

dinner

to start

ONION SOUP 9

ciabatta crouton, parmesan cream

CHARRED SHISHITO PEPPERS 9

bottarga, shoyu, lemon

BEEF TARTARE* 21

wagyu beef, roasted peanut salsa, blue tortilla, dried chilis

HAMACHI TOSTADA BOWL* 19

cucumber dill reduction, fresco, avocado, cucumber, seasoned crispy tortilla

OCTOPUS CARPACCIO ^{gf} 21

parmesan, arugula puree, fresh horseradish, extra virgin olive oil

CARAMELIZED BRUSSELS 11

black garlic, sesame, roasted chili

BAKED PERUVIAN SCALLOPS* ^{gf} 21

"rockefeller style", spinach, bacon, béarnaise sauce

POTATOES 3X 14

potato fondue, triple fried fingerlings, potato relish, roasted pepper tomato jam

AVOCADO TOAST 21

"scrambled" scallop, smashed avocado, heirloom tomato, bacon lardons

CANDIED BEETS 14

spicy yogurt, crumbled point Reyes blue cheese, micro celery

CHEESE AND CHARCUTERIE BOARD 24

chef's selection of 2 meats, 3 cheeses, honeycomb, dijon, ciabatta toasts

from the garden

KALE CAESAR* 13

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

BABY GEM SALAD ^{gf} 16

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

ADD 10 OZ. ROASTED CHICKEN BREAST TO ANY SALAD +14

main plates

MARY'S HALF CHICKEN 29

garlic herb rub, cacciatore sauce, fingerling potatoes, baby bell peppers, pearl onions, crispy basil

BIGEYE TUNA* 39

cold smoked, seared rare, caramelized mushrooms, garlic ginger miso, asian pear

PRIME FLAT IRON* 36

adobo fries, chimichurri

TFY BURGER* 21

white cheddar, wild mushrooms, arugula, balsamic onion jam, truffle dijonaise

ROASTED RED CURRY SQUASH ^{gf} 28

green curry, coconut, butternut squash, arugula, toasted pepitas

TAGLIATELLE BOLOGNESE 29

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

SHORT RIB ON THE BONE ^{gf} 44

butternut squash, roasted green apple, salsa macha, micro cilantro, crushed peanuts

CENTER CUT 8 OZ. FILET MIGNON* 54

parsnips and blue crab hash, espresso demi, smoked butter, crispy parsnips

made for many

24-HR SMOKED CARNITAS* ^{gf} 58

birria broth, house-made tortillas, pico de gallo, avocado crema, chipotle salsa -limited quantity available

WHOLE BRANZINO* ^{gf} 76

creole shrimp, tomatoes, garlic, roasted chiles

VALLEY FRIED CHICKEN 48

brined, smoked and fried, mac n' cheese, sweet and spicy chili sauce

36 OZ. ANGUS TOMAHAWK RIBEYE* 115

ginger sesame fingerling potatoes, sauteed shishito peppers, yuzu soy garlic demi

flatbreads

ZOE'S PEPPERONI AND SAUSAGE 18

all natural pepperoni, italian sausage, suzie's peppers, 3-cheese blend, basil, red sauce

WILD MUSHROOM 17

roasted mushrooms, truffle cheese, leeks, white sauce

FIG AND BACON 18

caramelized onions, fresh figs, goat cheese, pizza sauce, oregano, balsamic gastrique

BROCCOLINI AND ROASTED GARLIC 16

fontina, chili paste, balsamic honey

sides

MARKET VEGETABLES 11

ADOBO FRENCH FRIES 7

SMASHED FINGERLINGS truffle, parmesan 11

BACON AND JALAPENO MAC N' CHEESE 12

not to be missed...

DEVILED EGGS WITH CANDIED BACON ^{gf} 9

WOOD OVEN ROASTED OLIVES 8

12-MINUTE CHEESE BISCUITS 9

original or bacon cheddar

FRESH MARKET VEGGIE CRUDITÉ ^{gf} 9

spreads

served with chive flat bread

CULTURED CHIMICHURRI BUTTER 4

GREEN GARBANZO HUMMUS 9



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

^{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.

Please notify your server of any known food allergies or any cross-contamination concerns.

Due to California's continuing drought, water will be available upon request only. 251009

mixes

- GARLAND 1972 | 17
bacardi 8 rum, aperol, fresh citrus juices, myers dark rum float
CRANKY J | 17
malfy gin con limone, 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, blackberries,
sparkling water

beers

BOTTLES AND CANS

LIGHTER BODIED BEERS

- BEACHWOOD HAYABUSA | LAGER | 6
FIGUEROA MTN | SANTA BARBARA CITRUS | 7
MOTHER EARTH | CREAM ALE | 6
SOCAL VIBES CO | SEASONAL CIDER | 16 OZ | 11

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 DELICIOUS | HAZY 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
ALESMITH NUT BROWN | BROWN ALE | 8

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

looking for something special?

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