

STARTERS

CRAB RANGOON DIP-\$13

HOT & CREAMY- HOUSE MADE CRAB DIP SERVED WITH CRISPY FRIED WONTON CHIPS SERVED WITH A SIDE OF SWEET CHILI SAUCE

PIZZA BREAD- \$9

GARLIC OLIVE OIL, MOZZARELLA, CHEDDAR AND FRESH OREGANO. SERVED IN STRIPS WITH MARINARA ON THE SIDE

EXTRA MARINARA / \$2

ITALIAN NACHOS- \$15

CRISPY FRIED WONTON CHIPS, ITALIAN SAUSAGE CRUMBLES, PEPPERONI, PEPPER RINGS, AND MELTED MOZZARELLA CHEESE SERVED WITH MARINARA DIPPING SAUCE

SUBSTITUTE SPICY MARINARA- NO CHARGE

BRUSSEL SPROUTS-\$9

BRUSSEL SPROUTS- THE BEST WAY-TOSSED WITH CANDIED WALNUTS. GOAT CHEESE AND FRESH DICED ONIONS

SPINACH ARTICHOKE DIP- \$13

HOUSE MADE DIP SERVED WITH FLUFFY SEASONED BREAD STRIPS MADE WITH 785 HOUSE PIZZA DOUGH

BEER BREAD- \$6

FRESH BEER BREAD MADE WITH 785 BEER SELECTIONS.

ASK SERVER FOR TODAYS FLAVOR.

SHISHITO PEPPERS- \$8

BLISTERED PEPPERS, SALTED- 1 IN 10 COULD BE SPICY...BUT JUST FOR A MOMENT!

785 SEASONED FRIES- \$8

FRESHLY HAND-CUT FROM PREMIUM POTATOES AND EXPERTLY SEASONED TO **PERFECTION**

FRIED GARLIC CHEESE CURDS- \$8

WISCONSIN SOURCED WHITE CHEDDAR CHEESE CURDS, LIGHTLY HAND BREADED, FRESH GARLIC & PARLSEY SERVED WITH MARINARA SAUCE

FRIED PICKLES- \$8

DELICIOUS HAND BREADED DILL PICKLE CHIPS. SERVED WITH RANCH.

LARGE BAVARIAN PRETZEL- \$11

SERVED WITH CHEESE OR BEER

EXTRA CHEESE OR MUSTARD- \$2

PIZZA



OUR DOUGH IS MADE FROM SCATCH WITH FLOUR, WATER, YEAST AND LOVE. EACH PIZZA IS HAND-STRETCHED TO APPROXIMATELY 11 INCHES

RED SAUCE, GARLIC OIL AND HOT HONEY DRIZZLE ALL MADE IN HOUSE

MIA BELLA- \$15

RED SAUCE, MOZZARELLA, SAUSAGE, RICOTTA, BASIL

SALSICCIA- \$15

RED SAUCE, MOZZARELLA, SAUSAGE, MUSHROOMS, GOAT CHEESE

CARNIVORO- \$16

RED SAUCE, MOZZARELLA, PEPPERONI, BACON, BEEF, CAPICOLA, ANDOUILLE SAUSAGE

BUFFALO CHICKEN - \$16

RED SAUCE, CHICKEN, CRISPY BACON, BLUE CHEESE, MOZZARELLA, BUFFALO SAUCE DRIZZLE

MARGHERITA- \$14

RED SAUCE, FRESH MOZZARELLA, EXTRA VIRGIN OLIVE OIL, BASIL

MOLTO CARNE- \$15

RED SAUCE, MOZZARELLA, PEPPERONI, SAUSAGE, KALAMATA OLIVES

HONEY PIE- \$15

GARLIC OLIVE OIL, MOZZARELLA, CAPICOLA, RED PEPPER FLAKES, HOT HONEY DRIZZLE

BUILD YOUR OWN- \$12+

START WITH SIMPLE CHEESE PIZZA (\$12) WITH HOUSE MADE RED SAUCE, FRESH MOZZARELLA AND ADD YOUR FAVORITE **TOPPINGS**

ROASTED GARLIC, KALAMATA OLIVES, FRESH TOMATO, MUSHROOMS, RED PEPPER, GREEN PEPPER, ONION, GOAT CHEESE, BLUE CHEESE, CHEDDAR CHEESE, JALAPENOS, PINEAPPLE \$1.50 EACH

BEEF, CAPICOLA HAM, CHICKEN, PEPPERONI, BACON, FRESH

MOZZARELLA, CHEDDAR CHEESE PEPPADEW PEPPERS, SAUSAGE, RICOTTA \$2 EACH



SUBSTITUTE HOUSE MADE RED SAUCE FOR PESTO, GARLIC OIL, SPICY RED SAUCE FOR **NO CHARGE**

SALADS

HOUSE SALAD SMALL \$8- LARGE- \$13

MIXED GREENS, TOMATOES, FRESH MOZZARELLA, HOUSE-MADE VINAIGRETTE DRESSING

CAESAR SALAD SMALL- \$8- LARGE- \$13

ROMAINE LETTUCE, CRISPY CROUTONS, PARMESAN CHEESE, CAESAR DRESSING

FRESH STRAWBERRY SALAD- \$14

MIXED GREENS, CHERRY TOMATO HALVES, PECANS,
BLUE CHEESE AND FRESH STRAWBERRIES SERVED WITH A
RASPBERRY VINAIGRETTE

ADD GRILLED OR CRISPY CHICKEN- \$3

DRESSING OPTIONS

HONEY BALSAMIC, RANCH, CAESAR, HONEY MUSTARD, FRENCH, THOUSAND ISLAND, BLUE CHEESE

WINGS

BONE-IN OR BONELESS WINGS (8)- \$13 FEATURING FLAVOR OPTIONS BY SMR BBQ:

CHIPOTLE HONEY- DRY

JERK- DRY

BERBERE DRY

SWEET BBQ- WET

BUFFALO-WET

ALABAMA WHITE- WET

BLUEBERRY- WET

JET FUEL- SPICY- WET

SERVED WITH HOUSE-MADE RANCH OR BLUE CHEESE DRESSING

ADD CARROTS AND CELERY / \$2

SANDWICHES AND MORE!

CHICKEN TENDER SANDWICH- \$13*

BREADED CHICKEN BREAST TOSSED IN YOUR CHOICE OF WING SAUCE, TOPPED WITH MELTED MOZZARELLA CHEESE, LETTUCE AND TOMATO.

ITALIAN SANDWICH- \$13*

SLICED CAPICOLA HAM, PEPPERONI,
PROVOLONE, PEPPERONCINI
PEPPERS, VINEGAR AND OIL.
SERVED ON HOAGIE BUN

CHICKEN TENDERS- \$15*

5 BEER BATTERED CRISPY CHICKEN TENDERS TOSSED IN YOUR CHOICE OF WING SAUCE

CHICKEN CAESAR WRAP- \$14*

CHICKEN, CRISP ROMAINE LETTUCE AND PARMESAN CHEESE TOSSED IN CAESAR DRESSING AND WRAPPED IN A FLOUR TORTILLA

ASIAN CHICKEN WRAP- \$14*

CHICKEN, CARROTS, CUCUMBER, WATER CHESNUTS, RICE NOODLES, SESAME SEEDS TOSSED IN THAI CHILI SAUCE AND WRAPPED IN A FLOUR TORTILLA.

BUFFALO CHICKEN WRAP- \$14*

CHICKEN, ROMAINE LETTUCE AND BLUE CHEESE TOSSED BUFFALO SAUCE AND WRAPPED IN A FLOUR TORTILLA

CHICKEN PARMESAN- \$16

BREADED CHICKEN FILET TOPPED WITH HOUSE MADE RED SAUCE AND MOZZARELLA.
SERVED OVER ZITI PASTA.

LASAGNA BOLOGNESE- \$16

MADE FROM SCRATCH- PASTA NOODLES LAYERED WITH A BLEND OF CHEESE, BEEF AND RED SAUCE WITH MUSHROOMS, ONIONS, CARROTS AND CELERY BAKED UNDER A LAYER OF CHEESE.

SERVED WITH GARLIC BREAD.

*SERVED WITH CHOICE OF SIDE: 785 SEASONED FRIES OR KETTLE CHIPS (SEA SALT, SALT AND VINEGAR OR JALAPENO)
SUB POTATO SALAD OR COLESLAW- +\$1 SUB SIDE HOUSE OR CAESAR SALAD- +\$2

KIDS

CHILDREN 12 AND UNDER- INCLUDES FREE ICE CREAM DESSERT!

CHEESE PIZZA- \$6

ADD TOPPINGS FOR ADDITIONAL PRICE SEE PIZZA MENU

MINI CORN DOGS- \$7*

SERVED WITH CHOICE OF SIDE

2 CHICKEN TENDERS- \$7
SERVED WITH CHOICE OF SIDE
ADDITIONAL TENDER- \$2 EACH

DESSERTS

INDIVIDUAL DESSERT PIZZA- \$8

OUR FRESH DOUGH TOPPED WITH FRUIT TOPPING, SPRINKLED WITH STREUSEL, DRIZZLED WITH WHITE ICING ASK SERVER FOR TODAYS FLAVOR

ADD 2 SCOOPS VANILLA ICE CREAM / \$3

TIRAMISU- \$8

LAYERS OF MASCARPONE CREAM AND AUTHENTIC LADYFINGERS SOAKED IN ESPRESSO AND FINISHED WITH A DUSTING OF COCOA POWDER.

ROOT BEER FLOAT- \$8

785 HOUSE ROOTBEER WITH VANILLA ICE CREAM

WHITE CHOCOLATE BLUEBERRY
COBBLER CHEESECAKE - \$9

CHOCOLATE CHIP BROWNIE- \$9

A SOFT CHOCOLATE BROWNIE WITH SWEET CHOCOLATE CHIPS. SERVED WITH A SCOOP OF ICE CREAM

MIXED DRINKS-LIQUOR-WINE

LIQUOR-\$8

TITOS VODKA
TANQUERAY GIN
CAPTAIN MORGAN RUM
DON Q WHITE RUM
CROWN ROYAL WHISKEY
UNION HORSE BOURBAN
1800 TEQUILA
MALIBU RUM

BLOODY MARY-\$8

MIXERS

CRANBERRY
PINEAPPLE
ORANGE JUICE
MANGO/PEACH
TONIC
SODA WATER

BLOODY MARY BAR-\$11

AVAILABLE SATURDAY AND SUNDAY
11 AM TO 3 PM

MIMOSA OR BEERMOSA \$10-FLIGHT OF 4

CRANBERRY, TROPICAL, MANGO/PEACH, ORANGE

WINE- BOTA BOX- \$7

CHARDONNAY

CABERNET

RIESLING

PINOT GRIGIO

COCKTAILS, PLEASE!

THE CAPTAINS PUNCH- \$10

CAPTAIN MORGAN SPICED RUM, SOUR MIX, PEACH/MANGO JUICE, ORANGE JUICE, TOPPED WITH HUCKLEBERRY SYRUP

PINA COLADA- \$10

DON Q RUM, COCO LOPEZ, PINEAPPLE JUICE

LAKE WATER- \$8

MALIBU COCONUT RUM, BLUE CURACAO, PINEAPPLE JUICE

785 HOUSE MARGARITA- \$8

1800 TEQUILA, LIME, SPRITE

ALSO AVAILABLE:

STRAWBERRY OR PRICKLY PEAR

TROPIC BERRY MOJITO- \$10

DON Q RUM, SOUR MIX, STRAWBERRY PUREE, PINEAPPLE JUICE, PEAR, MINT, LIME AND SODA WATER

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MINI BEER SHOT- \$5

LIQUOR 43 TOPPED WITH HEAVY CREAM

SANGRIA-\$8

DECADENT RED WINE BLEND, BRANDY AND FRUIT JUICE CLASSIC MULE- \$9

TITOS VODKA, LIME, GINGER BEER

MAKE IT FLAVORED!

STRAWBERRY, ORANGE, BLUEBERRY OR WATERMELON

CAB SOUR- \$12

UNION HORSE WHISKEY, SOUR MIX, SIMPLE SYRUP- TOPPED WITH BOTA BOX CABERNET

SMOKED OLD FASHIONED- \$12

UNION HORSE WHISKEY, SIMPLE SYRUP, BITTERS- SMOKED

NON ALCOHOLIC

SODA-\$3

COKE
DIET COKE
SPRITE
DR PEPPER
DIET DR PEPPER
FANTA ORANGE

785 ROOTBEER- \$6

FREE REFILLS!

NON ALCOHOLIC BEER- \$6

ATHLETIC VARIETIES
ASK SERVER

LEMONADE- \$3

ICED TEA- \$3 (UNSWEETENED)

BEER TO-GO 🗄

TAKE YOUR FAVORITE BEER HOME!

GROWLER- 64 OZ- \$18
GROWLER REFILL- \$15

CROWLER- \$10
CROWLER REFILL- \$8

PICKLEBALL

RESERVATIONS MADE ON OUR WEBSITE

WWW.785BEERCOMPANY.COM

RENT THE COUT BY THE HOUR

MON-FRI: 11 AM TO 4 PM- \$10 MON-FRI: 4 PM TO CLOSE- \$20 SAT AND SUN- \$20 ALL DAY

BRING YOUR OWN GEAR OR RENT OURS!

PADDLE PURCHASE- \$25
PADDLE RENTAL- \$4
BALL PURCHASE- \$3

SWAG

CAN COOZIE-\$3

PINT COOZIE- \$6

GLASS-\$5

SHORT SLEEVE SHIRT- \$24

HAT- \$30

HOODIE-\$44

DAILY SPECIALS

MONDAY WINGS - BONELESS WINGS + WINGS - \$1.25 EACH

TENDER TUESDAY- 5 CRISPY BEER BATTERED TENDERS + FRIES- \$10 & KIDS EAT FREE PIZZA! (WITH THE PURCHASE OF REGULAR PIZZA) WEDNESDAY WRAPS- ALL WRAPS \$10

THURSDAY \$5 STARTERS- FRIED CHEESE CURDS, FRIED PICKLES, STARTER FRIES, BEER BREAD, SHISHITO PEPPERS

FRIDAY PIZZA- ASK SERVER FOR ROTATING SPECIALTY PIZZA- ONLY \$12

HAPPY HOUR--MON-FRI--3PM TO 6 PM

\$5 HOUSE MARGARITAS \$5 MULES \$1 OFF SELECT PINTS \$5 STARTERS- FRIED CHEESE CURDS, FRIED PICKLES, STARTER FRIES, BEER BREAD, SHISHITO PEPPERS

JOIN OUR REWARD PROGRAM!

FREE TO JOIN!!

EARN POINTS FOR
EVERY \$1 SPENT
EARN POINTS & RECEIVE REWARDS



SCAN QR CODE TO JOIN OR
VISIT WWW.785BEERCOMPANY.COM
AND CLICK ON REWARDS OR
DOWNLOAD OUR APP
IN THE APP STORE OR
SIGN UP ON THE TABLET AT THE BAR

HOW TO EARN/CONNECT POINTS TO A CHECK

WHEN YOU DINE IN, OUR TEAM MEMBER
WILL ASK FOR YOUR PHONE NUMBER AND
YOUR ACCOUNT IS AUTOMATICALLY
CONNECTED TO YOUR TAB.

\$100 YEARLY MEMBERSHIP

EXCLUSIVE 20 OZ GLASS

UNLIMITED 20 OZ FILLS FOR 16 OZ PRICE

\$20 MERCH CREDIT

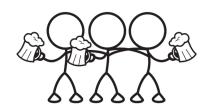
10% OFF FUTURE MERCH

MEMBERS ONLY EVENTS

FREE GROWLER + FIRST FILL FOR ONLY \$1

FREE BDAY PIZZA + \$1 BDAY BEER

\$1 OFF FUTURE GROWLER REFILLS









BEER



DRIVEWAY DRINKER- \$6 LIGHT LAGER 5% ABV 16 IBU

GREAT STORIES, LATE NIGHTS, AND THE RARE MOMENTS WHEN WE TRULY RELAX. THIS CLEAN AND SIMPLE BEER ADDS THE FINAL TOUCH TO GOOD TIMES AND ASKS NOTHING IN RETURN.

FARMERS DAUGHTER- \$6 BLONDE ALE 4.6% ABV 17 IBU

WHERE TWO CROPS UNITE. THE COMBINATION OF LIGHT BARLEY AND A TOUCH OF CORN CREATES A REFRESHINGLY DRINKABLE KANSAS BEER.

HUMMDINGER- \$6.50 CUCUMBER CREAM ALE 4.5% ABV 17 IBU

REDEFINING "FRESH", THIS LIGHT BEER UPS THE ANTE BY BEING SPIKED WITH FRESH CUCUMBER AND BASIL.

LOST CROP- \$6.50 APRICOT SOUR 4.6% ABV 7.5 IBU

THIS APRICOT KETTLE SOUR IS BREWED WITH WHEAT TO BALANCE TARTNESS WITH A SMOOTH BODY. NOTES OF TANGY CITRUS, LIGHT BREAD AND APRICOT.

BEACHCOMBER- \$6.50 PINEAPPLE- ORANGE CREAM SOUR

4.6% ABV 7.5 IBU

A HARMONIOUS FUSION OF TROPICAL DELIGHT. THIS BEER TRANSPORTS YOUR SENSES TO SUN-KISSED SHORES WITH EVERY SIP.

NAMESAKE- \$6.50 DUNKLE

5.6% ABV 26 IBU

A SMOOTH AND MALTY
MASTERPIECE TO PASS THE TIME
AS YOU PLAN THAT BUCKET-LIST
TRIP TO GERMANY

CRAYON BOX- \$6 ROTATING FLAVOR 4% ABV 0 IBU

THIS IS PART OF A ROTATING SELTZER SERIES! LIGHT AND DELICIOUS! ASK SERVER FOR CURRENT FLAVOR.

TOTO- \$6.50 COCONUT BROWN ALE 4.9% ABV 24 IBU

AN UNLIKELY PAIRING MAKES THE PERFECT COMBINATION. SWEET MALTS MEET COCONUT IN THIS DISTINCTIVELY DRINKABLE BEER.

BLACK SHEEP- \$6 IRISH DRY STOUT 4.6% ABV 30 IBU

DON'T LET THE COLOR FOUL YOU, THIS IS A DRINKER'S STOUT. LIGHT AND DRY, BUT FULL OF FLAVOR, THIS IRISH STOUT IS THE DARK BEER YOU CAN HAVE MORE THAN ONE OF.

CHARLIE- \$6.50 SWEET STOUT 6.4% ABV 36 IBU

INDULGE IN THE VELVETY ALLURE OF OUR "CHARLIE" SWEET STOUT. STOUTS COME IN MANY FORMS. CHARLIE'S FORM IS A SILKY SMOOTH, CREAMY DELIGHT

STRIKER- \$6 HEFEWIZEN 5% ABV 15 IBU

THIS GERMAN-STYLE WHEAT BEER STRIKES A PERFECT BALANCE BETWEEN SWEET BANANA NOTES, ZESTY CITRUS, AND A TOUCH OF CLOVE SPICE, IGNITING YOUR SENSES WITH EXPLOSIVE FLAVOR!

WIZARD- \$6.50 WESTCOAST IPA 5% ABV 97 IBU

NEW AND OLD HOPS UNITE WITH CLASSIC AMERICAN CITRA AND AUSTRALIAN GALAXY HOPS TO CREATE A DELICIOUS WEST COAST STYLE IPA.

SUPERMOON- \$7 HAZY PALE ALE 6.2% ABV 17.5 IBU

CRAFTED WITH A SPECIAL HOP BLEND FROM ALES FOR ALS, IT PRIORITIZES VIBRANT HOP FLAVORS AND AROMAS OVER BITTERNESS. DELIGHT IN A HARMONIOUS FUSION OF CITRUS AND TROPICAL FRUIT NOTES, COMPLEMENTED BY THE RICHNESS OF WHEAT AND OATS, CULMINATING IN A

HAZE OF HOPPY SATISFACTION

\$1 OF EVERY PINT IS DONATED TO THE ALES FOR ALS FOUNDATION

FLANNELBOCK- \$6.50 DOPPELBOCK 9% ABV 21 IBU

IT'S THAT TIME OF YEAR. COME IN FROM THE COLD AND WARM UP NEXT TO THE FIREPLACE WITH THIS RICH, YET SMOOTH, DARK GERMAN LAGER.

PEACHES FOR ME- \$6.50 PEACH MILKSHAKE IPA 6.5% ABV 55 IBU

UNMISTAKINGLY AN IPA, FROM A PINT GLASS, NOT A CAN, LET THE AROMAS OF FRESH PEACHES AND FLORAL HOPS SERENADE YOUR SENSES. WITH EVERY POUR, YOULL FIND YOURSELF SINGING, "MILLIONS OF PEACHES, PEACHES FOR ME!"

FLIGHT OF 4- \$8 BEER TO-GO

GROWLER- 64 OZ- \$18
GROWLER REFILL- \$15
CROWLER- \$10
CROWLER REFILL- \$8



PICKLEBALL RULES



AREA

SERVICE

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AREA

SFRVICE

- ONE SERVE ATTEMPT PER SERVER.
- THE SERVE MUST BE UNDERHAND BELOW THE WAIST AND CAN BE A VOLLEY OR DROP BOUNCE SERVE. EACH PLAYER CONTINUES TO SERVE UNTIL THEY DO NOT WIN A POINT.
- BOTH FEET MUST NOT TOUCH THE BASELINE OR COURT UNTIL AFTER THE BALL IS STRUCK.
- SERVES MUST TRAVEL DIAGONALLY AND LAND BETWEEN THE NON-VOLLEY ZONE (KITCHEN) AND THE BASELINE OF THE SERVICE COURT OPPOSITE OF THE SERVING PLAYER.

 A PALL CONTACTING THE NET ALET SERVE REMAINS IN PLAY.

 SERVICE | ___ | SERVICE | SERVICE | ___ | SERVICE | SERVICE | ___ | SERVICE | S
- A BALL CONTACTING THE NET, A LET SERVE, REMAINS IN PLAY.
 SERVICE TURNS

SERVICE TURNS

- AT THE START OF EACH NEW GAME, ONLY ONE PLAYER ON THE FIRST SERVING TEAM IS ALLOWED A SERVICE TURN BEFORE GIVING UP THE BALL TO THE OPPONENTS. AFTER THAT, BOTH TEAM MEMBERS WILL HAVE A SERVICE TURN BEFORE THE BALL IS TURNED OVER TO THE OPPOSING TEAM.
- IN DOUBLES, THE PLAYER ON THE RIGHT AT THE START OF A SERVICE TURN WILL BE THE FIRST TO SERVE FOR THEIR TEAM AND CONTINUE TO SERVE UNTIL THEY DO NOT WIN A POINT. THEN THEIR PARTNER WILL SERVE UNTIL THEY DO NOT WIN A POINT. THEN IT IS THE OTHER TEAM'S TURN TO SERVE.
- WHEN THE SERVING TEAM SCORES A POINT, THE SERVER MOVES TO THE OTHER SIDE OF THE SERVING TEAM'S
 COURT. THE RECEIVING TEAM SHOULD NEVER SWITCH SIDES.

SCORING

- A PLAYER OR TEAM CAN ONLY SCORE POINTS WHEN SERVING. THE SERVER MUST ANNOUNCE THE SCORE BEFORE SERVING AND CALL THE SERVER'S SCORE FIRST.
- GAMES ARE PLAYED TO 11 POINTS AND A TEAM MUST WIN BY 2 POINTS.
- TOURNAMENT GAMES ARE PLAYED TO 15 OR 21 POINTS, AND MUST BE WON BY 2 POINTS.
- EACH MATCH IS BEST 2 OUT OF 3 GAMES, WITH GAME 3 BEING PLAYED TO 5 POINTS AND WON BY 2 POINTS. IN SINGLES & DOUBLES, THE SERVER WILL SERVE FROM THE RIGHT WHEN THEY HAVE AN EVEN NUMBER OF POINTS (0,2,4, 6, 8, 10) AND FROM THE LEFT WHEN THEY HAVE AN ODD NUMBER OF POINTS (1,3,5,7,9).
- IN DOUBLES, THE SCORE IS CALLED IN A SEQUENCE OF THREE NUMBERS: THE SERVING TEAM'S SCORE, THE RECEIVING TEAM'S SCORE, AND THE SERVE POSITION. 5-2-1 OR 5-2-2.

NON-VOLLEY ZONES

• TO VOLLEY A BALL MEANS TO HIT IT IN THE AIR WITHOUT LETTING IT BOUNCE. ALL VOLLEYING MUST BE DONE WITH THE PLAYER'S FEET BEHIND THE NON-VOLLEY ZONE. VOLLEYS ARE NOT ALLOWED WITHIN NON-VOLLEY ZONES (KITCHEN). A PLAYER MAY BE IN THE NON-VOLLEY ZONE ANY TIME OTHER THAN WHEN VOLLEYING

<u>Double Bounce Rule</u>

• THE RECEIVING TEAM MUST LET THE SERVE BOUNCE, AND THE SERVING TEAM MUST LET THE RETURN OF THE SERVE BOUNCE BEFORE PLAYING IT. AFTER THE TWO BOUNCES HAVE OCCURRED, THE BALL CAN EITHER BE VOLLEYED OR PLAYED OFF THE BOUNCE.

FAULT-LINE CALLS

- A BALL TOUCHING ANY LINE IS IN, EXCEPT FOR THE NON-VOLLEY ZONE LINE ON A SERVE.
- VOLLEYING THE BALL BEFORE IT HAS BOUNCED ONCE ON EACH SIDE.
- HITTING THE BALL WHILE IN THE NON-VOLLEY ZONE BEFORE IT IS ALLOWED TO BOUNCE.
- TOUCHING NON-VOLLEY ZONE WITH YOUR PADDLE OR CLOTHES WHILE ATTEMPTING TO HIT A VOLLEY OR STEPPING ON OR OVER THE NON-VOLLEY ZONE LINE EVEN WITH THE MOMENTUM OF A FOLLOW THROUGH.