









You Rise! Leave the Shine to Us!

BREA

Served all day - everyday

- All Egg Breakfasts are served with farm fresh cage-free eggs

Red Bliss potatoes, fresh seasonal fruit and your choice of toast - with locally made jam by request

Substitute: egg whites only or organic eggs, 2.00 • ADD: fresh California avocado, 3.00

2 Farm Fresh Cage-Free Eggs cooked to order

ADD (nitrate-free all natural meats): applewood smoked bacon, pure pork sausage links, mild Italian sausage, Black Forest ham, chicken apple sausage or Morning Star® veggie links, 5.00

Sweet Potato Hash and Eggs 💙

17.99 Oven roasted and seasoned sweet potatoes with kale, grilled red peppers, onions, topped with 3 fresh eggs cooked to order...add chicken apple sausage \$2

3 Farm Fresh Cage-Free Eggs served as your choice of a SCRAMBLE or an OMELETTE served with Red Bliss potatoes or tossed organic field greens and a fresh fruit stack and toast

Garden Veggie Lovers 🧡 15.99 tomatoes, onions, bell peppers, zucchini, olives, and jack cheese

Denver 17.99

ham, cheddar cheese, bell peppers and onion

Sicilian 17.99 mild Italian sausage, mozzarella cheese, tomatoes, bell peppers, mushrooms, black olives, topped with real sour

Western 17.99 bacon, cheddar cheese, bell peppers, mushrooms, onions and

tomatoes

green olives

Ham Gouda Asparagus Black Forest ham, Holland Gouda, caramelized onion and

grilled asparagus Tuscan 18.99 artichoke hearts, sundried tomato, spinach, feta cheese and

18.99 Popeye 💙 egg whites, sautéed spinach, asparagus, bell peppers, zucchini with goat cheese topped with avocado

Crab White Cheddar 21.99

real lump crab, caramelized onion and white cheddar cheese with sage topped with avocad

Organic Egg White Scrambler 🧡 sautéed organic baby spinach, portabellini mushrooms, zucchini, roasted red peppers and organic egg whites all scrambled together and topped with fresh avocado and salsa and fresh fruit

FIT PIK: Choose cottage cheese instead of toast and potatoes!

All egg dishes can be made gluten-free by choosing the gluten-free bread choice.

Crisp, grilled English muffin topped with your favorite choice below, finished with 3 perfectly poached eggs and glorious hollandaise

Classic	11.99	18.99
tender ham layered with tomato		
Mediterranean	11.99	18.99
spinach, artichoke hearts, sun-dried	tomatoes,	pesto and
feta cheese		

petite

whole

11.99 18.99 Hobo bacon, cheddar cheese, tomato

Asparagus Gorgonzola 11.99 18.99 tomato wheels, grilled asparagus spears and mild Gorgonzola

housemade, hand-pressed crab cakes, baby spinach and lemon hollandaise

Country made on a slab of Rustic country bread, with roasted balsamic mushrooms and onions, thyme, goat cheese with poached eggs and fresh herbed hollandaise

Huevos Rancheros

Patio Style! 3 farm fresh, cage free eggs, cooked to order, atop warm corn tortillas, with black beans, grilled peppers and onions, melted jack cheese, and fresh avocado, smothered in our own ranchero salsa

Patio Chilaquiles 16.99

farm fresh, cage free eggs, corn tortillas, black beans, Guajillo chili sauce, lime creama, queso fresco, red onion and cilantro

Breakfast Burrito

scrambled eggs, Red Bliss potatoes wrapped in a flour or wheat tortilla with housemade Pico de Gallo; add bacon, ham or sausage 2.00

Hot Mama Frittata

open-faced baked omelette with sweet tomatoes, jalapeños, grilled onions, and toasted parmesan; served with red bliss potatoes, choice of toast with locally made jam, and fresh fruit

Spinach and Pine Nut Egg White Frittata 🧡 sautéed organic baby spinach in garlic and olive oil and

toasted Parmesan cheese, baked open-faced atop our organic egg white omelet and sprinkled with toasted pine nuts, and fresh fruit

from the **GRIDDLE** and WAFFLE IRON

PANCAKES

ADD organic maple syrup \$2

	single	short (2)
	•	` '
Scratch-made Buttermilk	8.99	14.99
Fit-Flaps 🧡	9.99	16.99
Apple Oat		add 4.00
caramelized apples and oats		
Toasted Pecans and Berries		add 4.00
Blueberry Flax		add 4.00

Tropical mango, banana, pineapple and Macadamia nuts

add 5.00 Pancake Breakfast Special

2 eggs cooked to order with choice of breakfast meat

add 4.00

DEEP POCKET WAFFLE

dusted with powdered sugar and served with butter ADD organic maple syrup \$2

whole **Buttermilk** 14.99 8.99 **Mountain of Fruit** add 4.00 seasonal fresh berries and crisp apples **Toasted Pecans** add 4.00

Waffle Breakfast Special add 5.00 2 eggs cooked to order with choice of breakfast meat

FRENCH TOAST

ADD organic maple syrup \$2

whole **Texas-Style French Toast** 8.99 14.99 **add** 2 eggs cooked to order with choice of breakfast meat 5.00

Sweet Custard Cream and

Berries French Toast 9.99 16.99 golden thick French toast layered with seasonal fresh berries and sweet custard cream

Patio's Famous

powdered sugar

Stuffed French Toast 9.99 thick, golden brown Texas-style French toast with a flavor pocket filled with a delicious blend of cheeses and butter sautéed apples, berries and brown sugar. This mouth-watering masterpiece is topped with crushed pecans and a light dusting of

On the LIGHTER 🗒

Patio's Organic, Oven-Toasted Oatmeal

Thick-rolled oats cooked to order and lightly toasted in a hot oven. Topped with seasonal berries and served with raisins, brown sugar or honey and milk on the side

Sunrise Sandwich

eggs, cheddar and tomato, hot on an English muffin... add bacon, ham or spinach, 2.00; add fresh avocado, 3.00

Rustic Avocado Toast

grilled country French bread with sliced avocado, local Bari olive oil, lemon zest and Maldon sea salt with poached eggs... add local tomatoes, basil and feta, 2.00

EAT WELL!

The Patio Café was created as a place where people could enjoy eating right. In 1998, long before it was popular to be a "foodie", we opened with the hope of bringing the Fresno community a experience that was wholesome food in a warm and comfortable environment. We continue to work on that commitment and have partnered with local farms to bring you the best quality ingredients available.

If you care about your body AND you enjoy eating great tasting, simple food, we hope you will dine with us regularly.

Breakfast is ALWAYS served all day and the sun is forever shining at The Patio Café!

SIDES & SUBSTITUTIONS

Toast or English Muffin — whole wheat, marble rye, sourdough, glu	3.99	Ham, sausage or bacon	4.99
with local jam by request	aten nee	One Egg, cooked to order	2.99
Sliced Tomato	2.99	Two Eggs, cooked to order	4.99
Cottage Cheese	3.99	Three Eggs, cooked to order	5.99
Avocado Slices	3.99		3.33
Red Bliss Potatoes	3.99	Pico de Gallo, housemade	2.99
Fresh Fruit	cup 5.99 / bowl 7.99	Split Orders	2.00













Patio Café YUNC

FARM SALADS

All salads are served with La Boulangerie baguette

Dressing choices include: raspberry vinaigrette, ranch, balsamic vinegar and Bari olive oil, creamy bleu cheese, crumbled dry bleu cheese, honey mustard



All of our salads are a **FIT PIK** with these salad dressing suggestions: lemon herb dressing, balsamic vinegar & oil, raspberry vinaigrette or lemon wedges and fresh

petite whole 16.99 Large Garden 11.99

mixed greens, a medley of fresh vegetables, homemade croutons and choice of dressing ...add grilled chicken, or albacore tuna salad for 4.00; add grilled shrimp for 5.00; add salmon for 8.00

Mediterranean Chicken 11.99 18.99 grilled chicken breast, red onions, crumbled Feta cheese, marinated artichoke hearts, Kalamata olives, sliced cucumbers and local tomatoes, all atop crisp romaine, finished with Bari extra virgin olive oil and fresh lemon juice

Thai Chicken Salad chopped red cabbage, romaine, carrots, red bell peppers and grilled chicken breast, with toasted sliced almonds, sesame seeds, and crunchy oriental noodles, finished with oriental ginger sesame dressing

16.99 Classic Caesar 11.99 organic romaine lettuce, homemade croutons, shaved parmesan and fresh tomatoes all tossed with creamy Caesar dressing... add grilled chicken or turkey for 4.00; add salmon or grilled shrimp for 6.00

Waldorf-Stuffed Avocado grilled chicken, crisp apples, celery and walnuts and ripe avocado all atop spring greens with your choice of dressing

Lollipop Kale and Salmon 12.99 grilled salmon, lollipop kale, sundried cranberries, diced Fuji apples, diced cheddar toasted almonds Parmesan cheese tossed with lemon herb or honey mustard dressing

21.99 Crab Cobb lump crab, ripe avocado, crisp bacon, tomatoes, crumbled buttermilk blue cheese on romaine lettuce with honey Dijon dressing

Salmon Asparagus Salad organic mixed greens, topped with seasoned grilled salmon, asparagus and a light sprinkling of crumbled Gorgonzola cheese, toasted pecans and served with your choice of dressing



SANDWICHES

All sandwiches include choice of small garden salad, potato salad, fresh fruit or a cup of soup. Gluten-free bread available!

Half sandwiches available for 11.99

COLD

Valley Vagabond Veggie

lettuce, tomato, onion, organic micro greens, black olives, wax peppers, avocado, provolone, Swiss, Herbs de Provence, mayonnaise and whole grain mustard on a baguette

Absolutely Albacore Tuna Salad

18.99

housemade Albacore tuna salad, lettuce, tomato, onion, organic micro greens, black olives, wax peppers, mayonnaise and mustard on sourdough bread

Holiday Ham 16.99

Black Forest ham, cheddar, Swiss, lettuce, tomato, onion, organic micro greens, black olives, wax peppers, Herbs de Provence, mayonnaise and mustard on sourdough bread

Time-Off Turkey

house-roasted turkey breast, pepper jack cheese, lettuce, tomato, onion, organic micro greens black olives, wax peppers, avocado, Herbs de Provence, mayonnaise and mustard on whole wheat bread

Café Club 18.99

turkey breast, cured ham, smoked bacon, jack and cheddar cheeses with lettuce, tomato, onion, organic micro greens, black olives, wax peppers, dressed with Dijon and basil-garlic aioli on toasted wheat bread

Fancy Grilled Cheese with Egg on Top

melted Gruyère, cheddar and jack cheese on Parmesan-grilled

French bread with pomegranate jalapeño jelly and topped with a fried egg

Pastrami Pastime

delicious pastrami stacked high and lean with Swiss, lettuce, tomato, onion, mayonnaise, Dijon mustard on marbled rye

Chicken Bliss Avo Grill

grilled chicken with provolone, avocado, lettuce, tomato, onion, Herbs de Provence, Dijon mustard on a baquette

Tuna Melt 18.99

freshly made tuna salad, grilled on whole grain organic wheat bread with melted jack cheese and sliced tomatoes ...add fresh California avocado for 3.00

Grilled Salmon Melt

grilled salmon on herbed-grilled sourdough with housemade pineapple salsa, melted pepper jack cheese, avocado and red pepper aioli

Crab Cakes B-L-T-A

housemade, hand-pressed fresh crab cakes, applewood bacon, avocado, crisp lettuce, tomato on grilled sourdough

Fig Garden Steak

garlic-buttered toasted baguette, topped with sliced steak and bernaise sauce served with oven roasted wedge potatoes

ADD: cup of soup or side salad for 3.99

Portabello Margharita Pizza

16.99

thin, low-carb whole grain crust, topped with fresh tomatoes, roasted garlic, grilled portobello mushrooms, fresh basil and mozzarella cheese

Grilled Shrimp Tacos

18.99

7.99

3.99

spice-rubbed shrimp, grilled to perfection, atop warm corn tortillas, with melted jack, crisp lettuce and ripe avocado! Served with hand-cut mango salsa

Quesadilla Cubano 17.99

Cuban-seasoned grilled chicken, onions, tomatoes and avocado, smothered with jack cheese, layered in flour tortillas and served with Salsa Cubano

Turkey, Bacon and Avocado Wrap 🧡

18.99 oven roasted turkey breast, crisp bacon, ripe avocado slices and sweet tomatoes, all wrapped up in a low carb tortilla with

creamy ranch dressing for dipping! Served with soup or salad.

Grilled Chicken Asparagus Wrap 🧡

grilled asparagus spears, lightly seasoned chicken breast, shaved Parmesan cheese and tomatoes, all wrapped up in whole grain low carb tortilla with choice of honey mustard or lemon herb dressing for dipping! Served with soup or salad.

FIT PIK: Choose a lettuce wrap instead of a tortilla!

On the LIGHTER 🖁

Small Garden Side Salad

4.99 **Housemade Red Potato Salad**

Choose any hot or cold sandwich with a cup of your choice of soup of the day or a green salad with choice of dressing

Side Salad with Half-Sandwich 11.99 **Cup of Soup and Half-Sandwich** 11.99 **Soup** — selections made from scratch daily

Cup (8 oz.) 5.99 **Bowl** (16 oz.) 9.99

Flaky-Bake Soup! an old-fashioned ceramic crock full of your favorite soup from

our daily selection baked in a hot oven with delicate, flaky crust that billows over the top

EAT WELL!

Patio Café sources the freshest grown produce from locally owned and operated farms - great tasting and nutrition- packed goodness!

> Burroughs Family Farms, Denair Galpin Farms, Reedley Harvest Fields Organic Farms, Fresno Mary's Chicken, Sanger Wilgenburg Greenhouses, Dinuba

BEVERAGES

Hot Specialty Coffee

Iced Mocha

Iced Cappuccino

Ask Your Server About... Beer and wine selections Special twists on your coffee drinks. Coffees by the bean

Custom and Locally Roasted Fabianos Coffee

Tuscan Espresso, dark bold flavor

Havana Gold , mountain-grown, rich, medium flavor

Purely Decaf, Swiss water process

Simply Organic

Flavor of the Day 3.99

choice of milk includes: whole, 2%, non-fat, soy ... substitute almond milk 1.00 Espresso single 1.99 / double 2.99 Latte single 3.75 / double 4.50 Mocha single 3.99 / double 4.99 single 3.75 / double 4.50 Cappuccino **Cold Specialty Coffee White Chocolate Mocha** 4.99

Soft Drinks Hot or Iced Tea or **Pomegranate Juice Italian Soda Italian Cream Soda**

4.99

4.50

Hot Milk Chocolate 2.75 3.75 3.75 add flavor: raspberry, passion fruit or peach .50 Fresh-squeezed Lemonade 4.99 Raspberry or Strawberry Lemonade 5.25 **Squeezed-to-Order Orange Juice** small 4.99 / large 5.99 Apple, Cranberry, Tomato Juice small 3.25 / large 4.25 3.75