

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
FRENCH KISS EMPRESS 1908 ELDERFLOWER ROSE GIN, SPARKLING BRUT, LEMON	15
NEGRONI BIANCO GIN, LILLET BLANC, CAMOMILLA LIQUEUR, LEMON	16
RASPBERRY LEMON DROP VODKA, RASPBERRY PURÉE, LEMON	15
GINGER PALOMA TEQUILA, GRAPEFRUIT, LIME, GINGER	15
HUGO SPRITZ ELDERFLOWER LIQUEUR, SPARKLING BRUT, MINT	15
FAIR OAKS OLD FASHIONED WOODFORD RESERVE BOURBON, LUXARDO CHERRY, DEMERARA SUGAR, GRAND MARNIER, TORCHED ORANGE TWIST	16

MOCKTAILS

RASPBERRY LEMON FIZZ RASPBERRY PURÉE, LEMON	9
MINT TEA REFRESHER MINT TEA, LEMON	9
POMEGRANATE MULE POMEGRANATE, LIME, GINGER BEER	9
CITRUS GINGER BLOSSOM ZERO PROOF GIN, GRAPEFRUIT, LIME, GINGER, ORANGE BLOSSOM WATER	10

WINE BY THE GLASS

RUFFINO PROSECCO VENETO, ITALY NV	13/na
SEAN MINOR CHARDONNAY CALIFORNIA 2024	14/52
FRANK FAMILY CHARDONNAY CARNEROS, NAPA VALLEY 2021	19/72
AVA GRACE SAUVIGNON BLANC CALIFORNIA 2021	15/56
ANTERRA PINOT GRIGIO TERRE SICILIANE, ITALY 2021	14/52
PINE RIDGE CHENIN BLANC + VIOGNIER BLEND CALIFORNIA 2024	14/52
STARFIELD GRENACHE EL DORADO 2022	16/60
RICKSHAW PINOT NOIR CALIFORNIA 2023	15/56
MELINI BORGHINI D'ELSA CHIANTI TUSCANY, ITALY 2023	14/52
ELEMENT 79 ZINFANDEL FAIR PLAY, EL DORADO 2018	17/64
SEAN MINOR CABERNET PASO ROBLES 2023	14/52

BEER

MOONLIGHT REALITY CZECH PILSNER — 16oz CAN	8
BIRRA DOLOMITI PILSNER — VENETO, ITALY 330ml BOTTLE	7
NEW GLORY GUMMY WORMS HAZY PALE ALE — 16oz CAN	8
STONE IPA — 19oz CAN	9

BEVERAGES

PELLEGRINO 12oz. CAN LEMON OR ORANGE	6
PELLEGRINO SPARKING 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
NESPRESSO ESPRESSO	5

MARCH 28, 2026

FRENCH TOAST — \$15

CHALLAH EGG BREAD, MAPLE HONEY BUTTER, SEASONAL FRUIT, MAPLE SYRUP

RICOTTA TOAST* — \$19

GRILLED ASPARAGUS, LEMON RICOTTA, BACON, CARAMELIZED ONIONS, SAVORY MAPLE SYRUP, ALMONDS, SOURDOUGH, MIXED GREENS

QUICHE — \$21

APPLEWOOD SMOKED BACON, LEEK, GRUYERE CHEESE, MIXED GREEN SALAD

FRITTATA — \$20

BRUSSELS SPROUTS, APPLEWOOD SMOKED BACON, GOAT CHEESE, CRISPY YUKON GOLD POTATOES

SUNNY SIDE FLATBREAD — \$21

APPLEWOOD SMOKED BACON, SAUSAGE GRAVY, SUNNY SIDE UP EGGS, WHITE CHEDDAR, MOZZARELLA, GREEN ONION

ITALIAN SAUSAGE OMELETTE — \$21

BROCCOLINI, SAUSAGE, MARINARA, MOZZARELLA, CRISPY YUKON GOLD POTATOES

FLORENTINE OMELETTE — \$19

ROMA TOMATO, BABY SPINACH, MUSHROOMS, MOZZARELLA, CRISPY YUKON GOLD POTATOES

CHEF'S MESS — \$21

SCRAMBLED EGGS, APPLEWOOD SMOKED BACON, BUTTERMILK BISCUIT, SAUSAGE GRAVY, CRISPY YUKON GOLD POTATOES

SHORT RIB BENEDICT* — \$22

POACHED EGGS, HOLLANDAISE, ENGLISH MUFFIN, PEPPERONATA, CRISPY YUKON GOLD POTATOES

SMOKED SALMON BENEDICT* — \$22

GARLIC SAUTÉED SPINACH, 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

RED LEAF SALAD* — \$22

GRILLED CHICKEN, ROASTED GOLDEN BEETS, APPLES, GOAT CHEESE, PISTACHIOS, MUSTARD GREENS, RED LEAF LETTUCE, HONEY BALSAMIC VINAIGRETTE

CHARRED CHICORY SALAD* — \$22

SAUTÉED SHRIMP, RADICCHIO, ENDIVE, BACON, KALE, SHAVED RED ONION, PARMESAN, DILL VINAIGRETTE

CHEF'S CAESAR SALAD* — \$22

GRILLED CHICKEN, BACON, AVOCADO, SEVEN MINUTE EGG, SHAVED PARMESAN, HERB BUTTERED CROUTONS, ROMAINE, GARLIC ANCHOVY DRESSING

SEARED SALMON SANDWICH* — \$22

SEARED SALMON, LEMON DILL CRÈME FRAÎCHE, ARUGULA, CIABATTA BUN, FRIES

GRILLED CHICKEN SANDWICH* — \$21

FRESH MOZZARELLA, BASIL WALNUT PESTO, ROASTED TOMATO, SPINACH, CIABATTA BUN, FRIES

BREAKFAST SANDWICH — \$21

APPLEWOOD SMOKED BACON, WHITE CHEDDAR CRUSTED EGGS, PEPPER JAM SPREAD, 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* — \$9
SEASONAL FRUIT — \$6
SEASONED FRIES — \$6

KIDS

(UNDER 12)

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

DESSERT

— \$11 —

NY CHEESECAKE

FRESH BERRIES, MINT

LEMON CURD

(NOT AVAILABLE FOR TAKEOUT)
FRESH BERRIES, SHORTBREAD CRUMBLE

CHOCOLATE NEMESIS

FLOURLESS CHOCOLATE MOUSSE CAKE, MOCHA MASCARPONE, RASPBERRY BASIL COULIS

POT DE CRÈME

(NOT AVAILABLE FOR TAKEOUT)
BUTTERSCOTCH PUDDING, TOASTED MERINGUE

ADDITIONAL CHARGE(S)/PROCEDURE(S) DISCLOSURE

A 20% SERVICE FEE WILL BE ADDED TO PARTIES OF SIX OR MORE TO SUPPORT FAIR WAGES FOR YOUR ENTIRE SERVICE TEAM FOR ITEM SPLITS, A \$2 WILL BE APPLIED TO STARTERS, SALADS & PASTAS. ENTREE/MAIN COURSE SPLITS ARE \$7 *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