

THE POINT

STARTERS

STEAK BITES GF	25
Sautéed beef, fresh garlic, herbs, mushrooms, & a side of chipotle sauce	
BRUSCHETTA	14
Traditional bruschetta, fresh mozzarella, pesto, topped with balsamic glaze & fresh grated parmesan	
BRUSSELS SPROUTS VF GF	15
Crisp fried brussels sprouts tossed in a gochujang glaze, & topped with almonds	
CALAMARI	16
Deep-fried with a side of cocktail sauce & lemon-caper aioli	
BONE-IN BUFFALO CHICKEN WINGS 🌶	23
Tossed with buffalo sauce, served with celery & carrots	
CHIPS & SALSA VF GF	10
House-made salsa & chips	

TACOS WITH CHIPS & SALSA

SHRIMP TACOS GF	19
Grilled prawns topped with pickled cabbage, pico de gallo, & chipotle aioli	
SHORT RIB TACOS VO+5 GF	16
Braised in a spiced-smoked pepper broth, pickled cabbage, & avocado salsa	
CHICKEN TACOS VO+5 GF	15
Braised-marinated chicken topped with pico de gallo & chipotle aioli	
STREET TACOS VO+5 GF	16
Grilled marinated steak topped with onions, cilantro, & salsa	

BURGERS & HANDHELDS

POINT BURGER	21
Bacon, onion rings, cheddar, & BBQ sauce	
CLASSIC BURGER VO+5 GO+2	17
Cheddar, tomato, onion, pickles, lettuce, & thousand island dressing	
Add bacon	3
WAGYU BURGER GO+2	26
Bacon-onion jam, gruyere, truffle mayo, arugula, tomatoes, & served on a bianco bun	
GRILLED CHICKEN PANINI	19
Bacon, arugula, tomatoes, chipotle aioli, provolone, & served on a ciabatta roll	
TURKEY & BACON CLUB GO+2	19
Lettuce, tomatoes, provolone, red onion, pickles, dijon aioli, & served on focaccia bread	
PATTY MELT VO+5	17
Grilled onions, Gruyere, & thousand island served on rye bread	
CHICKEN WRAP	19
Bacon, avocado, lettuce, tomatoes, provolone, & chipotle aioli in a flour tortilla	
THE SPICY CHICKEN 🌶 VO+5	17
Buttermilk fried chicken breast, slaw, pickles, hot honey, chipotle aioli, & served on a brioche bun	
Comes with house salad (VF/GF) or fries	
Upgrade to sweet potato fries or onion rings	2

SALADS

ADD TO ANY SALAD: Grilled Chicken, Beyond Meat, or Vegan Chicken 6 Salmon, Shrimp, or Steak 12			
WEDGE SALAD GO		16	
Iceberg lettuce, bacon, grape tomatoes, hardboiled egg, house-made blue cheese dressing, & a grilled crostini			
CAESAR SALAD GO		14	
Artisan romaine lettuce, parmesan, brioche croutons, & house-made Caesar dressing			
STRAWBERRY SALAD GF		15	
Butterleaf lettuce, feta, & toasted almonds served with poppyseed dressing			
SOUP OF THE DAY	Cup 7	Bowl 9	
SMALL PLATES			
POWER BOWL VO GF		14	
Quinoa, brown rice, cucumbers, avocado, roasted vegetables, pickled onions, & a lemon dill crema sauce			
Add Grilled Chicken, Beyond Meat, or Vegan Chicken 6 Add Salmon, Shrimp, or Steak 12			
STIR FRY VO+5 GF		22	
Bacon egg fried rice with sautéed veggies & grilled chicken tossed in gochujang sauce topped with bean sprouts, served with a side of spicy mayonnaise			

DINNER MAINS

Everyday starting at 4pm			
SALMON ENTRÉE GF		32	
See Specials Menu for seasonal offering			
10OZ NEW YORK STEAK GF		45	
See Specials Menu for seasonal offering			
CHICKEN PAD THAI 🌶 VO GF		26	
Cabbage, carrots, bean sprouts, fried egg, green onions tossed with our house-made noodles & peanut thai sauce			
Substitute Shrimp		5	

SHAREABLE SIDES

SEASONAL VEGETABLES	8
FRIES	7
SWEET POTATO FRIES	9
ONION RINGS	9
GARLIC FRIES	10

HOUSE-MADE DESSERTS

BUTTER CAKE	14
Rich, buttery, whipped cream, house-made salted caramel sauce, & served with vanilla ice cream	
CHOCOLATE HAZELNUT CAKE	16
Topped with chocolate sauce & chantilly cream	
ICE CREAM	8
Please ask your server for our current ice cream offering	

AFTER DINNER DRINKS

TEQUILA ESPRESSO	16
Tequila, espresso liqueur, coffee, coffee chantilly, vanilla simple, & served in a martini glass	
THE POINT'S SANGRIA	16
Sycamore Lane Cabernet, cognac, lime juice, angostura bitters, cinnamon simple, pineapple juice, splash of coke, & served in a rocks glass over a big rock	
I WISH IT WAS SUMMER MARTINI	16
Malibu, coconut purée, lemon juice, vanilla simple, served in a martini glass, & topped with a pomegranate juice floater	
CHOCOLATE MARTINI	16
Vanilla vodka, chocolate baileys, chocolate liqueur, vanilla simple, whipped cream, & served in a chocolate rimmed martini glass	
FIREBALL & CREAM	12
Fireball, espresso liqueur, butterscotch schnapps, vanilla simple, coffee chantilly, & served in a rocks glass	
IRISH COFFEE	12
Irish whiskey, baileys, & chantilly cream	
DISARONNO	9
Amaretto liqueur	
GRAND MARNIER	12
Cognac, brandy blend, & orange flavored liqueur	
COINTREAU ORANGE FLAVORED	9

NO SEPARATE CHECKS ON PARTIES OF 10 OR MORE

18% GRATUITY ADDED ON PARTIES OF 6 OR MORE

VF = VEGAN FRIENDLY VO = VEGAN OPTION

GF = GLUTEN FREE GO = GLUTEN OPTION 🌶 = SPICY

HAPPY HOUR 2·3·4·5

(Monday-Friday; 2-5pm)

\$2 off all cocktails | \$3 off all draft beer | \$4 off any glass of wine | \$5 off all starters on regular menu



MARGARITA MONDAY:

\$6 Margaritas
Comes with a small side of chips & salsa

WINE DOWN WEDNESDAY:

25% off all wine bottles

RAISE A GLASS & SUPPORT BULLDOG BREAD COLLECTIVE

 Bulldog Bread Vodka | 8 
Served with any standard mixer

Every drink directly supports Fresno State student-athletes through NIL opportunities.
Cheers to the Bulldogs!