

# THE PATIO Café



*You Rise! Leave the Shine to Us!* **BREAKFAST** *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, 4.00

## EGGS and OMELETTES

**2 Farm Fresh Cage-Free Eggs** cooked to order 14.99  
**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 patty, 5.00

**Sweet Potato Hash and Eggs** 19.99  
Oven roasted and seasoned sweet potatoes with kale, grilled  
red peppers, onions, topped with 3 fresh eggs cooked to  
order...add chicken apple sausage, 2.00

**Organic Egg White Scrambler** 20.99  
sautéed organic baby spinach, portabellini mushrooms,  
zucchini, roasted red peppers and organic egg whites all  
scrambled together and topped with fresh avocado and salsa.  
Served with fresh fruit

**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** 18.99  
tomatoes, onions, bell peppers, zucchini, olives, and jack cheese

**Denver** 18.99  
ham, cheddar cheese, bell peppers and onion

**Sicilian** 18.99  
mild Italian sausage, mozzarella cheese, tomatoes, bell  
peppers, mushrooms, black olives, topped with real sour cream

**Western** 18.99  
bacon, cheddar cheese, bell peppers, mushrooms, onions and  
tomatoes

**Ham Gouda Asparagus** 19.99  
Black Forest ham, Holland Gouda, caramelized onion and grilled  
asparagus

**Tuscan** 19.99  
artichoke hearts, sundried tomato, spinach, feta cheese and  
green olives

**Ricotta Pesto** 19.99  
lemony ricotta, fresh basil pesto baby spinach and garden  
tomatoes

**Popeye** 20.99  
egg whites, sautéed spinach, asparagus, bell peppers, zucchini  
with goat cheese topped with avocado

## Patio BENEDICTS

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

**Classic** petite whole  
12.99 19.99  
tender ham layered with tomato

**Mediterranean** 12.99 19.99  
spinach, artichoke hearts, sun-dried tomatoes, pesto and feta  
cheese

**Hobo** 12.99 19.99  
bacon, cheddar cheese, tomato

**Asparagus Gorgonzola** 12.99 19.99  
tomato wheels, grilled asparagus spears and mild Gorgonzola

**Country** 14.99 22.99  
made on a slab of Rustic country bread, with roasted balsamic  
mushrooms and onions, thyme, goat cheese with poached eggs  
and fresh herbed hollandaise

**Crab Cake** 15.99 23.99  
housemade, hand-pressed crab cakes, baby spinach and  
lemon hollandaise

## ¡FIESTA! FRITTATAS

**Breakfast Burrito** 14.99  
scrambled eggs, Red Bliss potatoes wrapped in a flour or wheat  
tortilla with housemade Pico de Gallo... add loganiza chorizo,  
bacon, ham sausage for 4.00 or avocado for 4.00

**Huevos Rancheros** 18.99  
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 rancho salsa... add loganiza chorizo for 4.00

**Patio Chilaquiles** 18.99  
farm fresh, cage free eggs, corn tortillas, black beans, Guajillo  
chili sauce, lime crema, queso fresco, red onion and cilantro...  
add loganiza chorizo for 4.00

**Brunch Tacos** 18.99  
local corn tortillas with melted cheese roasted sweet potatoes,  
black beans, eggs, cilantro, queso fresco... add loganiza (clean  
chorizo) for 4.00

**Farmstand Frittata** 19.99  
grilled asparagus, zucchini, tomatoes, roasted red peppers and  
crumbled feta cheese all baked open faced in a three egg omelet

**Spinach and Pine Nut Egg White Frittata** 20.99  
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. Served with  
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.

## from the GRIDDLE and WAFFLE IRON

### PANCAKES

ADD organic maple syrup \$2

**Scratch-made Buttermilk** single short (2)  
9.99 15.99

**Fit-Flaps** 10.99 17.99

**Apple Oat** add 5.00  
caramelized apples and oats

**Toasted Pecans and Berries** add 5.00

**Lemon Ricotta Blueberry Cakes** add 5.00

**Pancake Breakfast Special** add 6.00  
2 eggs cooked to order with choice of breakfast meat

### DEEP POCKET WAFFLE

dusted with powdered sugar and served with butter

ADD organic maple syrup \$2

**Buttermilk** petite whole  
9.99 15.99

**Mountain of Fruit** add 5.00  
seasonal fresh berries and crisp apples

**Toasted Pecans** add 5.00

**Waffle Breakfast Special** add 6.00  
2 eggs cooked to order with choice of breakfast meat

### FRENCH TOAST

ADD organic maple syrup \$2

**Texas-Style French Toast** petite whole  
9.99 15.99

eggs cooked to order with choice of breakfast meat add 5.00

**Sweet Custard Cream and Berries French Toast** 10.99 18.99

golden thick French toast layered with seasonal fresh berries  
and sweet custard cream

**Patio's Famous Stuffed French Toast** 10.99 18.99

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 master-  
piece is topped with crushed pecans and a light dusting of pow-  
dered sugar

**French Toast Breakfast Special** add 6.00  
2 eggs cooked to order with choice of breakfast meat

## On the LIGHTERSIDE

**Patio's Organic, Oven-Toasted Oatmeal** 13.99

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** 12.99

eggs, cheddar and tomato, hot on an English muffin... add  
bacon, ham or spinach, 2.00; add fresh avocado, 4.00

**Rustic Avocado Toast** 18.99

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, 3.00

## SIDES & SUBSTITUTIONS

**Toast or English Muffin** – 3.99

whole wheat, marble rye, sourdough, gluten-free with local jam  
by request

**Sliced Tomato** 2.99

**Cottage Cheese** 3.99

**Avocado Slices** 3.99

**Red Bliss Potatoes** 3.99

**Fresh Fruit** cup 5.99 / bowl 7.99

**Ham, Sausage or Bacon** 5.99

**One Egg**, cooked to order 2.99

**Two Eggs**, cooked to order 4.99

**Three Eggs**, cooked to order 5.99

**Pico de Gallo**, housemade 2.99

**Split Orders**



WE are GROWING! Growing our own produce that is! Our Patio Patch  
is our own Hyper-Local farm using organic and regenerative  
growing practices to bring you the FRESHEST, farm-to-table  
experience! We will always source from our community of small  
growers and farmers, but also are supplementing with our own  
Artisan Garden and Boutique Farm! Follow along on FACEBOOK and  
INSTAGRAM... Patio Patch Farm and watch us grow for you! Taste  
the difference REAL FOOD makes!

## 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!**

**FIT PIK menu option for lower carb, high protein meals for ultimate health options**

**PAY WITH CASH AND SAVE!** To keep our prices as low as possible, all menu items are listed with our 3.5% cash discount included. If you choose to pay with a credit or debit card, we are not able to offer this discount. Thank you for your business!

*Patio Café* **MUNCH TIME!**

## FARM TABLE 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

**FIT PIK** 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 salsa

**Large Garden** petite whole  
12.99 17.99

mixed greens, a medley of fresh vegetables, homemade  
croutons and choice of dressing...add grilled chicken, or  
albacore tuna salad for 6.00; add grilled shrimp or salmon for  
8.00

**Classic Caesar** 12.99 17.99

organic romaine lettuce, homemade croutons, shaved  
parmesan and fresh tomatoes all tossed with creamy Caesar  
dressing...add grilled chicken, or albacore tuna salad for 6.00;  
add grilled shrimp or salmon for 8.00

**Mediterranean Chicken** 12.99 19.99

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...substitute salmon  
for 6.00

**Thai Chicken Salad** 12.99 18.99

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...substitute salmon for 4.00

**Waldorf-Stuffed Avocado** 12.99 18.99

grilled chicken, crisp apples, celery and walnuts and ripe  
avocado all atop spring greens with your choice of  
dressing...substitute salmon for 4.00

**Steak Fajita** 14.99 24.99

crisp greens, grilled red and green peppers and onions, sliced  
steak, cucumbers, tomatoes, fresh mushrooms, crumbled blue  
cheese finished with balsamic vinegar and Bari olive oil

**Crab Cobb** 14.99 24.99

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

**Salmon Asparagus Salad** 14.99 24.99

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

## Patio SIGNATURE SELECTION

ADD: cup of soup or side salad for 3.99

**Portabello Margharita Pizza** 18.99

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

**Quesadilla Cubano** 18.99

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

**Quesadilla Mediterranean** 16.99

With melted cheese, basil pesto, artichoke hearts, roasted red  
peppers, sun dried tomatoes, baby spinach...add chicken, for  
2.00; salmon for 5.00

**Turkey, Bacon and Avocado Wrap** 19.99

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** 19.99

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.

## TACOS

with crisp lettuce and cabbage served on warm local corn  
tortillas choose:

**Grilled Shrimp or Chicken** 19.99

with avocado and mango salsa

**Grilled Salmon** 24.99

with avocado and pineapple salsa, black beans and pepperjack  
cheese

**Steak Fajita** 24.99

grilled steak sliced with balsamic mushrooms and onions, grilled  
peppers and crumbled bleu cheese hand-cut pico de gallo

**Crab Cake** 24.99

two hand-pressed and flat-grilled crab cakes, topped with fresh  
greens, red pepper aioli, tropical salsa, cilantro, avocado

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

## 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 12.99**

### COLD

**Valley Vagabond Veggie** 17.99

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** 18.99

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** 18.99

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** 19.99

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

### HOT

**Fancy Grilled Cheese with Egg on Top** 19.99

melted Gruyère, cheddar and jack cheese on Parmesan-grilled  
French bread with pomegranate jalapeño jelly and topped with a  
fried egg

**Pastrami Pastime** 19.99

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

**Chicken Bliss Avo Grill** 19.99

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

**Outrageous Albacore Tuna Melt** 20.99

Parmesan-grilled French bread, with melted provolone,  
caramelized onions, housemade albacore tuna salad, sliced  
avocado!

**Pineapple Salmon Melt** 23.99

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** 24.99

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

**Fig Garden Steak** 24.99

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

## SOUP & On!

**Soup** – selections made from scratch daily

**Cup** (8 oz.) 5.99

**Bowl** (16 oz.) 9.99

**Flaky-Bake Soup!** 11.99

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

## Beverages

**Hot Milk Chocolate** 3.99

**Refillable Soft Drinks** (Coke, diet Coke, Sprite, root beer) 4.25

**Organic Iced Tea** (tropical green or black) 4.50

add flavor: raspberry, passion fruit or peach .75

**Patio Palmer** 4.99

half iced tea, half fresh squeezed lemonade

**Fresh Squeezed Lemonade** 5.99

add flavor: raspberry, passion fruit or peach .75

**Fresh Squeezed-to-Order Orange Juice,**  
or **Pomegranate Juice** small 4.99 / large 5.99

**Apple, Cranberry, Tomato Juice** small 3.99 / large 4.99

**San Pellegrino** 4.99

**Fresh Fruit Refresher** 6.99

made with organic Langers unsweetened, naturally flavored  
bubble water with fresh berries, citrus and basil

## From the Barista Bar

Fair trade organic espresso, prepared to order with milk choices  
including local producers whole or 2% milk, milk substitutes:

Califa almond, oat or soy

**Custom and Locally Roasted Coffee** 4.25

Swiss water decaf

**Enjoy Hot or Iced:**

**Espresso** single 3.25 / double 4.25

**Cappuccino** single 4.00 / double 4.50

**Latte** single 4.25 / double 5.25

**Mocha** single 4.75 / double 5.75

**White Chocolate Mocha** single 5.25 / double 6.25

**A 18% service charge for all parties of six or more.**