

dinner

THE FRONT YARD

not to be missed...

12 MINUTE CHEESE BISCUITS 8
honey butter

GREEN GARBANZO HUMMUS 12
chive flat bread, fresh and roasted veggies

CHIVE FLAT BREAD 4
cultured chimichurri butter

valentine's weekend

starters

LOBSTER BISQUE* 18
sherry, lobster potato dumpling

PORK BELLY ^{gf} 18
king oyster mushroom, porcini demi, celery root puree

HAMACHI CRUDO 19
cajun seasoning, serrano chile, sunomono vinaigrette, crispy leeks

entrees

LOBSTER RISOTTO* 46
manchego, lobster, roasted jalapeno

CHILEAN SEABASS* 42
caviar pepper, wasabi beurre fondu, potato pave, snow peas

5-SPICE DUCK BREAST* 34
orange, hoisin, cucumber, cauliflower fried rice

SURF AND TURF FOR TWO* 98
14 oz. bone-in NY striploin, grilled santa barbara prawns, fennel, heirloom cherry tomatoes, feta

made for many

"TWO SIDED" ROASTED BRANZINO* 62
heirloom tomato harissa sauce, chermoula, grilled broccolini, baked lemons, cilantro

VALLEY FRIED CHICKEN 48
brined, smoked and fried, sweet and spicy chili sauce, mac n' cheese

DRY AGED 28 OZ. ANGUS RIBEYE* 84
chimichurri, shishito peppers, fingerlings, maitake mushroom

dessert

LEMON SOUFFLE 9
allow 12-15 min. cook time
vanilla bean anglaise, caramel

CHOCOLATE PAVE CAKE 9
dark chocolate mousse, chocolate almond cake

Full dessert menu also available

^{gf} indicates gluten-free options

Due to California's continuing drought, water will be available upon request only.

*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

An automatic gratuity of 18% will be added to parties of 6 or more

TFY's greatest hits

to start

ROASTED BUTTERNUT SQUASH SOUP ^{gf} 8

DEVILED EGGS WITH CANDIED BACON ^{gf} 7

GRILLED COCONUT SHRIMP* 19

saffron cauliflower rice, coconut shrimp bisque, cilantro

GRILLED OCTOPUS ^{gf} 18

fingerling potatoes, chorizo, arugula, lemon vinaigrette, garlic aioli

CARAMELIZED BRUSSELS 10

chili, crushed peanuts, lime, fish sauce, yuzu

from the garden

KALE CAESAR* 13

baby kale, caper, cured egg yolk, croutons, garlic-parmesan dressing

SHAVED SQUASH SALAD 15

caraway vinaigrette, dried cranberries, avocado, rye crumb, arugula, walnut

WEDGE ^{gf} 15

cherry tomatoes, blue cheese, bacon, red onion, creamy bacon dressing*

main plates

MARY'S HALF CHICKEN ^{gf} 27

roasted baby yams, swiss chard, smoked almond salsa, chicken jus, ras el hanout rub

SEARED RARE AHI* 39

flown in directly from Honolulu, egg dipped, mixed herbs, charred shishitos, roasted heirloom tomato, coriander

TAGLIATELLE BOLOGNESE 26

flowering basil, slow braised pork ragu, 18-month parmesan

BUTTERNUT SQUASH FARRO 24

roasted butternut squash, baby peppers, apple, fennel, pistachio gremolata

SHORT RIB "POT PIE" 36

puff pastry, roasted market vegetables, rosemary and black garlic demi

CENTER CUT 8 OZ. FILET MIGNON* ^{gf} 48

smoked crispy fingerling potatoes, point Reyes blue cheese sauce, brussels sprouts leaves

NIMAN RANCH 14 OZ. PORK CHOP* 32

herb panko crust, morel mushroom demi, whipped goat cheese potato

sides

MARKET VEGETABLES 11

ADOBO FRENCH FRIES 7

THYME CITRUS FINGERLINGS crème fraiche, chives 9

BACON AND JALAPENO MAC N' CHEESE 12

cocktails

mixes

CRANKY J | 15

nolet's gin, st. germaine, hand-pressed lemon juice, sage

and champagne float

STRAWBERRY FIELDS | 13

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

MAPLE IN THE RYE | 15

fig infused high west double rye, maple, nocello

LA PIÑELA | 15

tequila chamucos añejo, licor 43, pineapple, lime

CUCUMBER PRESS | 14

bulldog gin, lime juice, cilantro, cucumber,

st. germaine liqueur

VINELAND MOJITO | 12

plantation 3 stars rum, green grapes, fresh basil, lime

juice, domaine santé bored-o blanc grape nectar

BLACKBERRY SAGE SHRUB | 13

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

mocktails

BEEEEEE YOURSELF | 8

lavender, lemon, honey, sparkling water

THE REFRESHER | 8

cucumber, lemon-lime, ginger, sparkling water

beers

BOTTLES AND CANS

LIGHTER BODIED BEERS

BEACHWOOD HAYABUSA | LAGER | 6

MOTHER EARTH | CREAM ALE | 7

ACE | SEASONAL CIDER | 6

FULLER BODY BEERS

NORTH COAST PRANQSTER | BELGIAN | 7

BELCHING BEAVER | MANGO IPA | 6

SIERRA NEVADA | PALE ALE | 6

KARL STRAUSS RED TROLLEY | IRISH RED ALE | 6

BALLAST POINT SCULPIN | IPA | 7

STONE TANGERINE EXPRESS | IPA | 7

HIGH WATER | CAMPFIRE STOUT (16 oz.) | 9

DRAFTS

ROTATING TAP

ask your server for the current draft!

PAPERBACK BREWING | SEASONAL | 8

LIGHTER BODIED BEERS

NORTH COAST SCRIMSHAW | PILSNER | 8

ENEGREN SCHONER TAG | HEFEWEIZEN | 8

FULLER BODIED BEERS

THE BRUERY MISCHIEF | BELGIAN ALE | 8

KNEE DEEP BREAKING BUD | IPA | 8

ALESMITH NUT BROWN | BROWN ALE | 8

wines

SPARKLING

MUMM BRUT | Napa | 12 | 48 btl

SCHARFFENBERGER ROSÉ | North Coast | 16 | 72 btl

WHITE AND PINK

SWANSON, PINOT GRIGIO | San Benito | 12 | 48 btl

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

GROTH, SAUVIGNON BLANC | Napa | 13 | 52 btl

IMAGERY, CHARDONNAY | CA | 9 | 36 btl

LANDMARK, CHARDONNAY | Sonoma | 15 | 60 btl

FESS PARKER, RIESLING | Santa Barbara | 12 | 48 btl

WENTE, ROSÉ | CA | 13 | 52 btl

RED

CHALK HILL, PINOT NOIR | Sonoma Coast | 14 | 56 btl

BELLE GLOS "LAS ALTURAS", PINOT NOIR

Santa Lucia Highlands | 19 | 76 btl

CLINE, SYRAH | Los Carneros | 13 | 52 btl

CHARLES KRUG, MERLOT | Napa | 13 | 52 btl

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

ICONOCLAST by CHIMNEY ROCK, CAB SAUV | Napa | 21 | 84 btl

JUSTIN "ISOSCELES," BLEND | Paso Robles | 25 | 100 btl

looking for something special?

just ask your server for our
curated list
of california wines!

