bites

DEVILED EGGS WITH CANDIED BACON of 9

WOOD OVEN ROASTED OLIVES 7

CHARRED SHISHITO PEPPERS 9

bottarga, shoyu, lemon

starters

GREEN GARBANZO HUMMUS 9

chive flatbread

FRESH MARKET VEGGIE CRUDITÉ 9 9

CARAMELIZED BRUSSELS 11

black garlic, sesame, roasted chili

HAMACHI TOSTADA BOWL* 19

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

ONION SOUP 9

ciabatta crouton, parmesan cream

flatbreads

ZOE'S PEPPERONI AND SAUSAGE 17

all natural pepperoni, italian sausage,

suzie's peppers, 3-cheese blend, basil, red sauce

FIG AND BACON 17

bacon lardons, goats cheese,

caramelized onions, oregano, balsamic gastrique

MARGHERITA 13

the classic, mozzarella, basil, tomato sauce

WILD MUSHROOM 17

roasted mushrooms, truffle cheese, leeks, white sauce

BROCCOLINI & 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 of 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

farro, butternut squash, figs, cucumber, pasilla pepper, toasted hazelnuts, sage vinaigrette + chicken 7 + marinated steak* 14 + salmon* 13

THAI TOWN SALMON* 9f 24

arugula, mint, lemon basil, edamame, carrot, red onion, cucumber, ginger lemongrass dressing

STEAK SALAD* gf 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 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.



lunch

not to be missed...

CHIVE FLAT BREAD 4

cultured chimichurri butter

TASTE OF ONION SOUP 5

ciabatta crouton, parmesan cream

mixes

GARLAND 1972 | 17

bacardi 8 rum, aperol, fresh citrus juices, myers dark rum float

CRANKY J I 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 I 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

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 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

80NE8 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 I San Benito I 14 I 56 btl EMMOLO, SAUVIGNON BLANC I Napa I 12 I 48 btl STAGS LEAP, SAUVIGNON BLANC I Napa I 19 I 76 btl SEA SUN, CHARDONNAY I Fairfield I 9 I 36 btl MER SOLEIL RESERVE, CHARDONNAY

I Monterey County I 15 I 60 btl FESS PARKER, RIESLING I Santa Barbara I 12 I 48 btl WENTE, ROSÉ I CA I 13 I 52 btl FLOWERS, ROSÉ I Sonoma I 17 I 68 btl

RED

CHERRY PIE, PINOT NOIR | Tri-County | 12 | 48 bt| FRANK FAMILY, PINOT NOIR | Carneros | 22 | 88 bt| STOLPMAN, SYRAH | Ballard Canyon | 17 | 68 bt| CHARLES KRUG, MERLOT | Napa | 16 | 64 bt| CAYMUS-SUISUN "WALKING FOOL", BLEND

I Suisun Valley I 17 I 68 btl
DAOU, CAB SAUV I Paso Robles I 16 I 64 btl
ROBERT MONDAVI, CAB SAUV I Napa I 23 I 92 btl
*JUSTIN "ISOSCELES," BLEND I Paso Robles I 30 I 120 btl
*CAYMUS, CAB SAUV 2022 I Napa I 34 I 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!