

brunch

take home a TFY
original!

THE FRONT YARD VALLEY VERDE 8
a little California-kick to add to your
favorite dish!



bites

DEVILED EGGS WITH CANDIED BACON ^{gf} 9

FRUIT AND BERRY BOWL ^{gf} 11

CHIPOTLE TOMATO SOUP ^{gf} 8

GREEN GARBANZO HUMMUS 9

FRESH MARKET VEGGIE CRUDITÉ 9

something special

SHORT RIB HASH* 20

poached eggs, crumpet, caramelized sweet potato,
bell peppers, onion, fresnos, fresh herbs

HOT CHICKEN BISCUIT 17

fried mary's farm chicken thigh, buttermilk biscuit,
house B + B pickles, fingerling potato salad

AVOCADO TOAST 15

yuzu, heirloom tomato, breakfast radish,
cucumber, petite greens

ADD FRIED EGG* +3

NUTELLA STUFFED FRENCH TOAST 15

brioche, nutella mascarpone mousse,
sliced banana and strawberry

TFY GRANOLA ^{gf} 12

stonyfield fruit or plain greek yogurt,
seasonal berries, honey

eggs n' such

OPEN FACE STEAK AND EGGS* 27

two fried eggs, grilled brioche, rucola,
ricotta salata, mushroom, charred tomato

CARNITAS BENNY* 18

two poached eggs, smoked and slow roasted carnitas,
baby spinach, jalapeno hollandaise

HUEVOS RANCHEROS* ^{gf} 18

fried eggs, avocado, corn tortilla, cotija,
black bean, chorizo, roasted chipotle salsa

CALI EGG WHITE SCRAMBLE* 18

grilled chicken, wilted spinach, avocado fresh mozzarella,
cherry tomatoes, grilled ciabatta

SHRIMP N' GRITS* 21

white cheddar grits, poached egg, bacon piperade, fresnos

fresh from LA's pressed juicery

GREENS - kale, spinach, parsley, cucumber, celery, lemon **10**

CITRUS - pineapple, apple, lemon, mint **10**

ROOTS - beet, ginger, apple, lemon **10**

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

Due to California's continuing drought, water will be
available upon request only.
We source local and sustainable ingredients when available.

leafy decisions

CHOP SHOP ^{gf} 15

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

+ chicken 7 + skirt steak* 14

KALE CAESAR* 13

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

+ chicken 7 + skirt steak* 14

CRAB SALAD ^{gf} 23

blue crab, baby bell peppers, cucumber, radish, papaya, butter lettuce,
honey ginger vinaigrette

tried and true

Choice of side salad or adobo fries

BREAKFAST ROYALE WITH CHEESE* 20

ground short rib burger, fried egg, potato bun, white cheddar, secret sauce,
house pickles

SOCAL CHICKEN SANDWICH 18

whole wheat bun, grilled chicken, smashed avocado, bacon, roasted cherry tomatoes,
russian dressing, adobo french fries

VEGETARIAN PORTABELLA PRESS 15

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

flatbreads

WILD MUSHROOM FLATBREAD* 19

roasted mushrooms, white sauce, truffle cheese, crispy egg, leeks

CHORIZO AND BURRATA FLATBREAD* 19

fresnos, roasted cherry tomatoes, poached egg, red onion

SMOKED SALMON FLATBREAD* 18

avocado, pickled red onion, caper, white sauce
ADD FRIED EGG* +3

happy endings (or beginnings)

WILDBERRY POP TARTS 8

classic frosting, rainbow sprinkles

CINNAMON CARDAMOM BEIGNETS 8

local honey, raspberry preserves

BANANA BREAD 8

pecan, mascarpone, bruleed banana

^{gf} indicates gluten-free options

* 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.

mixes

GARLAND 1972 | 17
bacardi 8 rum, aperol, fresh citrus juices, myers dark rum float
CRANKY J | 17
malfy citrus gin, st. germaine, hand-pressed lemon juice, sage and mumm float
STRAWBERRY FIELDS | 16
nat kidder vodka, strawberries, basil, fresh citrus juices, strawberry-balsamic honey, up & well chilled
MAPLE IN THE RYE | 17
fig-infused elijah craig rye, maple, nocello
LA PIÑELA | 18
flecha azul reposado, licor 43, pineapple, lime
SUMMER IN THE VALLEY | 17
vida puebla mezcal or bacardi 8 rum, fresh watermelon juice, muddled strawberries and cucumber, lime
CUCUMBER PRESS | 15
bombay sapphire gin, lime juice, cilantro, cucumber, st. germaine liqueur
BLACKBERRY SAGE SHRUB | 15
chopin vodka, st. germaine, bitter truth violet liqueur, lime
HOLY SMOKES | 15
ilegal mezcal, madagascar vanilla, agave, thai chili
WAKE UP CALL | 16
titos vodka, evil bean coffee liqueur, city bean cold brew, house-made vanilla syrup
PEACH OLD FASHIONED | 17
peach-infused angel's envy, lemon juice, peach syrup, peach and lemon bitters

mocktails

BEEEEEE YOURSELF | 9
lavender, lemon, honey, sparkling water
THE REFRESHER | 9
cucumber, lemon-lime, ginger, sparkling water
JUANITO MOJITO | 9
pineapple, lime, agave, ginger, mint, blackberry, sparkling water

brunching ...

BLOODY MARY* | 14
titos vodka, homemade spiced mix
TFY MIMOSA PITCHER* | 28
mumm bubbles, brandy, oj, apricot, bitters
TFY SUNSHINE SPRITZ PITCHER* | 28
mumm bubbles, st. germaine, club soda, orange zest

**available beginning at 11:00am with entrée purchase during brunch. Just know snoozing, hollering, tottering, loitering and other questionable behavior won't be allowed and you may be cut off! Now kick back and relax!*

beers

BOTTLES AND CANS

LIGHTER BODIED BEERS
BEACHWOOD HAYABUSA | LAGER | 6
FIGUEROA MTN | SANTA BARBARA CITRUS | 7
MOTHER EARTH | CREAM ALE | 6
ACE | SEASONAL CIDER | 6

FULLER BODY BEERS
NORTH COAST PRANQSTER | BELGIAN | 7
SIERRA NEVADA | PALE ALE | 6
KARL STRAUSS RED TROLLEY | RED ALE | 6
BALLAST POINT SCULPIN | IPA | 7
STONE TANGERINE EXPRESS | IPA | 7

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
8ONE8 GRAVITY HILL | BELGIAN TRIPEL | 8
KNEE DEEP BREAKING BUD | IPA | 8
ALESMTIH NUT BROWN | BROWN ALE | 8
SOUR CHERRY | 7

wines

SPARKLING
MUMM BRUT | Napa | 13 | 52 btl
LAETITIA BRUT ROSÉ | Arroyo Grande | 17 | 68 btl

WHITE AND PINK
SWANSON, PINOT GRIGIO | San Benito | 14 | 56 btl
EMMOLO, SAUVIGNON BLANC | Napa | 12 | 48 btl
STAGS LEAP, SAUVIGNON BLANC | Napa | 19 | 76 btl
SEA SUN, CHARDONNAY | Fairfield | 9 | 36 btl
MER SOLEIL RESERVE, CHARDONNAY | Monterey County | 15 | 60 btl
FESS PARKER, RIESLING | Santa Barbara | 12 | 48 btl
WENTE, ROSÉ | CA | 13 | 52 btl
FLOWERS, ROSÉ | Sonoma | 17 | 68 btl

RED
CHERRY PIE, PINOT NOIR | Tri-County | 12 | 48 btl
FRANK FAMILY, PINOT NOIR | Carneros | 22 | 88 btl
STOLPMAN, SYRAH | Ballard Canyon | 17 | 68 btl
CHARLES KRUG, MERLOT | Napa | 16 | 64 btl
CAYMUS-SUISUN “WALKING FOOL”, BLEND | Suisun Valley | 17 | 68 btl
DAOU, CAB SAUV | Paso Robles | 16 | 64 btl
ROBERT MONDAVI, CAB SAUV | Napa | 23 | 92 btl
*JUSTIN “ISOSCELES,” BLEND | Paso Robles | 30 | 120 btl
*CAYMUS, CAB SAUV 2022 | Napa | 34 | 187 btl (1 L)
*preserved by the Coravin Wine System



let's celebrate!

From the Garland Family Vineyard in Santa Ynez, CA...

Sky Ranch Orange Wine & Rosé

30/bottle

Enjoy Orange Wine and Rosè all Day with \$30 bottles from 11AM-4PM 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!