



# FABRIKA

Welcome to Fabrika, our kitchen serves small plates inspired by the seasons and local produce to celebrate our diverse neighborhood and team.

We humbly recommend two to three plates per person.

Plates on the left are on the lighter side, while plates on the right are a bit heartier.

Thank you for joining us; enjoy the show!

## Garden

### Cauliflower 15

Mimolette Fondue,  
Pickled Mustard Seed

### Israeli-Style Hummus 14

Tehina, Lemon, Pita

### Whipped Feta 15

Grilled Watermelon, Sesame  
Blueberry, Cucumber, Cherry Tomato

## Mill

### Mushroom Flatbread 18

Piquillo Romesco,  
Truffle Sottocenere

### Pretzel Fritters 12

Ricotta, Pomodoro

### Guacamole 14

Raspberry Harissa  
Masa Frites, Lime Crema

### Peanut Butter Beignets 12

Strawberry Jam, Powdered Malt

### Coconut Budino 12

Black Rice, Red Plum

### Hot Fudge Sundae 12

Choice of Frozen Custards and Sorbet  
served with  
Candied Pecans, Maraschino Cherry

## Land

### Lamb Denver Ribs 27

Sticky BBQ,  
Mango Tabbouleh

### Pastrami Fried Chicken 18

Audrey's Cucumbers, Trout Caviar

### Dry Aged NY Strip 27

Black Baba Ganoush,  
Tomato, Feta

## Sea

### Shrimp Al Pastor 21

Bloody Butcher Grits,  
Pineapple Relish

### Ruby Red Trout 24

Puffed Rice, Tzatziki

### Scallop Crudo 22

Finger Lime, Tom Kha  
Sweet Pea, Yuzu

## Sweets

### Frozen Custards

Toasted Marshmallow

Apple Jacks

Caramelized Clementine

Vanilla

### Sorbet

Grape

By the Scoop 7



## Specialty Cocktails

### Boris & Natasha

Torres 10 Yr Brandy, Resurgent Bourbon, Vanilla Clove  
Porter Simple, Expressed Orange Peel  
\$18

### Violet Beauregarde

Revivalist Equinox Gin, Campari, Creme de Violette  
Blanc Vermouth, Dry Cider, Pansy  
\$16

### Mr.Pink

Stateside Vodka  
Fresh Watermelon & Jalapenos, Demerara, Lemon,  
Club Soda  
*\*Spicy on Request*  
\$16  
Add Watermelon RedBull \$2

### Cast Away

Don Q 7 Year Aged Rum, Amaro, Spiced Pineapple  
Coconut Demerara, Lime Juice  
\$14

### Paradiso

Don Julio Blanco, Fresh Mandarin,  
Aperol, Basil  
*\*Spicy on Request*  
\$18

## Canned and Bottled

Tecate  
\$8

Slyfox IPA  
\$8

Heineken  
\$9

High Noon Seltzer  
Pineapple, Black Cherry, Watermelon, Grapefruit  
\$10

Seltzer Bucket  
Our Choice of 5 High Noon Seltzers  
\$40

RedBull  
Original, Sugarfree, Tropical, Watermelon  
\$7

## White Wine

Pio Grigio  
Italy 2020

Tropical Fruit, Citrus, Banana Peel  
\$14/56

Canyon Chardonnay  
California 2019

Oak, Nectarines, Stone Fruit  
\$14/56

Stone Cellars Sauvignon Blanc  
California 2018

Anjou Pear, Salinity, Orange Peel  
\$13/56

## Red Wine

Canyon Cabernet  
California 2018

Cherry, Raspberry, Toasted Almonds  
\$14/56

Backhouse Merlot  
California 2017

Cherry, Raspberry, Toasted Almonds  
\$14/56

BackHouse Pinot Noir  
California 2017

Chocolate, Tobacco, Black Berries  
\$15/60

## Rose and Sparkling

Segura Viudas Brut Rose  
Spain - Fresh Fruit, Strawberry  
\$15/60

Stanford Brut  
California - Light, Crisp, Pear  
\$15/60

Avissi Prosecco  
Italy - Tight Bubbles, Apple, Minerals  
\$15/60