

dinner



not to be missed...
CHIVE FLAT BREAD | 4
cultured chimichurri butter
S SMOKED KUSSHI OYSTER | 3ea
pineapple relish, tobiko, ponzu

to start

ROASTED TOMATO SOUP	8
CHORIZO DEVEILED EGGS*	5
GREEN GARBANZO HUMMUS	7
WOOD OVEN ROASTED OLIVES	6
CHARRED SHISHITO PEPPERS bottarga, shoyu, lemon	7
WHITE CHEDDAR GRIT CAKES bacon jam, pickled fresno	10
TUNA TARTARE TACOS ahi tuna, charred serrano vinaigrette, avocado	15
GRILLED OCTOPUS spanish spice, saffron yogurt, lemon preserve, overnight heirlooms*	16
CARAMELIZED BRUSSELS chili, crushed peanuts, lime, fish sauce, yuzu	10
LAMB TARTARE sonoma tenderloin, apple, cocoa, mustard biscotti	16
DIVER SCALLOPS celery root puree, dill, grapefruit*	17
SPAGHETTI SQUASH walnut vinaigrette, pepita seeds, basil, goat cheese*	12
CHARCUTERIE BOARD chef's selection of cured meats, cheeses, pickled veggies, grilled ciabatta	18

from the garden

KALE CAESAR black kale, caper, cured egg yolk, croutons, garlic-parmesan dressing	12
BABY GREENS mixed greens, chef's garden vegetables, blood orange vinaigrette*	10
WEDGE cherry tomatoes, blue cheese, crispy pork belly, red onion, creamy bacon dressing*	12

main plates

MARY'S HALF CHICKEN sweet potato spätzle, huckleberry, swiss chard	26
BLUE NOSE SEABASS porcini dust, tempura trumpets, wild mushroom bordelaise	32
PRIME FLAT IRON chimichurri, adobo fries	28
DRY AGED PRIME NY bacon confit onions, moody blue cheese, grape gastrique, fingerling potatoes	39
TFY BURGER truffle dijonnaise, wild mushrooms, point Reyes tomatillo cheese, arugula, red onion-balsamic jam	18
PEAS AND CARROT GNOCCHI baby carrots, snap peas, pea tendrils, sage	23
TAGLIATELLE BOLOGNESE flowering basil, slow braised pork ragu, 18 month parmesan	25
BRAISED SHORT RIB parsnip hash, brussels leaves, blueberry demi, smoked cipollinis	28

made for many

WHOLE BRANZINO scallions, chili ponzu, celery root puree, charred broccoli	49
SLICED DRY AGED ANGUS RIBEYE chimichurri, shishito peppers, fingerlings, maitake mushroom	62
VALLEY FRIED CHICKEN brined, smoked and fried, sweet and spicy chili sauce, buttermilk biscuits	42

flatbreads

ZOE'S PEPPERONI AND MARKET PEPPER all natural pepperoni, suzie's peppers, basil, red sauce	14
FETA & BROCCOLINI chili flake, garlic, rucola, red sauce	13
CHORIZO & BURRATA fresnos, roasted cherry tomatoes, red onion	15
TIGER STRIPED FIG AND PROSCIUTTO gruyere, white sauce, preserved lemon	16

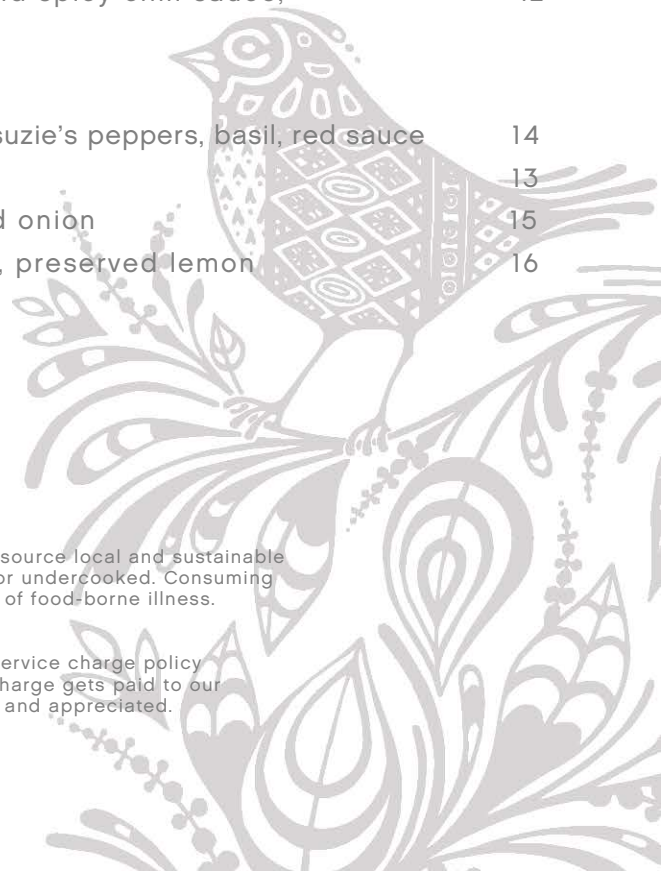
sides

MARKET VEGETABLES	8
ADOBO FRENCH FRIES	5
PARMESAN FINGERLING POTATOES	7
GRILLED BROCCOLINI*	7

"Due to California's continuing drought, water will be available upon request only. We source local and sustainable ingredients when available. These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

12% Taxable Service Charge will be added to all food and beverage. We are proud to provide a living wage for all our associates here at The Front Yard. Our menu and service charge policy reflect this. Thank you so much for your patronage and support. 100% of the service charge gets paid to our front-of-house service staff. Additional gratuities for outstanding service are welcome and appreciated.

* indicates gluten-free options



cocktails



mixes

CRANKY J 14

nolet's, st. germaine, hand-pressed lemon juice, sage and champagne float

MAI TAI 12

selvarey light rum, black magic rum, citrus juices, orgeat syrup, ferrand dry curacao

STRAWBERRY FIELDS 11

stoli vodka, strawberries, basil, fresh citrus juices, strawberry-balsamic honey, up & well chilled

OLD FASHIONED ENVY 13

angel's envy, coriander spiced syrup, bitters

LA PIÑELA 13

don felix añejo, licor 43, pineapple, lime

CUCUMBER PRESS 13

bulldog gin, lime juice, cilantro, cucumber, combier pamplemousse

BOURBON TRAIL 11

bulleit bourbon, lime and ginger beer, citrus bitters

LOBBY BOY 12

grey goose le melon, peach de vigne, peach puree, mint

BLACKBERRY SAGE SHRUB 12

stoli vodka, st. germaine, bitter truth violet liqueur, lime

THE SUN ALSO RISES 11

selvarey light rum, luxardo, grapefruit, lime

HOLY SMOKES 13

el silencio mezcal, madagascar vanilla, agave, thai chili

beers

BOTTLES AND CANS

LIGHTER BODIED BEERS

BALLAST POINT | LAGER | 6

BALLAST POINT | MANGO EVEN KEEL | 6

MOTHER EARTH | CREAM ALE | 6

ACE PINEAPPLE | CIDER | 6

FULLER BODY BEERS

NORTH COAST PRANQSTER | BELGIAN | 7

MISSION | AMBER ALE | 6

DRAKE'S 1500 | PALE ALE | 7

LAGUNITAS | IPA | 6

STONE RUINATION | DOUBLE IPA | 7

drafts

LIGHTER BODIED BEERS

SIERRA NEVADA KELLERWEISS | HEFEWEIZEN | 8

PIZZA PORT | PILSNER | 8

FULLER BODIED BEERS

PORT BREWING WIPEOUT | IPA | 8

KNEE DEEP BREWING CITRA | XPA | 8

KNEE DEEP BREWING STOUTELLA | STOUT | 8

NORTH COAST LE MERLE | BELGIAN ALE | 8

wines

SPARKLING

MUMM BRUT | Napa | 12

SCHARFENBERGER ROSE | North Coast | 16

WHITE AND PINK

10 SPAN, PINOT GRIS | Monterrey | 9 | 36 btl.

JUSTIN, SAUVIGNON BLANC | Paso Robles | 11 | 44 btl.

EMMOLO, SAUVIGNON BLANC | Napa | 13 | 52 btl.

LIGHT HORSE, CHARDONNAY | CA | 10 | 39 btl.

LANDMARK, CHARDONNAY | Sonoma | 15 | 60 btl.

FESS PARKER, REISLING | Santa Barbara | 12 | 48 btl.

WENTE, ROSÉ | CA | 13 | 48 btl.

RED

MACMURRAY, PINOT NOIR | Russian River | 14 | 56 btl.

PATZ & HALL, PINOT NOIR | Central Coast | 18 | 67 btl.

SUMMERLAND, SYRAH | Paso Robles | 13 | 52 btl.

FRANCISCAN ESTATE, MERLOT | Napa | 11 | 44 btl.

WHIPLASH, MALBEC | CA | 13 | 52 btl.

SLOW PRESS, CAB SAUV | Paso Robles | 12 | 48 btl.

JAMIESON, CAB SAUV | Napa | 20 | 80 btl.

CONCRETE, ZINFANDEL | Lodi | 11 | 44 btl.

