



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, 3.00

EGGS *and* OMELETTES

2 Farm Fresh Cage-Free Eggs cooked to order 12.99

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 links, 4.00

Sweet Potato Hash and Eggs 16.99

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 14.99

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

Baja 15.99

black beans, pepper jack cheese, salsa, avocado and cilantro

Denver 16.99

ham, cheddar cheese, bell peppers and onion

Sicilian 16.99

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

Western 16.99

bacon, cheddar cheese, bell peppers, mushrooms, onions and tomatoes

Ham Gouda Asparagus 18.99

Black Forest ham, Holland Gouda, caramelized onion and grilled asparagus

Tuscan 18.99

artichoke hearts, sundried tomato, spinach, feta cheese and green olives

Popeye 17.99

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

Crab White Cheddar 19.99

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

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

Dina's Picks

...for those who want a low-carb and gluten-free choice

Patio BENEDICTS

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

Classic petite whole 10.99 15.99

tender ham layered with tomato

Mediterranean 10.99 16.99

spinach, artichoke hearts, sun-dried tomatoes, pesto and feta cheese

Hobo 10.99 15.99

bacon, cheddar cheese, tomato

Asparagus Gorgonzola 10.99 16.99

tomato wheels, grilled asparagus spears and mild Gorgonzola

Crab Cake 11.99 19.99

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

¡FIESTA! ENCHILADA *and* FRITTATA

Huevos Rancheros 16.99

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 ranchero salsa

Patio Chilaquiles 16.99

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

Breakfast Burrito 12.99

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

Breakfast Enchiladas 16.99

corn tortillas, draped with our housemade enchilada sauce, and filled with black beans, sweet potatoes, jack cheese and topped with two fried eggs, queso fresco, fresh cilantro and avocado

Hot Mama Frittata 16.99

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

Organic Egg White Scrambler 17.99

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

Spinach and Pine Nut Egg White Frittata 16.99

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, and fresh fruit

from the GRIDDLE and WAFFLE IRON

PANCAKES

ADD organic maple syrup \$2

	single	short (2)
Scratch-made Buttermilk	7.99	13.99
Organic 9-Grain	8.99	15.99
Apple Oat		add 4.00
caramelized apples and oats		
Toasted Pecans and Berries		add 4.00
Blueberry Flax		add 4.00
Tropical		add 4.00
mango, banana, pineapple and Macadamia nuts		
Pancake Breakfast Special		add 5.00
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

	petite	whole
Buttermilk	7.99	13.99
Organic 9-Grain	8.99	15.99
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

Texas-Style French Toast	(petite 8.99)	14.99
add 2 eggs cooked to order with choice of breakfast meat 5.00		
Sweet Custard Cream and Berries French Toast	(petite 9.99)	16.99
golden thick French toast layered with seasonal fresh berries and sweet custard cream		
Patio's Famous Stuffed French Toast	(petite 9.99)	16.99
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 powdered sugar		

On the LIGHTER SIDE

Patio's Organic, Oven-Toasted Oatmeal	9.99
Thick-rolled oats cooked to order and lightly toasted in a hot oven. Topped with seasonal berries and served with raisins, brown sugar and milk on the side	
Sunrise Sandwich	9.99
eggs, cheddar and tomato, hot on an English muffin... add bacon, ham or spinach, 2.00; add fresh avocado, 3.00	
Rustic Avocado Toast	14.99
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, 2.00	
Banana Split Parfait	14.99
split banana, organic vanilla Greek yogurt, house crafted vanilla almond granola, fresh berries and drizzled with local orange honey	

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 –	3.99	Fresh Fruit	cup 5.99 / bowl 7.99
whole wheat, marble rye, sourdough, gluten-free with local jam by request			
Sliced tomato	2.99	One Egg, cooked to order	2.99
Cottage cheese	3.99	Two Eggs, cooked to order	4.99
Avocado slices	3.99	Three Eggs, cooked to order	5.99
Red Bliss potatoes	3.99	Pico de Gallo, housemade	2.99
		Split Orders	2.00