

# dinner

THE FRONT YARD

## not to be missed...

**DEVILED EGGS WITH CANDIED BACON** <sup>gf</sup> 9  
**WOOD OVEN ROASTED OLIVES** 8  
**12-MINUTE CHEESE BISCUITS** 9  
original or bacon cheddar  
**FRESH MARKET VEGGIE CRUDITÉ** <sup>gf</sup> 9

## spreads

served with chive flat bread  
**CULTURED CHIMICHURRI BUTTER** 4  
**GREEN GARBANZO HUMMUS** 9



## ringing in 2026

### starters

**MUSSELS & PRAWNS** 19  
pear, green peppercorn, bacon  
**UNI BUCATINI** 21  
santa barbara uni, parmesan cream, tobiko  
**WILD MUSHROOM AND ONION TART** 18  
mushroom demi, caramelized onions

### entrees

**LOBSTER AND CRAB POT PIE** 58  
fingerling potatoes, baby carrots, mascarpone  
**COLORADO LAMB STRIPLOIN** 52  
mint demi, english pea hummus, feta  
**CHILEAN SEA BASS\*** 48  
basmati rice, tomato seafood broth, pearl onions

## made for many

**24-HR SMOKED CARNITAS\*** <sup>gf</sup> 58  
birria broth, house-made tortillas, pico de gallo, avocado crema, chipotle salsa - *limited quantity available*  
**WHOLE BRANZINO\*** <sup>gf</sup> 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

## dessert

**CHOCOLATE HAZELNUT BAR** 9  
milk chocolate cream, hazelnut crunch, dark chocolate ganache  
**FULL DESSERT MENU AVAILABLE**

<sup>gf</sup> indicates gluten-free options

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

\*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.

## tfy's greatest hits

### starters

**ONION SOUP** 9  
crouton, parmesan cream  
**BEEF TARTARE\*** 21  
wagyu beef, roasted peanut salsa, blue tortilla, dried chilis  
**HAMACHI TOSTADA BOWL\*** 19  
cucumber dill reduction, fresno, avocado, cucumber, seasoned crispy tortilla  
**CARAMELIZED BRUSSELS** 11  
black garlic, sesame, roasted chili  
**BAKED PERUVIAN SCALLOPS\*** <sup>gf</sup> 21  
"rockefeller style", spinach, bacon, béarnaise sauce  
**POTATOES 3X** 14  
potato fondue, triple fried fingerlings, potato relish, roasted pepper tomato jam  
**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** <sup>gf</sup> 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  
**ROASTED RED CURRY SQUASH** <sup>gf</sup> 28  
green curry, coconut, butternut squash, arugula, toasted pepitas  
**SHORT RIB ON THE BONE** <sup>gf</sup> 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

## sides

**MARKET VEGETABLES** 11  
**ADOBO FRENCH FRIES** 7  
**SMASHED FINGERLINGS** truffle, parmesan 11  
**BACON AND JALAPENO MAC N' CHEESE** 12

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

# cocktails

## 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 kiddler 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

illegal 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



need a little more light?

scan here for the  
digital menu!

## 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!

