



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

Mushroom Flatbread 18  
Piquillo Romesco,  
Truffle Sottocenere

Israeli-Style Hummus 14  
Tehina, Lemon, Pita

Cauliflower 15  
Mimolette Fondue, Mustard Seed

## Mill

Asparagus Crostada 15  
Goat Cheese, Chipolini,  
Everything Bagel Spice

Pretzel Fritters 12  
Ricotta, Pomodoro

Guacamole 14  
Raspberry  
Harissa  
Masa Frites, Lime Crema

## Land

Porchetta 19  
Sambal, Miso, Black Bean

Lamb Denver Ribs 29  
Sticky BBQ, Mango Tabbouleh

Hanger Steak 27  
Creamed Leeks, Jus

## Sea

Shrimp Al Pastor 21  
Pineapple Relish, Bloody Butcher  
Grits

Ruby Red Trout 24  
Crispy Lentil, Tzatziki

Octopus 19  
Pistachio, Kielbasi,  
Gnocchi, Peas, Carrot

## Sweets

Peanut Butter Beignets 12  
Strawberry Jam, Powdered Malt

Pots du Dirt and Worms 12  
Cookies + Cream, Gummy Worms

Hot Fudge Sundae 12  
Burnt Marshmallow Custard, Candied Pecans



# FABRIKA

## Specialty Cocktails

### Boris

Torres 10 Yr Brandy, Resurgent Bourbon, Cold Brew, Brown Simple, Bitters, Expressed Orange Peel  
\$18

### Sin City

Banhez Mezcal, Revivalist Equinox Gin, Verju, Citrus, Orgeat, Bitters, Blueberry  
\$15

### Swanky

Stateside Vodka  
Combiar, Lavender, Chamomile, Lemon, Tonic, Cucumber  
\$16

### Sweet Tide

Don Q 7 Year Aged Rum, Orange & Spice, Lemon, Orgeat, Apple, and Absinthe  
\$14

### Paradiso

Don Julio Blanco, Fresh Mandarin, Aperol, House HellFire Bitters  
\$18

### The Frankford

Resurgent Bourbon, Lemon, Ginger Cordial, Fever Tree Seltzer  
\$15

## 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