## not to be missed...

**CHIVE FLATBREAD 4**
cultured chimichurri butter

**TASTE OF CAULIFLOWER BISQUE gf 5**
walnut relish, sage cream

## bites

**DEVILED EGGS WITH CANDIED BACON gf 9**

**WOOD OVEN ROASTED OLIVES 7**

**CHARRED SHISHITO PEPPERS 9**
bottarga, shoyu, lemon

## starters

**GREEN GARBANZO HUMMUS 9**
chive flatbread

**FRESH MARKET VEGGIE CRUDITÉ gf 9**

**CARAMELIZED BRUSSELS ngl 11**
orange garlic chili, dehydrated orange

**TORCHED HAMACHI TOSTADA* ngl 19**
chili ponzu, avocado mousse, cabbage, fresnos, micro cilantro

**CAULIFLOWER BISQUE gf 9**
walnut relish, sage cream

## flatbreads

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

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

**MARGHERITA 13**
the classic, mozzarella, basil, tomato sauce

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

**BROCCOLINI AND ROASTED GARLIC 16**
fontina, chili paste, balsamic honey

## fresh from LA's pressed juicery

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

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

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

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.

## salads

**KALE CAESAR* 13**
baby kale, caper, cured egg yolk, mini croutons, garlic-parmesan dressing
+ chicken 7 + marinated steak* 14 + salmon* 13

**CHOP SHOP gf 15**
marinated artichokes, cherry tomatoes, red onion, niçoise olives with romaine lettuce, smoked white cheddar, salami, toasted pistachios, red wine vinaigrette
+ chicken 7 + marinated steak* 14 + salmon* 13

**WINTER GRAINS SALAD 16**
dried cherries, sweet potato, barley, arugula, pasilla peppers, asparagus, hazelnut vinaigrette
+ chicken 7 + marinated steak* 14 + salmon* 13

**THAI TOWN SALMON* gf 24**
arugula, mint, lemon basil, edamame, carrot, red onion, cucumber, ginger lemongrass dressing

**STEAK SALAD* 26**
chili-marinated skirt steak, baby gem lettuce, avocado, heirloom cherry tomatoes, red onion, sesame vinaigrette, seaweed dust

**CRAB SALAD gf 23**
blue crab, baby bell peppers, cucumber, radish, papaya, butter lettuce, honey ginger vinaigrette

## plates

sandwiches and tacos come with choice of side salad or adobo fries

**TFY PATTY MELT* 18**
ground short rib burger, toasted rye, chili aioli, caramelized onions, gruyere cheese

**BLT BANH MI 17**
chili marinated bacon, mushroom paté, lettuce, tomato, lemongrass aioli, pickled vegetables

**ROYALE WITH CHEESE* 17**
ground short rib burger, romaine, house pickles, white cheddar, potato bun, secret sauce
- prefer plants? substitute for an impossible burger!

**HOT CHICKEN SANDWICH 17**
fried chicken, house pickles, potato bun, romaine, buttermilk dressing

**CHILE-SPICED FISH TACOS 18**
seared sea bass, roasted pineapple salsa, jalapeno avocado crema, shredded cabbage

**PORTABELLA PRESS 16**
whole wheat kaiser bun, grilled portabella, onion, tomato, bell pepper, arugula, gruyere, sun-dried tomato pesto

**CHICKEN SCALOPPINI 18**
angel hair pasta, heirloom cherry tomatoes, garlic, fresh basil

**BUCATINI 17**
almond pesto, parmesan, toasted almonds, micro basil

**PASTRAMI SANDWICH 17**
house-cured pastrami, dijon slaw, marble rye

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.

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# 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

# 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

# beers

## BOTTLES AND CANS

**LIGHTER BODIED BEERS**
BEACHWOOD HAYABUSA | LAGER | 6
FIGUEROA MTN | SANTA BARBARA CITRUS | 7
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

# 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

# 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



## let’s celebrate!

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

**Sky Ranch Rosé & Orange Wine**

30/bottle

Enjoy Orange Wine and Rosè all Day with $30 bottles from 11AM-3PM
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!