BRUNCH
AÇAI POWER BOWL | 10
Mango | Banana | Berries | Coconut Granola

FRANK’S MY WAY OMELET | 14
Breakfast Potatoes | Choice of Toast
Filling Choices: Bacon, Sausage, Tomato, Mushroom, Spinach, Onion, Ham, Bell Peppers, Jalapenos, Cheddar, Swiss, American

THE TWOSOME | 13
Two Eggs Any Style | Breakfast Potatoes
Choice of Applewood Bacon, Sausage or Ham | Choice of Toast

CALIFORNIA BREAKFAST WRAP | 13
Scrambled Egg | Chorizo | Crispy Potato
Pico de Gallo | Cotija Cheese | Sour Cream
Guacamole | House-Made Salsa

FIRST TEE SANDWICH | 14
Fried Egg | Cheddar Cheese | Tomato
Avocado | Bacon | Aioli | Sourdough
Breakfast Potatoes

SALMON LOX AVOCADO TOAST | 15
Smoked Salmon | Lox | Smashed Avocado
Basil Oil | Shaved Red Onion Tomato | Fried Caper | Sea Salt

HUEVOS RANCHEROS | 13
2 Eggs Any Style | Re-fried Beans
Ranchero Salsa | Corn Tortillas | Pico de Gallo | Avocado | Cotija Cheese | Cilantro Sour Cream

S M A L L  P L A T E S
BASKETS | 8
Basket of Fries | Onion Rings Or Both!

BUFFALO WINGS | 13
1/2 lb Crispy Wings | Crudité
Buffalo Sauce

CRISPY BRUSSELS SPROUTS | 9
Fresno Chile Vinaigrette | Cilantro
Pomegranate Molasses | Cotija Cheese

SESAME SEARED AHI TUNA | 18
Mango | Avocado | Wakame
Yuzu & White Soy Dressing

O N  T H E  G R E E N S
CURCI’S CAESAR | 10
Hearts of Romaine | House Made Dressing | Brioche Croutons
Shaved Parmesan

BERRY & GOAT CHEESE | 13
Mixed Greens | Local Berries
Humboldt Fog Goat Cheese | Candied Walnuts | Cherry Tomato
White Balsamic Vinaigrette

AVOCADO CAPRESE | 13
Heirloom Tomato | Basil
Di Stefano Buratta | Sea Salt
Blood Orange Vinaigrette

ACAPULCO SHRIMP COCKTAIL | 16
Avocado | Cucumber | Pico de Gallo | Tomato & Lime Broth
Tortilla Strips

SOUP OF THE DAY OR DESI’S CHILI CUP | 5
BOWL | 7
Chef’s Daily Soup Inspiration or Indian Wells' Famous Chili Beans

THE PITCHING WEDGE | 12
Bacon | Bleu Cheese Crumbles
Cherry Tomato | Blue Cheese Dressing

BABY KALE & DATE | 13
Baby Kale | Coachella Dates
Feta | Toasted Almonds
Blood Orange Vinaigrette

ADD PROTEIN
Chicken | 7
Shrimp | 12
Grilled Salmon | 11
Filet Mignon | 18

FRONT
ACCOMMODATED BY YOUR CHOICE OF ONE:
Garden Salad, Cup of Soup, Seasonal Fruit, French Fries, Sweet Potato Fries or Onion Rings

CLASSIC 1/2 POUND BURGER | 15
Charbroiled Angus Beef | Cheese | Lettuce
Tomato Onion | Pickles | Brioche Bun

DESI’S DELI SANDWICH | 15
DESI’S DELI 1/2 SANDWICH | 10
Option Of: Tuna Salad, Chicken Salad
Roasted Turkey, or Ham | Tomato | Lettuce
Sourdough or Wheat | Cheese

FISH TACOS | 17
Battered Cod | Jalapeno Slaw | Avocado
Cilantro Crema | Pico de Gallo
Cotija Cheese | House-Made Salsa

BUFFALO CHICKEN WRAP | 14
Crispy Chicken | Buffalo Sauce
Romaine | Crunchy Slaw | Tomato
Bleu Cheese Dressing | Flour Tortilla

TUNA MELT | 14
Albacore Tuna Salad | Cheddar Cheese
Tomato | Sourdough

FISH & CHIPS | 17
Battered Cod | French Fries | Grilled Citrus
Tartar Sauce

Don’t forget to ask about our daily Family Style To Go Menu Call 442-227-0845

*Containing raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness. All food and beverage purchases are subject to an automatic 2.25% Service Charge, a portion of which, is distributed to the Cup to sustain food and beverage service employees. The Service Charge is not a tip or gratuity. Please inform your server if you or anyone in your party has food allergies or special dietary requirements. ©2023 Cup USA, Inc. All rights reserved. 4/23/03 515
BEER & SELTZER
CRAFT ON DRAUGHT
COORS LIGHT | 5
BLUE MOON | 6.50
HEINEKEN | 6.50
MODELO ESPECIAL | 6.50
FOUNDER'S ALL DAY IPA | 6.50
FAT TIRE AMBER | 6.50
CIGAR CITY JAI ALAI | 6.50

BOTTLES & CANS
MILLER LIGHT | 5
AMSTEL LIGHT | 6
CORONA EXTRA | 6
STELLA ARTOIS | 6
NEW BELGIUM FAT TIRE AMBER | 6
OSKAR BLUES CAN-O-BLISS | 6
FOUNDER'S SOLID GOLD AMBER | 6
VOODOO RANCER HAZY IPA | 6
SAM ADAMS BOSTON LAGER | 6
WHITE CLAW | Black Cherry | Mango | 6
RED BRIDGE GLUTEN FREE | 6
HEINEKEN 0.0 NON-ALCOHOL | 6
LA QUINTA BREW CO. EVEN PAR IPA | 6
MODELO NEGRA | 6

FUN CLUB COCKTAILS
CHAIRMAN'S | 10
Kettle One | Green Olive | Onion

GO FOR THE GREEN | 14
Casamigos Blanco | Cointreau
Fresh Lime Juice | Fresh Cucumber

COURSE OVERVIEW | 14
The Botanist | Luxardo Liqueur
Crème de Violette | Fresh Lemon Juice

SMOKE SIGNAL | 14
High West American Prairie | Honey
China China | Angostura Bitters

SPRING SPRITZ | 12
Club Soda | Mionetto Prosecco | Aperol

HONEY LEMON BUZZ | 14
Absolut Citron | Cointreau
Fresh Lemon Juice | Honey

SAND TRAP BEACHES | 14
Mounty Gay Eclipse | Cointreau
Fresh Orange Juice | Meyers Float
Fresh Lime Juice

BUBBLES FOR ONE OR FOR ALL
SPARKLING & CHAMPAGNE
WYCLIFF BRUT | 7.5 | 28
FAIR LA FETE BRUT ROSE | 12.5 | 47
TAITINGER BRUT La FRANCAISE | 34
MIONETTO AVANTGARDE PROSECCO | 9 | 34

ROSE
THREE THIEVES | 7 | 26
FLEUR DE MER | 10 | 37

LIFE AFTER OAK
STRAIGHT FROM THE BARREL | SITTING ON STAVES
CLASSY NEGRONI | 14
Tanqueray | Campari | Carpano Antica St. Germain

DESSERT ORCHARD | 14
Old Forster Rye 100 | Dorn B&B
Amaro Montenegro

SOFT DRINKS
SODA | 3.5
PEPSI | DIET PEPSI
SIERRA MIST
GINGER ALE
MUG ROOT BEER

LEMONADE | 3.5
ARNOLD PALMER | 3.5
JUICE | 3.5
ORANGE | APPLE
CRANBERRY
GRAPEFRUIT
PINEAPPLE

BOTTLED WATER | 3.5
SPARKLING WATER | 4
ICED OR HOT TEA | 3.5
COFFEE | 3.5
GATORADE | 4
RED BULL | 5

WINE STEMS & BOTTLES
PINOT GRIGIO
THREE THIEVES | 7 | 26
J VINEYARD | 10 | 37

SAUVIGNON BLANC
GREG NORMAN ESTATES | 9 | 34
EMMOLIO | 13 | 48

RIESLING
AUGUST KESSELER "R" KABINETT | 9 | 34

CHARDONNAY
THREE THIEVES | 7 | 26
INDIAN WELLS | 12.5 | 47

PINOT NOIR
THREE THIEVES | 7 | 26
BOEN | 12.5 | 47
ENROUTE | 22 | 75

CABERNET SAUVIGNON
THREE THIEVES | 7 | 26
SILVER PALM | 12.5 | 47
HALL | 22 | 75

MALBEC
PADRILLOS | 7.5 | 28
TAHUAN | 10 | 37

WHITE BLEND
EVOLUTION LUCKY NO. 9 | 9 | 34

RED BLEND
LOCATIONS, CA | 12.5 | 47

WINE CORKAGE | 17

This Menu is for One Time Use