

lunch

THE FRONT YARD

not to be missed...

CHIVE FLAT BREAD 4

Cultured chimichurri butter

WHITE CHEDDAR GRIT CAKES 10

bacon jam, pickled fresno



bites

CHORIZO DEVILED EGGS 5

GREEN GARBANZO HUMMUS 7

WOOD OVEN ROASTED OLIVES 6

TASTE OF TODAY'S SOUP 4

starters

TUNA TARTARE 16

big eye tuna, fresno chili, avocado mousse, basil,
plantain chips

SMOKED BEELER'S PORK QUESADILLA 12

queso chihuahua, charred tomatillo

CARMELIZED BRUSSEL SPROUTS 10

chili, crushed peanuts, lime, fish sauce, yuzu

CHARRED SHISHITO PEPPERS 7

bottarga, shoyu, lemon

TODAY'S SOUP 7

flatbreads

ZOE'S PEPPERONI AND MARKET PEPPER 14

all natural pepperoni, suzie's peppers, basil, red sauce

VALLEY 101 14

house sriracha, crispy chicken, carrots, celery,
bacon, ricotta salata

MARGHERITA 12

the classic, tomato sauce, mozzarella and basil

WILD MUSHROOM 14

roasted mushrooms, truffle cheese, white sauce, leeks

FIG AND PROSCIUTTO 16

gruyere, caramelized onions, white sauce, port
reduction

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, 15% on parties of 8 or more.

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.

salads

+ chicken 5 + skirt steak 6 + thai shrimp 8

BABY GREENS 11

tiny herbs, california olive oil, radish, blood orange vinaigrette

KALE CAESAR 12

tuscan kale, caper, cured egg yolk, mini croutons, garlic-parmesan dressing

ANCIENT GRAINS 13

farro, red quinoa, yellow beet, greens, butternut squash, pomegranate

CHOP SHOP 14

marinated artichokes, cherry tomatoes, red onion, nicoise olives, romaine lettuce, smoked white cheddar, salami, toasted pistachios, red wine vinaigrette

THAI TOWN SHRIMP 17

green papaya, jicama, thai bird chili vinaigrette, soba noodle, peanut

sandwiches, tacos and a pasta

Sandwiches and tacos come with choice of side salad or adobo fries

TFY BURGER 16

ground short rib burger, potato bun, truffle dijonaise, wild mushrooms,
Point Reyes toma cheese, red onion-balsamic jam

ROYALE WITH CHEESE 14

ground short rib burger, potato bun, white cheddar, secret sauce, house pickles **ADD FRIED EGG+2**

MARY'S CHICKEN CLUB 14

toasted 9 grain bread, bacon, avocado, marinated tomato, baby arugula, meyer lemon aioli

SHORT RIB TACOS 16

green apple salsa verde, cabbage slaw, pickled chilies, cilantro

EL CUBANO 13

smoked pork shoulder, crisp serrano ham, swiss, house pickles

VEGETARIAN PORTABELLA BURGER 13

whole wheat kaiser bun grilled portabella, roasted onion, roasted tomato, roasted red pepper, arugula,
gruyere, sun dried tomato pesto

GRILLED STRIPED BASS 19

lime chili marinade, vegetable slaw, ginger soy vinaigrette

ARUGULA PESTO TALIATELLE 15

asparagus, toasted pine nuts, shaved manchego

sweets

One for here and/or one for the road

SHARABLE BROWNIE or BIG CHOCOLATE CHIP COOKIE 4 (ea)

SCOOP OF ICE CREAM OR SORBET 4

mixes

CRANKY J | 14

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

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

belverde, st. germaine, bitter truth violet liqueur, lime | 12

ALOE VERDE | 12

Blanco tequila, el silencio mescal, chateau aloe liqueur, basil, arugula

HOLY SMOKES | 13

el silencio mezcal, madagascar vanilla, agave, thai chili

something special

ROSÉ ALL DAY, ERRYDAY | 20

**Enjoy Rosè All Day with your entrée when you dine at The Front Yard! Just know, snoozing, hollering, tottering loitering and any other questionable behavior won't be allowed. Now kick back and relax!*

11AM – 3PM DAILY

beers

BOTTLES AND CANS

LIGHTER BODIED BEERS

BALLAST POINT | LAGER | 6

MOTHER EARTH | CREAM ALE | 6

ACE PINEAPPLE | CIDER | 6

21ST AMENDMENT | WATERMELON WHEAT | 6

FULLER BODY BEERS

BALLAST POINT | MANGO EVEN KEEL | 6

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 | 8

HEFEWEIZEN | 8

BEAR REPUBLIC DOUBLE AUGHT | 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

HIGHER GROUND, PINOT NOIR | Central Coast | 12 | 48 btl.

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

A V VINEYARDS, SYRAH | Alexander Valley | 12 | 48 btl.

FRANCISCAN ESTATE, MERLOT | North Coast | 12 | 48 btl.

WHIPLASH, MALBEC | Paso Robles | 13 | 52 btl.

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

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

CHAPPELLET MOUNTAIN CUVÉE | Napa | 18 | 72 btl.