FABRIKA

Small Plates

Hummus
Paprika, Parsley, Olive Oil
$12

Spicy Carrots
Za'atar Vinaigrette, Dill Yogurt, Hazelnut Dukkah
$10

Bulgarian Meatballs
Tahini, Pickled Shallots, Dill
$14

Brussel Sprouts
Burnt Honey Vinaigrette, Lemon Yogurt, Toasted Almonds
$10

Seared Octopus
Pork Belly, Giganta Beans, Onion
$16

Buttermilk Potatoes
Breaded, Fried, Served over Matbucha
$11

Lamb Short Rib
Cannellini Beans, Pickled Cauliflower, Jalapeno Oil
$16

Large Plates

Poussin
Shawarma Marinade, Pepper Stew
$29

Kofta
Herb Marinade, Chard Red Onions
$24

Branzino
Wilted Leeks, Warm Yogurt Sauce, Za'atar
$23

Lamb Chop
Caramelized Onions, Fingerling Potatoes, Lamb Jus
$32

Vegan Moussaka
Eggplant, Lentils, Tomato Sauce, Tahini,
$20

Dessert

Housemade Ice Cream
$10

Apple Kanafeh
$10

FABRIKA

Specialty Cocktails

The Boris
Stateside Bourbon, Remy VSOP, house made bitters, sour cherry liqueur, lemon $15

Fabrika Spritz
House infused lemon vodka, Lucano amaro and fresh lemon. Topped with Prosecco $12

The Fae
El Jimador Blanco, Canton, Butterfly Pea Flowers, Citrus, and Aromatic Bitters $12

Paradiso
El Jimador Reposado, Aperol, mandarin juice, agave, basil and Thai chili $12

Bonnie & Clyde
Bluecoat gin, Orange, Rosemary, Cucumber, Lemon Peel, topped with Sparkling Water $13

Canned and Bottled

Sly Fox Helles Golden Lager
$6

Sly Fox IPA
$6

Sly Fox Oktoberfest
$6

Crispin Hard Cider
$7

Two Robbers Hard Seltzer
Watermelon Cucumber, Pineapple Ginger, Peach Berry, or Orange Mango
$6

Liquid Death Water
$3

White Wine

Castelli Pinot Grigio
$11/44

Caposaldo Moscato
$12/48

Bauer Gruner Veltliner
$12/48

Crowded House Sauvignon Blanc
$12/48

Double T Chardonnay
$14/56

Red Wine

Poggio Salvi Chianti
$12/48

Plantaze Montenegro Vranac
$11/44

Santo Cristo Garnacha
$12/48

Casa de Los Bosques Reserva Pinot Noir
$12/48

Line 39 Merlot
$10/40

Rose and Sparkling

Cavaliere Prosecco
$12/48

Paul Direder Zweigelt Rose
$12/24

Bouvet Brut
$11/44

Maschio Sparkling Rose
$12/48