



BREAKFAST ALL DAY

Double Trouble: 14

Two waffles, fresh strawberries, whipped cream, maple syrup, served with three slices of bacon. *Half order available \$10.

Wild Card: 14

Breakfast burrito with scrambled eggs, roasted red peppers, black beans, sharp cheddar and pico de gallo and your choice of thick-cut bacon or turkey sausage in a spinach tortilla.

Add avocado for \$2.

Smash: 14

Multigrain toast with mashed hard-boiled egg, sliced avocado, pickled red onion and chipotle tomato vinaigrette. Served with a side salad.

The Wimbledon: 9

Honey yogurt, raspberry chia seed pudding with house-made granola.

SMOOTHIES

I Skipped Breakfast: 10

Banana, almond butter, cinnamon, honey, oats, hemp hearts, almond milk.

Center Court: 10

Spinach, avocado, pineapple, apple, ginger, almond milk.

Strawberry Fields: 10

Fresh banana, strawberries, basil, honey, almond milk.



GELATO

Piccolo	4.75
Medio	6.00
Grande	7.25
Affogato	6.50
Waffle cone	1.00

A LA CARTE

Mini-break: 8

House-made trail mix of crispy chickpeas, candied pecans, granola, almonds, dark chocolate, toasted coconut, and dried cranberries.

Volley: 10

House guacamole, garden salsa, tortilla chips.

Assorted Pastries: 4

SANDWICHES

Served with side salad, pickle spear, or sliced apple, or make it a wrap for no additional charge.

Add sharp cheddar \$1, avocado \$2, chicken or bacon \$4, ham \$3, scrambled egg \$3.

Match Maker: 17

Focaccia, thick cut bacon, spinach, tomato.

Baseline: 14

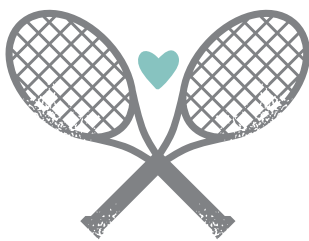
Sourdough, ham, sharp cheddar.

Overhead: 18

Focaccia, chicken, basil pesto, roasted red pepper, mozzarella, spinach.

Rally: 16

Focaccia, tomato, pickled onion, roasted red pepper, spinach, arugula, mozzarella, balsamic vinaigrette.



SALADS

Make it a wrap for \$1, Add avocado for \$2.

Beet 'em: 18

Spinach, pickled sous vide beets, candied pecans, goat cheese, balsamic vinaigrette. Add bacon or grilled chicken \$4.

Backhanded Compliment: 18

Spinach, chicken, berries, almonds, goat cheese, raspberry tarragon vinaigrette.

The Rafa: 18

Arugula blend, crispy chickpeas, roasted red pepper, corn, avocado with chipotle-tomato vinaigrette.

CHEERS!

RED WINE

Storypoint Cabernet Sauvignon 2019	12/28
Subsoil Malbec 2018	30
The Calling Pinot Noir 2017	35
The Chief Red Blend Mark Ryan 2017	45
Nina Lee Syrah Spring Valley Vineyard	56
Fredrick Red Blend Spring Valley Vineyards	60
DeLille Cellars D2 Blend 2019	60

WHITE WINE

J Pinot Gris	10/27
Cave de Lugny Macon Villages Vieille Reserve Chardonnay 2020	28
Chateau Duccasse Bordeaux 2018	28
Dashwood Sauvignon Blanc Marlborough 2020	29
Ferrari Carano Chardonnay	34

ROSÉ WINE

Les Quatre Tours Rosé 2020	26
La Jolie Fleur Rosé 2021	29

BUBBLES

Chole Prosecco	10/25
Mimosa	10
Gratien & Meyer Cremant Brut Rosé	35
Vera Wang Prosecco Brut Party	42
Etoile Brut Chandon	60

BEER/WHITE CLAW: 6

Corona, Coors Light, Bale Breaker Top Cutter IPA, Mac & Jack African Amber, Johnny Utah Pale Ale, No-Li Porch Glow Amber Ale.

NON-ALCOHOLIC

Gatorade	4
Bai Lemonade	4
Aha Sparkling	3
Pellagrino	6
Bottled Water	3

ESPRESSO

Extra shot \$1 | flavor \$.75 | non-dairy: almond, oat \$1

Americano	3.50	3.70
Café Latte	4.50	4.75
Mocha	5.00	5.50
Hot Chocolate	3.50	4.00 4.50
Cappuccino	4.00	
Double Espresso	3.50	

Split charge \$3. Automatic 20% gratuity on parties of six or more.