheese, shaved fennel, pine nuts, lemon basil vinaigrette

### GREEN GODDESS SALAD — \$19

chopped romaine, cherry tomato, cucumber, baby carrot, pickled onion, roasted corn, toasted almonds, avocado crème dressing

### CHEF'S CAESAR SALAD\* — \$22

grilled chicken, bacon, avocado, seven minute egg, shaved parmesan, herb buttered croutons, romaine, crispy shallots, garlic anchovy dressing

### SEARED SALMON SANDWICH\* — \$22

seared salmon, lemon dill crème fraîche, arugula, ciabatta bun, fries

### BUTTERMILK FRIED CHICKEN SANDWICH — \$21

fabian's signature fried chicken, red cabbage, lemon & herb aioli, pickled zucchini, ciabatta bun, fries

### BREAKFAST SANDWICH — \$21

bacon, cheddar crusted eggs, pepper jam, hatch chili olive oil, arugula, grilled sourdough, fries

### SIDES

ITALIAN SAUSAGE LINK — \$6
APPLEWOOD BACON — \$6
ROASTED GOLD POTATOES — \$5
TOAST, BISCUIT OR ENGLISH MUFFIN — \$5
TWO EGGS YOUR WAY* — \$6
SEASONAL FRUIT — \$5

### KIDS

(UNDER 12)

**FRENCH TOAST OR SCRAMBLED EGGS — \$12**  
served with bacon and either potatoes or fresh fruit

### DESSERT

#### MEYER LEMON POLENTA CAKE

twin peaks peach gelato, maple honey butter, fresh strawberries & peaches — \$11 —

#### POT DE CRÈME

*not available for takeout*  
butterscotch pudding, caramel, crème fraîche, sea salt — \$11 —

#### CRÈME BRÛLÉE

*not available for takeout*  
valencia orange, grand marnier cherry compote, vanilla sugar — \$11 —

#### CHOCOLATE NEMESIS

flourless chocolate mousse cake, whipped crème fraîche — \$11 —

~ KINDLY, PLEASE NO MODIFICATIONS OR SUBSTITUTIONS ~

EXECUTIVE CHEF SCOTT VALDEZ  
SOUS CHEF CARLY CHAVEZ

~ SINGLE CHECK FOR PARTIES OF SIX OR MORE — SALAD SPLITS \$2 — ENTREE SPLITS \$4 ~

\*CONTAINS KNOWN ALLERGENS. LET YOUR SERVER KNOW OF ANY FOOD ALLERGIES. WE CANNOT GUARANTEE THE ELIMINATION OF CROSS CONTAMINATION  
\*CONSUMING RAW OR UNDERCOOKED ITEMS FROM THIS MENU MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS