to start

CAULIFLOWER BISQUE gf **9**
walnut relish, sage cream
CHARRED SHISHITO PEPPERS 9
bottarga, shoyu, lemon
TATAKI WAGYU* gf **26**
"shawarma" beef tataki, honey garlic yogurt, shaved red onion
TORCHED HAMACHI TOSTADA* ngl **19**
chili ponzu, avocado mousse, cabbage, fresnos, micro cilantro
GRILLED OCTOPUS ngi **21**
squid ink aioli, toasted chili oil, kalamata crumb, feta cheese
CARAMELIZED BRUSSELS ngl **11**
orange garlic chili, dehydrated orange
BAKED PERUVIAN SCALLOPS* gf **21**
"rockefeller style", spinach, bacon, béarnaise sauce
CAST IRON TIGER PRAWNS ngi **23**
head on, garlic chips, chilies, cherry tomato, prosciutto
LOBSTER TOAST 28
warm lobster salad, meyer lemon aioli, avocado mousse, caviar, toasted brioche
DUCK CROQUETTES 19
crispy duck confit, chili duck fat aioli, pickled vegetables
CHEESE AND CHARCUTERIE BOARD 24
chef's selection of 2 meats, 3 cheeses, honeycomb, dijon, ciabatta toasts

not to be missed...

DEVILED EGGS WITH CANDIED BACON gf **9**
WOOD OVEN ROASTED OLIVES 8
12-MINUTE CHEESE BISCUITS 9
add bacon jam +3

spreads

served with chive flatbread
CULTURED CHIMICHURRI BUTTER 4
GREEN GARBANZO HUMMUS 9
ADD FRESH MARKET VEGGIE CRUDITÉ gf **+9**

from the garden

KALE CAESAR* 13
baby kale, caper, grated cured egg yolk, croutons, garlic-parmesan dressing

BABY GEM SALAD gf **16**
cherry tomatoes, blue cheese, bacon, pickled red onion, creamy bacon dressing*

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

main plates

MARY'S HALF CHICKEN gf **31**
butternut squash romesco, toasted hazelnuts, brussels sprout slaw
LINE CAUGHT AHI* ngl **41**
potato crusted, seared rare, saffron butter, blue crab, blistered cherry tomatoes

PRIME FLAT IRON* 36
adobo fries, chimichurri

THE FRONT YARD BURGER* 21
short rib, white cheddar, wild mushrooms, arugula, onion jam, truffle dijonnaise, adobo fries

MISO BEETS 28
golden beets, miso, shaved asparagus seaweed salad, toasted sesame

TAGLIATELLE BOLOGNESE 32
slow braised pork ragu, 18-month parmesan, flowering basil

SHORT RIB ON THE BONE gf **46**
truffle potato fondue, wild mushroom bordelaise, black truffle

CENTER CUT 8 OZ. FILET MIGNON* ngl **54**
parsnip puree, baby asparagus, point reyes crisp, espresso demi

made for many

24-HR SMOKED CARNITAS* gf **58**
birria broth, house-made tortillas, pico de gallo, avocado crema, chipotle salsa
-limited quantity available daily

WHOLE ROASTED BRANZINO* ngl **68**
al pastor, grilled pineapple, baby peppers, leeks, baked limes

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 SWEET AND SPICY PEPPERONI 18
all natural pepperoni, suzie's peppers, chili honey, feta, 3-cheese blend, basil, red sauce

WILD MUSHROOM 17
roasted mushrooms, truffle cheese, leeks, white sauce

BAKED POTATO 18
fingerling potatoes, bacon lardons, caramelized onions, crème fraiche, blue cheese, red sauce

BROCCOLINI AND ROASTED GARLIC 16
fontina, chili paste, balsamic honey, white sauce

sides

MARKET VEGETABLES 11
ADOBO FRENCH FRIES 7
SMASHED FINGERLINGS truffle, parmesan **11**
SWEET POTATO GRATIN 12

An automatic gratuity of 18% will be added to parties of 6 or more.
gf indicates gluten-free ngl indicates no gluten-containing ingredients; however, exposed to cross-contamination and not suitable for guests with celiac disease.
* 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 concerns.
Due to California's continuing drought, water will be available upon request only. 101926

mixes

GARLAND 1972 | 17
bacardi 8 rum, aperol, fresh citrus juices, myers dark rum float

CRANKY J | 17
malfy gin con limone, st-germain, 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
espolon reposado, licor 43, pineapple, lime

FRONT LAWN FLAMINGO | 17
codigo reposado, vida mezcal, guava, hibiscus, orange liqueur, lime

CUCUMBER PRESS | 15
bombay sapphire gin, lime juice, cilantro, cucumber, st-germain liqueur

BLACKBERRY SAGE SHRUB | 15
chopin vodka, st-germain, 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

BANANA FASHIONED | 17
angels envy, banana liqueur, ron centenario rum, walnut bitters

unleaded (non-alcoholic)

AMARETTI SOUR | 14
lyres amaretti, lemon, simple syrup fee foam, na bitters

BLACKBERRY SPRITZ | 14
lyres Italian spirtz, lemon, simple syrup blackberries, strawberries, fre sparkling brut

ESPRESSO YOURSELF | 14
cold brew, fever tree espresso martini mix, vanilla

VINELAND LEMONADE | 14
lyres Italian orange, lemon, orange juice, simple syrup, sprite

mocktails

BEEEEE 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

need a little more light?

scan here for the digital menu!

beers

BOTTLES AND CANS

LIGHTER BODIED BEERS
BEACHWOOD HAYABUSA | LAGER | 6
FIGUEROA MTN | SANTA BARBARA CITRUS | 7
NORTH COAST OLD RASPUTIN | IMPERIAL STOUT | 7
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
ALTAMONT MAUI WAUI | WEST COAST IPA | 8
CALIDAD EL TITAN | DARK MEXICAN LAGER | 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

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!