

FABLE

E Craft Bar • Wine Saloon • Food Joint

Sharables

Three House Tacos | 17

HAND PRESSED DUCK FAT CORN TORTILLAS, STEAK, FAJITA STYLE GLAZE, CREAMY VERDE SALSA, COTIJA CHEESE, PICKLED RED ONION, CILANTRO

Pretzel Bites & Beer Cheese (v) | 18 ½

HOUSE MADE SOFT PRETZEL BITES, GUINNESS INFUSED SALT, GUINNESS AND SMOKED GOUDA BEER CHEESE

Steak Bite Frites | 20

CRISPY FRENCH FRIES, 3 OZ. SIRLOIN STEAK BITES, MUSHROOM BÉCHAMEL SAUCE, BLUE CHEESE CRUMBLES
ADD 3 OZ. EXTRA STEAK BITES +5

Naan Bread And Hummus | 13

HOUSE MADE NAAN BREAD, FABLE CRAFTED HUMMUS WITH GARLIC, HERBS, OLIVE OIL, FRIED SHALLOTS
ADD VEGGIES +8 SUB VEGGIES +6

Parm Truffle Chicken Strips | 18

HAND BREADED CHICKEN FRIED TO ORDER, FRESHLY GRATED PARMESAN, WHITE TRUFFLE OIL, CHIVES, HOUSE GARLIC PARMESAN DIPPING SAUCE
ADD SIDE SAUCE: RANCH, BARBECUE +.50

Side of Beer Cheese | 8

Side of Fries | 6

ADD PARMESAN TRUFFLE | 4

Salads

Spinach (v, gf) | 11 ½

SPINACH, POPPY SEED DRESSING, CHÈVRE CHEESE, MANDARIN ORANGES, TOASTED PINE NUTS

Grilled Caesar | 16

CHARRED ROMAINE, HOUSE CAESAR DRESSING, PICKLED SHALLOTS, GARLIC PARMESAN BREAD CRUMBS

Mediterranean (v, gf) | 13 ½

CHOPPED GEM ROMAINE, CREAMY HERB VINAIGRETTE, GARBANZO BEANS, SUNDRIED TOMATO, FETA, FRIED CAPERS

Blackened Chicken Pasta Salad | 23

BLACKENED CHICKEN BREAST, CHILLED PASTA, COTIJA, BLACK BEANS, FIRE ROASTED PEPPERS, DICED TOMATO, CORN, SOUTHWEST CREMA, CILANTRO, GRILLED LIME

Protein Happily Added To Any Salad

TOFU +6 GRILLED CHICKEN +9 6OZ SIRLOIN* +16
GRILLED STEELHEAD FILET* +15 PULLED PORK +9

Small Starter Salad | 9

CHOPPED CAESAR OR SPINACH SALAD

Entrées

Gnocchi Mac & Cheese | 26

HAND ROLLED FRESH GNOCCHI, GRUYERE, CHEDDAR & PARMESAN SAUCE, TOASTED GARLIC PARMESAN CRUMBLE
ADD CHICKEN - 8 ADD STEAK - 16 ADD PULLED PORK - 8

Teriyaki Tofu Stir Fry | 27 ½

FRESH HOUSE MADE NOODLES, GRILLED TERIYAKI GLAZED TOFU, STIR FRY VEGETABLES, FRIED SESAME WONTON RIBBONS
SUB STEAK +12 SUB CHICKEN +6

Chicken Fettucine | 29

FRESH FROM SCRATCH FETTUCINE PASTA, GRILLED CHICKEN BREAST, SUNDRIED TOMATOES, FIRE ROASTED BELL PEPPER BÉCHAMEL SAUCE

New York Strip Steak* | 47

GRILLED 12OZ RR RANCH NEW YORK STRIP, POLENTA FRITTERS, HOUSE STEAK SAUCE

Handhelds

All Handhelds Served with Choice of Spinach Salad, Chopped Caesar, or French Fries

Fried Cod Sandwich | 20

TWO COD FILETS BEER BATTERED AND FRIED, FRESH SLICED TOMATO AND RED ONION, THINLY SLICED CABBAGE, FABLE TARTAR SAUCE, HOAGIE ROLL

Spicy Honey Glazed Chicken | 20

SPICY HONEY GLAZED GRILLED CHICKEN BREAST, GARLIC AIOLI, PICKLED RED ONION, ROMAINE, SLICED TOMATO, BRIOCHE BUN

Duck Confit Cubano | 21

CONFIT DUCK LEG, SMOKED STONE GROUND MUSTARD, AIOLI, GRUYERE, BLACK FOREST HAM, PICKLED RED ONION, HOAGIE

Asian Pork Bulgogi | 20

HOUSE SMOKED AND SHREDDED BULGOGI PORK, TANGY CABBAGE & CARROT SLAW, HOAGIE

Steak and Cheese | 23

SLICED TRI TIP STEAK, MELTED GRUYERE CHEESE, FIRE ROASTED PEPPER PESTO, GARLIC AIOLI, HOAGIE

Gyros | 22

THINLY SLICED LAMB, BLISTERED CHERRY TOMATO TZATZIKI, FETA, HOUSE HUMMUS, NAAN BREAD, RED ONION, ROMAINE

Mushroom Gruyere Burger | 23

6OZ RR RANCH SMASH BURGER, MIXED WILD MUSHROOMS, CARAMELIZED ONION, MELTED GRUYERE CHEESE, TRUFFLE AIOLI, BRIOCHE BUN

Balsamic Brie Burger | 23

6OZ RR RANCH SMASH BURGER, MELTED BRIE, BALSAMIC ONION CHUTNEY, SPINACH, GARLIC AIOLI, BRIOCHE BUN

Jalapeno Bacon Burger | 23

6OZ RR RANCH SMASH BURGER, TWO SLICES BACON, ROASTED JALAPENO RELISH, MELTED SMOKED GOUDA CHEESE, CHIPOTLE AIOLI, BRIOCHE BUN

Classic Cheeseburger | 20

6OZ RR RANCH SMASH BURGER, BRIOCHE BUN, CHOICE OF GRUYERE OR CHEDDAR CHEESE, LETTUCE, TOMATO, CHOICE OF RED ONION OR PICKLED ONION
ADD BACON +3 ADD BURGER PATTY +5

Grilled Cheese and Tomato Bisque | 18

FRESH HOUSE MADE BREAD GRILLED WITH CHEDDAR, MOZZARELLA, AND PROVOLONE CHEESE, TOMATO BISQUE TOPPED WITH BUTTER AND PARSLEY

Side of Tomato Bisque | 8

Side of any House Sauce | .50

16" Pizzas – Fable Crafted Dough

(OUR LARGE PIZZAS SERVE 2 OR MORE)

Blistered Cherry Tomato (v) | 24

BLISTERED CHERRY TOMATOES, BASIL PESTO, PROVOLONE & MOZZARELLA, BALSAMIC GLAZE

BBQ Pulled Pork | 25

SWEET CHILI BARBECUE PULLED PORK, PINEAPPLE, ROASTED BELL PEPPERS, MOZZARELLA, CHIVE

Seattle Dawg | 25

ANDOUILLE SAUSAGE, CARAMELIZED ONION, STONE GROUND BÉCHAMEL, CREAM CHEESE DRIZZLE

Pepperoni | 25

FABLE CRAFTED DOUGH AND RED SAUCE, MOZZARELLA, PROVOLONE, CUPPING CHAR PEPPERONI

*Indicates Meats are cooked to order. Consuming raw or undercooked foods may cause food-borne illness.

*For the convenience of card payments, a non-cash adjustment fee of 3.5% will be charged for all card transactions

MENU BY CHEF ABEL HAMMERSTROM



Brunch Saturdays and Sundays 9:30-2

Wild Mushroom Carbonara | 27

FRESH HOUSE MADE LINGUINI, SAUTÉED WILD MUSHROOM, GREMOLATA, CHILE OIL, FRESHLY GRATED PARMESAN

Brunch Burger | 20

6OZ RR RANCH SMASH BURGER, SEARED HAM, BACON, MELTED SMOKED GOUDA, CHIPOTLE AIOLI, AND A FRIED EGG, SERVED WITH BREAKFAST SEASONED FRIES

Classic Cheeseburger | 20

6OZ RR RANCH SMASH BURGER, BRIOCHE BUN, CHOICE OF GRUYERE OR CHEDDAR CHEESE, LETTUCE, TOMATO, CHOICE OF RED ONION OR PICKLED ONION
ADD BACON +3 ADD BURGER PATTY +5

Spicy Monte Cristo | 19

HOUSE MADE HABANERO JELLY, SEARED HAM, GRUYERE, THICK CUT HOUSE MADE BLACK PEPPER BREAD, SERVED WITH BREAKFAST SEASONED FRIES

SUBSTITUTE RASPBERRY JELLY IF YOU PREFER NON-SPICY

Chai-Espresso Pancakes | 18

CHAI PANCAKES, WARM ESPRESSO CREAM, LIGHTLY TOPPED WITH CHOCOLATE SAUCE

French Toast | 18

HOUSE MADE FRESH BREAD, BOURBON PEACH CARAMEL, CRUSHED CANDIED PECAN, FRANGELICO WHIPPED CREAM

Breakfast Pizza | 23

16" PIZZA WITH SCRAMBLED EGGS, BACON, HOUSE BREAKFAST SAUSAGE, SPINACH, BLEND OF PROVOLONE AND MOZZARELLA, AND HOUSE BECHAMEL SAUCE

Biscuits And Gravy | 19

HOUSE MADE BISCUIT, CHEF'S BREAKFAST SAUSAGE GRAVY, EGG, CHIVES

Breakfast Platter | 18

CHOICE OF BREAKFAST SAUSAGE, BACON, OR HAM, TWO EGGS COOKED TO ORDER, CREOLE SEASONED FRIES, HOUSE BISCUIT WITH CHIPOTLE HONEY

Brunch Slider | 6 ½

FRESH BISCUIT SANDWICH WITH FRIED EGG, GARLIC AIOLI, CHEDDAR CHEESE, AND YOUR CHOICE OF HAM, SAUSAGE, OR BACON

Sides

Biscuit | 5 Side Bacon | 5 Breakfast Sausage | 5 Sausage Gravy | 8 Egg | 1.50

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Brunch Cocktails

Megamosa/Bloody Mary | 10

YOUR CHOICE, SERVED IN A PINT GLASS WITH \$1 REFILLS!

Green Mary | 12

VODKA OR TEQUILA WITH FRESHLY JUICED TOMATILLOS, CILANTRO, LIME, AND JALAPENO.

Kentucky Cold Brew | 13

WHISKEY IN YOUR COFFEE? WHAT'S NOT TO LIKE?

BOURBON. HOUSE MADE COLD BREW COFFEE, MARASCHINO, & MR. BLACK COFFEE LIQUEUR

Corpse Reviver #2 | 13

STRONG ENOUGH TO WAKE THE DEAD; NICE ENOUGH TO ENJOY WITH BRUNCH.

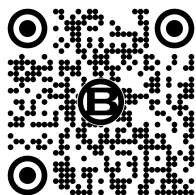
GIN, LILLET BLANC, FRESH LEMON, COINTREAU

The Creamsicle | 14

IF ORANGE JULIUS GREW UP AND GOT A WELL PAYING JOB.

PLANTATION STIGGINS FANCY PINEAPPLE RUM, PIERRE FERRAND DRY CURACAO, PINEAPPLE, ORANGE, VANILLA, CREAM

Latest Beer
Tap List!



Check out our website
for Music and Daily Events
Schedule!

