

SINCE 1938

Du-par's

RESTAURANT
& BAKERY



THE ARTHUR VALDES COMPANY, INC.

ALWAYS OPEN

Our Famous Recipe Since 1938
DU-PAR'S LEGENDARY
~BUTTERMILK HOT CAKES~

"Best Pancakes in the U.S." - *Esquire Magazine*

FULL STACK (5 hot cakes) 13.98

SHORT STACK (3 hot cakes) 12.98

Served with grade AA melted butter and boysenberry or maple hot cake syrup.

STUDED HOT CAKES!

~Add your favorite~

Choose from:

Chocolate Chip, Chocolate Strawberry, S'mores, Banana, Oreo Cookies, Strawberry Banana, Blueberry, Blackberry, Reese's Cinnamon Apple, Nutella and Strawberries, Strawberry Fruity Pebbles, Pumpkin(Seasonal).

FULL STACK add 3.95 ---- SHORT STACK add 2.95

Extra Butter .50 Extra Syrup .50 Real Maple Syrup 4.95

~GOLDEN BROWN FRENCH TOAST~

Prepared with Du-par's house-made brioche bread.

Sprinkled with powdered sugar, served with grade AA melted butter and maple syrup.

FRENCH TOAST FULL ORDER 13.98

FRENCH TOAST SHORT ORDER 12.98

Topped with blueberry or boysenberry compote....add 3.25

Add Fresh Strawberries, Bananas, Chocolate Chips, Blueberries, or Nutella Short 2.95 full 3.95

~ACCOMPANIMENTS~

†BACON, PORK LINKS, TURKEY LINKS, or FRESHLY GROUND BURGER PATTY 8.50

†CENTER CUT HAM STEAK 10.50

~EGGS BENEDICT~

Twist on a favorite dish! Served with fresh golden hash browns Or fresh fruit.

TRADITIONAL BENEDICT

Toasted English muffin, sugar-cured ham, poached eggs, topped with Hollandaise. 18.05

FLORENTINE BENEDICT

Toasted English muffin, fresh spinach, poached eggs, topped with Hollandaise. 18.05

CRABCAKE BENEDICT

Toasted English muffin, two crab cakes, poached eggs, topped with Hollandaise. 22.95

AVOCADO & TURKEY BENEDICT

Toasted English muffin, hand-carved turkey, avocado, poached eggs, topped with Hollandaise. 22.95

POACHED SALMON BENEDICT

Toasted English Muffins, Sauteed Spinach, Poached Eggs, Hollandaise Sauce. 22.95

SMOKED SALMON PLATE

Served open face with bagel, sliced cucumbers, sliced tomatoes, slivered red onions, capers and cream cheese 20.95

BRULEE STEEL CUT OATMEAL

Start your day off right! Irish steel cut oatmeal, caramelized sugar, topped with bananas and fresh seasonal berries. 9.95

~SEASONAL FRUIT & BERRIES BOWL~

Fresh in season fruits and berries. 10.95



~FRESH EGGS COOKED TO ORDER~

We serve "Extra Large AA" certified eggs, cracked fresh. Pan-fried in pure butter with the best quality meats. Served with house-made golden hashed browns and hot buttered toast or a Du-par's bakery muffin.
Pure egg whites or substitute available...add 1.95

†TWO LARGE EGGS and house-made golden hashed browns. 12.95

†BACON or PORK SAUSAGE LINKS or TURKEY SAUSAGE LINKS and two eggs. 17.95

CENTER CUT HAM STEAK and two eggs. 20.95

CORNED BEEF HASH and two eggs. 18.65

†PURE GROUND BEEF PATTY

Harris Ranch grain-fed all natural fresh ground chuck and two eggs. 18.10

†COUNTRY CHICKEN and two eggs. Breast of chicken dusted with flour and spices, grilled to perfection, served with country gravy made from scratch. 18.95

†COUNTRY STEAK "USDA Prime" New York and two eggs. 8 oz Angus New York strip dusted with flour and spices, pan-fried to perfection. Served with country gravy made from scratch. 35.95

†USDA PRIME NEW YORK STEAK and two eggs.

8 oz Prime Harris Ranch grain-fed all natural beef. 35.95

~DELIGHTFUL FLUFFY OMELETTES~

Three-eggs served with house-made golden hashed browns and hot buttered toast or Du-par's muffin. Your omelette choice. 18.50
Pure egg whites or egg substitute... add 1.95

†MUSHROOM and SWISS CHEESE
Stuffed with sautéed button mushrooms.

†SUGAR CURED HAM & SWISS CHEESE

†BABY SPINACH and JACK CHEESE
Loaded with sautéed fresh spinach and melted Monterrey jack cheese.

†APPLE SMOKED BACON, AVOCADO & JACK CHEESE

†THREE CHEESE
Swiss, Monterrey, jack and cheddar.

†SAUTEED VEGGIE
Filled with zucchini, onions, tomatoes and mushrooms.

†DENVER
Sugar-cured ham, diced red and green Peppers, onions, and jack cheese.

~On the Side~

We bake our breads, muffins, pies, pastries, and donuts daily so sometimes we may sell out! Perfect for breakfast meetings and available for Take-out. Advance orders encouraged.

DONUT 2.85

FRUIT or CHEESE DANISH 4.10

BLUEBERRY, BANANA OR BRAN MUFFIN 4.10

CINNAMON ROLL 5.50

TRADITIONAL BEAR CLAW 4.10

BUTTERHORN 4.10

TOAST with Du-par's® homemade jam 4.10

SEASONAL FRUIT & BERRIES BOWL 10.95

BANANA NUT BREAD 4.00

DATE NUT BREAD 4.00

BAGEL with CREAM CHEESE 5.50

† "Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked."

~APPETIZERS~

House-made! Great for Sharing!

ZUCCHINI REGGIANO PARMESAN

Hand-sliced fresh zucchini, dipped in buttermilk and crispy panko, fried to a golden brown. Topped with Reggiano Parmesan cheese. 11.95

HOUSE-MADE ONION RINGS

Hand-cut rings double dipped in buttermilk, encrusted with Japanese panko and served golden brown. 11.95

CRAB & ARTICHOKE DIP

Lump crab meat and tender hearts of artichoke with our creamy house-made sauce 18.95

CHICKEN STRIPS

House-breaded moist white meat offered with ranch dressing or BBQ sauce. 14.50

CRABCAKES

Lump crab meat mixed with spices and herbs, lightly breaded and served with homemade tartar sauce. 19.85

POTATO SKINS

Golden fried potato skins filled with cheddar cheese, bacon, green onions and sour cream 11.95

~STARTER SOUPS & SALADS~

Signature Soup du Jour

Cup 7.95 Bowl 8.95

YELLOW SPLIT PEA with ham

HEARTY CHICKEN NOODLE

Daily Specialty

NEW ENGLAND CLAM CHOWDER

Wednesday & Friday. Cup 7.95 Bowl 8.95

A la Carte Salads

GARDEN SALAD

Served with mixed greens, beets, cheese and grape tomatoes. 6.95

Petite CAESAR SALAD

Fresh cut romaine lettuce with house-made croutons and grated Parmesan cheese. 7.95

~ENTREE SALADS~

Served with a choice of our bakery fresh dinner roll, date nut or banana nut bread. Add a cup of soup for just 4.25

TRADITIONAL WALDORF SALAD

Marinated chicken, celery, red grapes, dried cranberries, tart granny smith apples & sweet candied pecans on a bed of baby mixed greens, tossed with creamy citrus vinaigrette. 17.95

TRADITIONAL CAESAR SALAD

Heart of romaine, Caesar dressing, house-made croutons and grated Reggiano Parmesan. 11.25

Add 7 oz Chicken 7.95

Add 8 oz Salmon 11.95

Add 8 oz Steak 15.95

SPINACH and MUSHROOM SALAD

Apple-smoked bacon, sliced mushrooms, hard boiled egg and red onions dressed with honey mustard. 16.95

CLASSIC CHEF SALAD

Mixed baby greens, fresh roasted turkey, diced ham, hard boiled egg, tomatoes, cheese and your choice of house-made dressing. 17.95

TRADITIONAL COBB SALAD

Roasted turkey, bacon, tomato, avocado, bleu cheese crumbles and hard boiled egg, tossed with your choice of house-made dressing. 17.95

WATERMELON SALAD

Crumbled feta cheese, Kalamata olives and juicy watermelon pieces atop mixed greens with one of our delicious homemade dressings. (Recommended: Balsamic Vinaigrette) 15.95

Add chicken 7.95

Add Salmon 11.95

A Bit of Tradition

Tiny's Waffle Shop was located in Fresno, California in the heart of San Joaquin Valley, recognized as the finest agricultural growing region supplying a large percentage of the beef, poultry and fresh produce we all enjoy today.

It is no accident that Du-par's Restaurants & Bakeries are imbued with the concept of fresh ingredients. Our quality meats, fresh vegetables and fruits, and pies and pastries are all prepared, by hand, fresh daily.

Since Du-par's Restaurant and Bakery first opened at Farmer's Market in 1938, generations have enjoyed our fare. Indeed, our Du-par's hotcakes have now become famous. Rated "The Best Pancakes in the USA", according to Esquire Magazine. We continue to prepare them 24 hours a day!

Our menu today retains many of the dishes that made Du-par's popular for so many generations. We are pleased to know our guests can always enjoy a return trip to Du-par's to share another plate of 'hotcakes' or some other favorite dish and relive fond memories with their friends and family.

We certainly appreciate your patronage. Sit back, relax, and let the tradition continue!

~FRESH HAMBURGERS~

Using Harris Ranch grain-fed all natural chuck, we hand-form our patties from the beef ground on-premise daily to provide a mouth-watering, juicy burger.

Served with your choice of French fries, coleslaw, or seasonal fruit.

Add a cup of soup or garden salad for just 4.25

†HAMBURGER

Crisp lettuce, fresh tomato, and house-made dressing. 15.50 Add cheese 1.95

†VEGGIE BURGER

Patty, lettuce, tomato, house-made dressing. 16.95 Add cheese 1.95

†TINY'S PATTY MELT since 1932

On grilled rye bread with caramelized onions and melted Swiss cheese. A long time favorite 16.95

†BACON AND SWISS BURGER

Lettuce, tomato, bacon, house-made dressing, and Swiss cheese. 18.65

†MUSHROOM AND JACK BURGER

Sautéed mushrooms and jack cheese, house-made dressing, lettuce and tomato. 18.65

†AVOCADO, BACON, AND JACK BURGER

Lettuce, tomato, house-made dressing, bacon, avocado and jack cheese. 18.55

†STEAKHOUSE BLUE BURGER

Lettuce, tomato, Blue cheese crumble, creamy horseradish and A1 sauce, topped with onion rings. 18.55

~SIGNATURE SANDWICHES~

Served with your choice of French fries, coleslaw, or seasonal fruit.

Add a cup of soup or garden salad for just 4.25

TUNA SANDWICH

White Albacore tuna salad, crisp lettuce and tomato. 16.95

TUNA MELT

Choice of American, cheddar, jack, or Swiss on grilled rye bread. 17.50

CLASSIC 'TRIPLE DECKER' CLUB

Roasted turkey, bacon, avocado, mayo, tomato, and lettuce. 18.95

FRENCH DIP

Braised tri-tip on a brioche roll with au jus. 19.95 Add cheese 1.95

BRAISED TRI-TIP & CHEDDAR

On grilled sourdough. 20.45

BLT AVO

Crisp bacon, lettuce, tomato, mayo and fresh avoca-do. 17.95 Add salmon 11.95

MONTE CRISTO SANDWICH

House-made brioche, sliced ham, turkey, Swiss and American cheese, batter dipped and grilled golden brown 18.95

REUBEN

Corned-beef or roasted turkey, Swiss cheese and sauerkraut with house-made sauce on grilled rye bread. 18.95

THE CALIFORNIAN

Grilled chicken breast, bacon, avocado, mayo, tomato, lettuce and Swiss cheese on a house-made brioche roll. 19.10

†THE NEW YORKER

8 oz USDA Prime New York steak, butterflied, cooked to order, topped with bleu cheese crumbles, tomato, crisp lettuce and onion rings. 34.95

~HOT AND HEARTY SANDWICHES~

Presented open-faced with creamy mashed potatoes and house-made gravy.

†BRAISED TRI-TIP

Served with a hearty brown gravy on our brioche bread. 23.95

ROASTED TURKEY BREAST

Moist roasted turkey breast on brioche bread. Served with whole cranberry sauce. 20.95

GOURMET MEATLOAF

Served on brioche bread with a rich mushroom gravy. 20.95

1/2 SANDWICH COMBO

SOUP or SALAD, AND A 1/2 SANDWICH

With your choice of French fries, fresh fruit or coleslaw.

19.65

DU-PAR'S ULTIMATE TRIO

SOUP or SALAD, 1/2 SANDWICH & Any Slice of Freshly Baked Pie!

With your choice of French fries, fresh fruit or coleslaw.

22.50

Order your combo or trio with any of the following 1/2 sandwiches

WHITE ALBACORE TUNA
ROASTED TURKEY BREAST
BACON, LETTUCE & TOMATO

CORNED BEEF
BRAISED TRI-TIP
SUGAR CURED HAM

~DU-PAR'S TRADITIONS~

CHICKEN POT PIE

Moist chicken, green peas, carrots, celery, and potatoes with a chicken gravy topped with a buttery crust. Baked fresh so sometimes we sell out! 17.10

BEEF STEW in a BRIOCHE BREAD BOWL

Tender pieces of beef, green peas, carrots, and potatoes with rich beef gravy surrounded by a house-made brioche bowl. 20.10

SPAGHETTI AND MEATBALLS

Savory home-made marinara sauce, served with meatballs and garlic bread. 18.15

FOUR CHEESE MACARONI

Creamy sauce of Mascarpone, Parmesan, jack and cheddar cheese. Served with bacon and garlic toast 17.50

~CLASSIC ENTREES~

Served with two sides of your choice and a fresh baked dinner roll.

**Add a cup of soup, garden salad or
a slice of pie to enjoy for dessert! Just 4.25**

~POULTRY~

COUNTRY CHICKEN

Breast of chicken dusted with flour and spices, grilled to perfection, served with creamy mashed Potatoes, sautéed vegetables and homemade southern country gravy. 20.65

OVEN ROASTED BREAST OF TURKEY

A juicy, tender hen turkey, hand-carved with all the traditional trimmings! House-made herb dressing, creamy mashed potatoes, sautéed vegetables, turkey gravy and whole cranberry sauce. 20.75

LEMON GARLIC CHICKEN BREAST

Grilled boneless chicken breast prepared with a light lemon sauce.
Served with seasoned rosemary potatoes and sautéed vegetables. 20.65

~SEAFOOD~

FISH AND CHIPS

Moist pieces of battered Cod, sweet pineapple coleslaw, French fries and our house-made tartar sauce. A Classic! 20.65

†FRESH SALMON

8 oz Fresh salmon fillet grilled in butter with a spritz of lemon and chopped dill.
Served with creamy mashed potatoes and creamed spinach. 22.65

†CRABCAKES on the GRILL

3 Lump crab meat mixed with spices and herbs and lightly breaded.
Served with a choice of potato, fresh sautéed vegetables and house-made tartar sauce. 26.65

SAND DABS

Pan fried flatfish fillets in a lemon butter herb lemon caper sauce. Served over mashed potatoes and sautéed seasonal vegetables 24.95

~BEEF~

†TENDER BEEF LIVER

Grilled beef liver, lightly dusted with flour, smothered with bacon and caramelized onions.
Served with creamy mashed potatoes and seasonal vegetables. 18.65

GOURMET MEAT LOAF

Choice chuck and pork ground together to create this old time favorite! Topped with brown mushroom gravy.
Served with creamy mashed potatoes and sauté seasonal vegetables. 20.95

†BRAISED TRI-TIP

Generous slices of braised Harris Ranch grain-fed all natural choice tri-tip, with a wonderfully rich brown gravy. Served with creamy mashed potatoes and creamed corn 25.15

†COUNTRY STEAK

8 oz USDA Prime Harris Ranch Black Angus New York strip dusted with flour and spices, pan-fried to perfection. Served with southern country gravy, creamy mashed potatoes and creamed spinach. 34.05

†“USDA PRIME” NEW YORK STEAK

12 oz Prime Harris Ranch Black Angus New York strip, served with seasoned rosemary potatoes, creamed corn and topped with our hand-made onion rings. 39.65

~SIDES~

Seasonal Vegetables 8.75
Coleslaw 5.50
Fresh Fruit Cup 6.50
Macaroni & Cheese 8.95

French Fries 6.50
Mashed Potatoes 6.50
Steam Broccoli 6.75
Sweet Potato Fries 6.50

Roasted Rosemary Potatoes 6.50
Creamed Spinach 8.50
Creamed Corn 6.50

~CHILD'S MENU~

Served to guests 12 years and younger only.
Add a small beverage for just 3.50 • No refills on any juices.

HOT CAKES 10.25
With scrambled egg and sausage

FRENCH TOAST 10.25
With scrambled egg and bacon

SCRAMBLED EGG 10.25
With hashed browns, bacon, buttered toast.

GRILLED CHEESE SANDWICH 9.95
On whole wheat with French fries

SPAGHETTI AND MEATBALLS
Savory home-made marinara sauce, served with
meatballs. 10.85

HAMBURGER 10.95
With French fries and a pickle.

CHICKEN STRIPS 10.25
With French fries and ranch dressing.

ROASTED TURKEY DINNER 10.95
Mashed potatoes, dressing, vegetables and
turkey gravy.

FOUR CHEESE MACARONI 10.25
Mascarpone, Parmesan, jack and cheddar cheeses.

Served to guests 12 years and younger only.
No Exceptions • Not available for take out.

~KIDS DESSERTS~

Served to guests 12 years and younger only

ICE CREAM SCOOP
Choose from chocolate, strawberry or vanilla 2.75
Add to a kids meal for just 2.50

KIDS OREO HOT FUDGE SUNDAE
Scoop of house-made ice cream, Oreo crumbles, hot fudge and whipped cream. 4.95
Add to a kids meal for just 2.75

~BEVERAGES~

Featuring freshly ground 100% Arabica whole bean coffee by Farmer Bros.
Du-par's® Urn brews it to perfection assuring the utmost character and full-bodied flavor.

HOUSE BLEND COFFEE or DECAF 4.85
FRENCH PRESS GOURMET COFFEE 6.25
COLD BREW COFFEE 6.25
HOT HERBAL or BLACK TEA 4.85
HOT CHOCOLATE
With real whipped cream. 4.85
MILK, BUTTERMILK or LOW FAT 4.00
ALMOND MILK or SOY MILK 4.00

ON THE FOUNTAIN
Coke, Diet Coke, Sprite, Root Beer,
Dr. Pepper 4.85
FRESH BREWED ICED TEA 4.85
FRUIT JUICES ~ Apple, Cranberry,
Tomato, or Pineapple Reg. 4.85 Lge. 5.95
PELLEGRINO 500 ml 5.25
PERRIER 240 ml 4.95

“FRESHLY SQUEEZED” TO ORDER

FRESH SQUEEZED ORANGE JUICE 6.95
FRESH SQUEEZED GRAPEFRUIT JUICE 6.95
FRESH SQUEEZED LEMONADE 6.95

No refills

~DU-PAR'S BAKERY PIE CLASSICS~

A rotating selection of freshly made pies baked daily.
Whole pies available for Take-Out 24hrs. Special order your favorite!

Traditional Pies

By the slice 5.25

GREEN APPLE
PEACH
CHERRY
RHUBARB
BLUEBERRY
BOYSENBERRY
RASPBERRY
PUMPKIN
MINCE (seasonal)
SWEET POTATO (seasonal)

Fresh Creams & Specialty Pies

By the slice 5.50

EGG CUSTARD
COCONUT CUSTARD
SOUTHERN PECAN
LEMON MERINGUE
CHOCOLATE MERINGUE
STRAWBERRY CREAM
CHOCOLATE CREAM
BLUEBERRY CREAM
COCONUT CREAM
BANANA CREAM
LEMON CREAM
KEY LIME

~SEASONAL FRESH FRUIT PIES~

We serve only the finest fresh fruit while in season
By the slice 5.75

ASK YOUR SERVER FOR OUR SEASONAL PIE OF THE MONTH

Need to show some love? Bring a pie home!

“Whole Pies”

Traditional Pies 16.25
Fresh Creams & Specialty Pies 17.25

~A BLAST FROM THE PAST!~

DU-PAR'S HOT FUDGE BROWNIE SUNDAE

Double chocolate brownie heaped with house-made ice cream, real whipped cream, hot fudge and chopped walnuts. 9.50

BANANA SPLIT BOAT

Brulee banana boat topped with all three flavors of house-made ice cream, hot fudge, fresh strawberries, pure whipped cream and chopped walnuts. 9.95

OLD FASHIONED MALT or MILKSHAKE
With house-made ice cream 6.95

HOUSE-MADE ICE CREAM
Vanilla, Chocolate, or Strawberry. 4.75

HOT FUDGE SUNDAE
Scoops of house-made ice cream, hot fudge, whipped cream and chopped walnuts. 8.75

“The Best” BREAD PUDDING

Served warm with caramel glaze and house-made vanilla ice cream. 9.75

~DU-PARS FLOATS~

With home-made ice cream 6.25

ROOT BEER FLOAT (with vanilla ice cream)
SNOW WHITE FLOAT (Sprite and vanilla ice cream) BLACK COW
FLOAT (Coca cola and vanilla ice cream)

~DU-PARS SPECIALTY SHAKES~

With home-made ice cream 8.50
Reese's, Oreo, Lucky Charms, M&M and Flintstones

ALWAYS OPEN