

lunch

THE FRONT YARD

not to be missed...

CHIVE FLAT BREAD 4
cultured chimichurri butter

WHITE CHEDDAR GRIT CAKES 10
bacon jam, pickled fresno



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. 100% of the service charge gets paid to our front-of-house service staff. Additional gratuities for outstanding service are welcome and appreciated.

bites

- CHORIZO DEVEILED EGGS 5
- GREEN GARBANZO HUMMUS 7
- WOOD OVEN ROASTED OLIVES 6
- TASTE OF TODAY'S SOUP 4

starters

- TUNA TARTARE 10
big eye tuna, peach, citrus yogurt, macademia nut, taro 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
- FETA AND BROCCOLINI 13
chili flake, garlic, rucola, red sauce
- GRILLED PEACH AND PROSCIUTTO 16
gruyere, white sauce, port reduction

salads

+ chicken 5 + skirt steak 6

- BABY GREENS 11
mixed greens, chef's garden vegetables, 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
- CHICKEN CHOP SHOP 16
grilled chicken breast, romaine lettuce, quinoa, golden beets, avocado, marinated artichoke, tomato, smoked cheddar, bacon, 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 DIP 16
french roll, gruyere cheese whiz, poblano relish, horseradish jus
- 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 pepper, arugula, gruyere, sun dried tomato pesto
- SHRIMP TACOS 15
cabbage slaw, pickled chilies, cilantro, chipotle crema
- SUN DRIED TOMATO PESTO TAGLIATELLE 15
sunflower seeds, arugula, fresh ricotta

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
- BUTTERSCOTCH PUDDING 5

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

stoli vodka, st. germaine, bitter truth violet liqueur, lime | 12

ALOE VERDE | 12

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

EARL OF GIN | 12

Nolet's, earl gray syrup, st. germaine, aperol, basil

HOLY SMOKES | 13

el silencio mezcal, madagascar vanilla, agave, thai chili

beers

BOTTLES AND CANS

LIGHTER BODIED BEERS

BALLAST POINT | LAGER | 6

MOTHER EARTH | CREAM ALE | 6

ACE PINEAPPLE | CIDER | 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

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 | 40 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 | 72 btl.

SUMMMERLAND, SYRAH | Paso Robles | 13 | 52 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.

CONCRETE, ZINFANDEL | Lodi | 11 | 44 btl.