

FABIAN'S ITALIAN BISTRO

{ WEEKEND BRUNCH }

MIMOSA BOTTLE SERVICE

bottle served with orange, cranberry, and grapefruit juices

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

COCKTAILS

MIMOSA sparkling brut + choice of orange, cranberry, or grapefruit juice	13
FABIAN'S BLOODY MARY vodka, tomato juice, calabrian chili, horseradish, dijon, lime, sea salt	15
CHERRY LEMON DROP pinnacle vodka, luxardo cherry syrup, creme de cassis	15
GO ASK CARLY montelobos mezcil, bell pepper infused silver tequila, orange liqueur, agave, lime	15
MANHATTAN evan williams bourbon, antica carpano sweet vermouth, luxardo cherry	15
HEIGHT'S MULE tito's vodka, st. germain liqueur, aperol, lime, fever tree ginger beer	15
VIOLET COLLINS broker's gin, blackberry & mint syrup, lemon	15
PIMM'S CUP NO. 95 pimms, orange liqueur, lemon, sparkling wine	15
FAIR OAKS OLD FASHIONED woodford reserve bourbon, luxardo cherry, demerara sugar, grand marnier, torched orange twist	16

WINE BY THE GLASS

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

BEER

MOONLIGHT REALITY CZECH PILSNER — 16oz CAN	8
BIRRA DOLOMITI PILSNER — VENETO, ITALY 330ml BOTTLE	7
BERRYESSA HOUSE IPA — 16oz CAN	8
MORGAN TERRITORY HOPTOMIC DOUBLE IPA — 16oz CAN	9
ANDERSON VALLEY BOONT AMBER ALE — 12oz CAN	7

BEVERAGES

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

FRENCH TOAST — \$15

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

SMOKED SALMON AVOCADO TOAST* — \$21

sourdough bread, sunny side egg, arugula, spicy honey, crispy yukon gold potatoes

VEGGIE FRITTATA — \$20

bloomsdale spinach, snap peas, 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

roma tomato, basil, 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 & BROCCOLINI# — \$21

scrambled eggs, salsa verde, crispy yukon gold potatoes

ARUGULA & SNAP PEA SALAD# — \$15

shaved asparagus, toasted almonds, mint, meyer lemon zest vinaigrette

add chicken — 8, sautéed prawns — 8, or seared salmon — 12*

CHOPPED SALAD — \$20

salami, provolone cheese, chickpeas, tomato, cucumbers, romaine, pickled red onion, red wine & oregano vinaigrette, herbed buttermilk drizzle

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 OLIVE OIL CAKE

maple honey butter, marinated berries, rosemary honey vanilla gelato — \$11 —

CHOCOLATE RASPBERRY TART*

dark chocolate ganache, raspberry compote, almond pecan tart crust, whipped cream — \$11 —

POT DE CRÈME

butterscotch pudding, caramel, crème fraîche, sea salt — \$11 —

CHOCOLATE NEMESIS

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

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