

# FABIAN'S ITALIAN BISTRO

## { MOTHER'S DAY BRUNCH }

### MIMOSA BOTTLE SERVICE

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

**VAL D'OCA PROSECCO** 28  
VALDOBBIADENE, ITALY

**CHARLES LAFITTE BRUT** 29  
CHAMPAGNE, FRANCE

**DOMAINE STE. MICHELLE BRUT** 35  
WASHINGTON

### COCKTAILS

**MIMOSA** 13  
sparkling brut + choice of orange, cranberry, or grapefruit juice

**FABIAN'S BLOODY MARY** 15  
vodka, tomato juice, calabrian chili, horseradish, dijon, lime, sea salt

**CHERRY LEMON DROP** 15  
pinnacle vodka, luxardo cherry syrup, creme de cassis

**MANHATTAN** 15  
evan williams bourbon, antica carpano sweet vermouth, luxardo cherry

**HEIGHT'S MULE** 15  
tito's vodka, st. germain liqueur, aperol, lime, fever tree ginger beer

**VIOLET COLLINS** 15  
broker's gin, blackberry & mint syrup, lemon

**PIMM'S CUP NO. 95** 15  
pimms, orange liqueur, lemon, sparkling wine

**FAIR OAKS OLD FASHIONED** 16  
woodford reserve bourbon, luxardo cherry, demerara sugar, grand marnier, torched orange twist

### MOCKTAILS

**SPRING RITUAL** 9  
blackberry mint syrup, lime, soda water

**SPICE TRADE** 9  
black tea syrup, lime, basil, soda water, fever tree ginger beer

### WINE BY THE GLASS

**SOFIA SPARKLING BRUT** 13/na  
CALIFORNIA NV

**RUFFINO PROSECCO** 13/48  
VENETO, ITALY NV

**FRANK FAMILY CHARDONNAY** 19/72  
CARNEROS, NAPA VALLEY 2021

**CHARLES & CHARLES ROSÉ** 15/56  
COLUMBIA VALLEY, WASHINGTON 2021

**AVA GRACE SAUVIGNON BLANC** 14/52  
CALIFORNIA 2021

**ANTERRA PINOT GRIGIO** 14/52  
TERRE SICILIANE, ITALY 2021

**BACKHOUSE CHARDONNAY** 15/56  
CALIFORNIA 2021

**PINE RIDGE CHENIN BLANC + VIOGNIER BLEND** 14/52  
CALIFORNIA 2022

**RICKSHAW PINOT NOIR** 15/56  
CALIFORNIA 2021

**MELINI BORGHI D'ELSA CHIANTI** 14/52  
TUSCANY, ITALY 2019

**ELEMENT 79 ZINFANDEL** 16/60  
FAIR PLAY, EL DORADO 2018

**CALLAWAY CABERNET SAUVIGNON** 14/52  
CALIFORNIA 2020

### BEER

**MOONLIGHT** 8  
REALITY CZECH PILSNER — 16oz CAN

**BIRRA DOLOMITI** 7  
PILSNER — VENETO, ITALY 330ml BOTTLE

**BERRYESSA** 8  
HOUSE IPA — 16oz CAN

**MORGAN TERRITORY** 9  
HOPTOMIC DOUBLE IPA — 16oz CAN

### BEVERAGES

**PELLEGRINO** 6  
12oz. CAN LEMON, ORANGE, OR BLOOD ORANGE

**PELLEGRINO** 9  
SPARKLING WATER (750ml)

**MARTINELLI'S** 6  
10oz. BOTTLE SPARKLING APPLE JUICE

**ORANGE JUICE** 5

**MEXICAN COCA~COLA** 5  
12oz. BOTTLE

**MEXICAN SPRITE** 5  
12oz. BOTTLE

**IBC ROOT BEER** 5  
12oz. BOTTLE

**ICED TEA** 4.5

**HERB TEA** 4.5

**EARL GREY, LEMON, MINT, CHAMOMILE**

**COFFEE** 4.5

**ILLY ESPRESSO** 5

### VANILLA & MEYER LEMON FRENCH TOAST

fresh blueberries, soft honey butter, maple syrup  
— \$16 —

### SMOKED SALMON AVOCADO TOAST

house smoked atlantic salmon, avocados, meyer lemon, yukon gold potatoes  
— \$21 —

### COUNTRY BREAKFAST PLATE

buttermilk biscuit, scrambled eggs, applewood smoked bacon, sausage gravy, roasted yukon potatoes  
— \$21 —

### SPRING HASH & EGGS

grilled asparagus, roasted broccolini, sunny side eggs, yukon gold potatoes, salsa verde  
— \$20 —

### CHEF'S CAESAR SALAD\*

grilled chicken, bacon, avocado, seven minute egg, shaved parmesan, herb buttered croutons, romaine, crispy shallots, garlic anchovy dressing  
— \$22 —

### CLASSIC EGGS BENEDICT

canadian bacon, english muffin, poached eggs, hollandaise sauce, roasted yukon gold potatoes  
— \$21 —

### QUICHE FLORENTINE

bloomsdale spinach, roma tomatoes, button mushrooms, mozzarella, arugula salad  
— \$20 —

### QUICHE LORRAINE

applewood smoked bacon, gruyere cheese, red bell pepper, caramelized onion, potatoes, arugula salad  
— \$21 —

### SEARED SALMON SANDWICH

seared salmon, lemon dill crème fraîche, arugula, ciabatta bun, fries  
— \$22 —

### BUTTERMILK FRIED CHICKEN SANDWICH

fabian's signature fried chicken, red cabbage, lemon & herb aioli, pickled zucchini, ciabatta bun, fries  
— \$21 —

### SOURDOUGH BREAKFAST SANDWICH

bacon, gruyère crusted eggs, bell pepper jam, hatch chili olive oil, fries  
— \$21 —

### CHILDREN UI2

choice of french toast or scrambled eggs & comes with bacon a choice of either potatoes or fresh fruit  
— \$12 —

### DESSERT

#### ITALIAN DOUGHNUTS

chocolate sauce, whipped crème fraîche  
— \$12 —

#### MEYER LEMON GELATO

fresh strawberries, honey  
— \$11 —

EXECUTIVE CHEF SCOTT VALDEZ

SOUS CHEF CARLY CHAVEZ

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

RESERVATIONS REQUIRED

MENU ITEM AVAILABILITY & PRICING SUBJECT TO CHANGE WITHOUT NOTICE  
KINDLY NO SUBSTITUTIONS OR MODIFICATIONS PLEASE

CLOSED FOR DINNER ON MOTHER'S DAY — REGULAR SUNDAY DINNER HOURS RESUME THE FOLLOWING WEEK

\*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 BORN ILLNESS