
libations

More wines by the glass, full bar, & wines by the bottle available upon request, please ask your friendly Front Yard *To-Go* server.

CALIFORNIA WINES BY THE GLASS/BOTTLE

MUMM BRUT SPARKLING INAPA 13/52

10 SPAN PINOT GRIS I MONTEREY 10/40

JUSTIN SAUVIGNON BLANC IPASO ROBLES 12/48

LANDMARK CHARDONNAY I SONOMA 16/64

WENTE ROSÉ ICA 14/56

HIGHER GROUND PINOT NOIR I RUSSIAN RIVER 13/52

AV VINEYARDS SYRAH I ALEXANDER VALLEY 13/52

FRANCISCAN MERLOT INAPA VALLEY 12/48

SLOW PRESS CABERNET SAUVIGNON IPASO ROBLES 13/52

CALIFORNIA WINES BY THE HALF BOTTLE

ROEDERER ESTATE BRUT SPARKLING I ANDERSON VALLEY 26

DRY CREEK SAUVIGNON BLANC I DRY CREEK VALLEY 19

AU BON CLIMAT CHARDONNAY I SANTA BARBARA 25

SAINTSBURY PINOT NOIR I CARNEROS 29

STARMONT CABERNET SAUVIGNON I NAPA VALLEY 27

CALIFORNIA BEER

BALLAST POINT I LAGER 7

MOTHER EARTH I VANILLA CREAM ALE 7

ACE PINEAPPLE I CIDER 7

MISSION I AMBER ALE 7

BALLAST POINT MANGO EVEN KEEL I SESSION IPA 7

LAGUNITAS I IPA 7

NORTH COAST PRANQSTER I BELGIAN 8

DRAKE'S 1500 I PALE ALE 8

STONE RUINATION I DOUBLE IPA 8

coffee and tea

COFFEE/DECAF 4

HOT TEA 4

LATTE/CAPPUCCINO 5

MOCHA 5

ESPRESSO 4

EXTRA SHOT 2

HOT CHOCOLATE 4

fresh juices

ORANGE, GRAPEFRUIT, CRANBERRY, APPLE, PINEAPPLE 6

desserts

BROWNIE OR COOKIE 5

ICE CREAM OR SORBET 7

CHEFS FEATURE 9



PLEASE CALL THE FRONT YARD *TO-GO* AT EXT. 7285
TO PLACE YOUR ORDER

\$4 Sustainability fee and 12% Service Charge and applicable state sales tax will be added to all food and beverage. We are proud to provide a living wage for our associates here at The Garland. Our menu prices and service charge policy reflect this.



how about a bite to eat?

FOR HERE, THERE, OR ANYWHERE

the front yard *to-go*

SERVED IN
eco-friendly packaging



#garlandcares

We believe that every facet of your stay should be tailored to you to satisfy all your dining desires. You can enjoy any delicious dish in the comfort of your room or picnic style while you venture to any of our nearby attractions.

breakfast (6AM–11AM)

EGG DISHES

egg whites add \$3

TFY EGGS BENNY 16

two poached eggs, braised short rib, baby spinach, english muffin, chimichurri, hollandaise

NOHO OMELET 15

pecanwood smoked bacon, avocado, goat cheese fingerling potatoes, choice of toast

AMERICAN 14

two farm eggs, pecanwood smoked bacon or sausage fingerling potatoes, choice of toast

SOMETHING SPECIAL

NUTELLA FRENCH TOAST 14

brioche, nutella mascarpone mousse, seasonal fruit

LEMON RICOTTA PANCAKES 14

macerated raspberries, honey whipped cream, maple syrup

EGG SANDWICH 15

freshly baked english muffin, prosciutto, gruyere smashed avocado, tomato, arugula

FRUITS & GRAINS

STEEL-CUT BUTTERMILK OATMEAL 12

dried apples, cinnamon roasted almonds brown sugar, choice of milk

TFY GRANOLA 13

stonyfield strawberry or plain greek yogurt with fresh berries

SEASONAL FRUIT BOWL 12

melons, pineapple, berries

SIDES

PECANWOOD SMOKED BACON, CHICKEN SAUSAGE, FINGERLING POTATOES 6

COUNTRY WHITE, WHEAT, SOURDOUGH, ENGLISH MUFFIN, BAGEL, YOGURT 4

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all day dining (11AM–10PM)

TO START

GREEN GARBANZO HUMMUS 8
cali olive oil, flatbread, radishes

CARAMELIZED BRUSSELS 11
chili, crushed peanuts, lime, fish sauce, yuzu

SMOKED BEELER'S PORK QUESADILLA 13
queso chihuahua, charred tomatillo, radish salad

TODAY'S SOUP 8

PEPPERONI AND MARKET PEPPERS FLATBREAD 15
all natural pepperoni, roasted peppers, red sauce

MARGHERITA FLATBREAD 13
fresh mozzarella, basil, red sauce

SALADS

KALE CHICKEN CAESAR 17
tuscan kale, grilled chicken, caper, cured egg yolk, mini croutons

garlic-parmesan dressing

BABY GREENS 11

local greens, chef's garden vegetables, house vinaigrette

CHOP SHOP 17

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

MAINS

ALL SANDWICHES INCLUDE YOUR CHOICE OF FRIES OR SALAD

ROYALE WITH CHEESE 16

ground short rib burger, potato bun, white cheddar, secret sauce

MARY'S CHICKEN CLUB 15

toasted whole wheat, bacon, avocado, marinated tomato baby arugula, roasted garlic aioli

VEGETARIAN PORTABELLA BURGER 14

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

SHORT RIB TACOS 17

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

THE FRONT YARD PASTA 16(availableuntil 5:30pm)

house tagliatelle (updates seasonally)

AVAILABLE 5:30PM - 10PM:

The following are prepared with seasonal garnishes the same as served at The Front Yard.

FLAT IRON STEAK FRITES 29

MARY'S ALL NATURAL HALF CHICKEN 28

BRAISED SHORT RIB 29

TAGLIATELLE BOLOGNESE 26

FISH OF THE DAY 32

Dinnertime? Additional selections are available from The Front Yard menu if you're feeling adventurous, just ask your friendly *To-Go* Server.

kids in the yard (AGES 12 & UNDER)

ALL KIDS MEALS INCLUDE SODA, MILK OR JUICE

BREAKFAST (6AM – 11AM)

SILVER DOLLAR PANCAKES 8

EGG, BREAKFAST POTATOES, BACON 9

FRENCH TOAST 8

ASSORTED FRUIT 7

LUNCH & DINNER (11AM – 10PM)

SPAGHETTI WITH BUTTER AND PARMESAN 8

CHEESE PIZZA 8

KIDS ITEMS BELOW ARE SERVED WITH CHOICE OF FRUIT, GREEN SALAD, FRIES, BROCCOLINI

CHICKEN FINGERS 9

ANGUS KIDS BURGER OR CHEESEBURGER 10

CHICKEN BREAST 11

heading out for a fun time? take us anywhere

Take The Front Yard *To-Go* al fresco to any of the nearby L.A. attractions. Our meals are conveniently packed in a keepsake reusable tote!

ARTISAN CHEESE PLATE | 50

3 California Cheeses with Flatbread, Dried Fruit, House Preserves

Eco Friendly Bottle of 'Paperbag' Red Blend Wine or Chardonnay

2 Fiji Waters

DELECTABLE BITES | 60

Hummus with Cali Olive Oil, Flatbread, Radishes

3 California Cheeses with Flatbread, Dried Fruit, House Preserves

Eco Friendly Bottle of 'Paperbag' Red Blend Wine or Chardonnay

2 Fiji Waters

PICNIC FOR TWO | 80

3 California Cheeses with Flatbread, Dried Fruit, House Preserves

Kale Caesar Salad

Thai Town Shrimp Salad

2 Chocolate Chip Cookies

Eco Friendly Bottle of 'Paperbag' Red Blend Wine or Chardonnay

2 Fiji Waters

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