

We believe that every facet of your stay should be tailored to you to satisfy all your dining desires. You can enjoy any delicious dish in the comfort of your room or picnic style while you venture to any of our nearby attractions.

breakfast (7AM - 11AM)

PLEASE, NO SUBSTITUTIONS OR MODIFICATIONS

BREAKFAST BURRITO 14

scrambled eggs, bacon, potato, avocado, cheese, peppers and onions

TFY EARLY BIRD SANDWICH 14

scrambled eggs, turkey, tomato, gruyere, aioli

HUEVOS RANCHEROS 16

scrambled eggs, chorizo black beans, avocado, salsa verde, ricotta salata

CONTINENTAL BREAKFAST 17

pastry, muffin, fruit salad, coffee and juice

TFY GRANOLA 13

stonyfield fruit or plain greek yogurt, seasonal berries, honey

CALI EGG WHITE SCRAMBLE 18

grilled chicken, wilted spinach, avocado, fresh mozzarella, cherry tomatoes, choice of toast

SIDES

EVERYTHING BAGEL WITH CREAM CHEESE 5

STONYFIELD YOGURT 4

MUFFIN OR PASTRY 4

coffee, tea & juice

COFFEE/DECAF FROM LA'S CITY BEAN 4

TEALEAVES HOT TEA 5

LATTE/CAPPUCINO 5

MODERN TIMES COLD BREW 7

ESPRESSO 4

EXTRA SHOT 3

HOT CHOCOLATE 4

ORANGE, GRAPEFRUIT CRANBERRY, APPLE, PINEAPPLE JUICE 5

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

all day dining (11:30AM - 10PM)

TO START

CHEESE & CHARCUTERIE BOARD 25

chef's selection of cured meats, cheeses, dried fruit, grilled ciabatta, dijon

GREEN GARBANZO HUMMUS 13

grilled ciabatta, fresh veggies

DIPS & CHIPS 12

smashed avocado, roasted corn salsa, lime sour cream

ADOBO FRIES 8

served with house ranch & ketchup

'STREET CART' TAJIN FRUIT SALAD 12

CARAMELIZED BRUSSELS 12

served with seasonal accompaniments

ZOE'S PEPPERONI AND SAUSAGE FLATBREAD 18

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

MARGHERITA FLATBREAD 14

the classic, mozzarella and basil, tomato sauce

SOUP OF THE DAY 9

SALADS

KALE CAESAR 14

baby kale, caper, cured egg yolk, mini croutons, garlic-parmesan dressing + chicken 6 + salmon* 12

BABY GREENS 10

local greens, chef's garden vegetables, house vinaigrette + chicken 6 + salmon* 12

CHOPSHOP 16

marinated artichokes, cherry tomatoes, red onions and kalamata olives with romaine lettuce, smoked white cheddar, salami, toasted pistachios, red wine vinaigrette + chicken 6 + salmon* 12

THAI TOWN SALMON* 22

ora king salmon (5 oz.), arugula, mint, lemon basil, edamame, carrot, red onion, cucumber, ginger lemongrass dressing

\$4 SUSTAINABILITY FEE CHARGED TO ALL ORDERS

15% TAXABLE SERVICE CHARGE ADDED TO ALL FOOD AND BEVERAGE PAID OUT IN ENTIRETY TO OUR FRONT-OF-HOUSE SERVICE TEAM IN ADDITION TO THEIR LIVING WAGE

*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

all day dining (11:30AM - 10PM)

MAINS

ALL SERVED WITH YOUR CHOICE OF ADOBO FRIES OR SALAD

ROYALE SMASH BURGER WITH CHEESE* 12

short rib patty (4 oz.), shredded lettuce, american cheese, secret sauce + bacon 2 + smashed avocado 3 + extra patty 6

BLUE CHEESE SMASH BURGER* 14

short rib patty (4 oz.), arugula, blue cheese, truffle dijonaise + bacon 2 + smashed avocado 3 + extra patty 6

MUSHROOM SMASH "BURGER" 16

portobello, gruyere, tomato, onion, arugula, sundried tomato pesto

CARNITAS TACOS 19

roasted corn salsa, jalapeño avocado crema, shredded cabbage

CHILE-SPICED FISH TACOS 19

pineapple salsa, jalapeño avocado crema, shredded cabbage

GRILLED SEABASS SANDWICH 21

pineapple slaw, smashed avocado, pickled fresnos

PASTRAMI SUB 17

homemade slaw, dijon aioli

GRILLED CHICKEN SUB 17

roasted red peppers, provolone cheese, shredded lettuce, basil aioli

CHICKEN TENDERS AND ADOBO FRIES 15

desserts (11:30AM - 10PM)

BAG OF HOUSE-MADE COOKIES OR BROWNIE BITES 10

SCOOP OF ICE CREAM OR SORBET 5

NUTELLA CAKE 9

PLEASE CALL THE FRONT YARD *TO-GO* AT EXT. 7285 TO PLACE YOUR ORDER

TFY favorites

(Dinner Only - After 5:30PM)

FLAT IRON STEAK FRITES* 37

chimichurri, adobo fries

MARY'S ALL NATURAL HALF CHICKEN 30

served with seasonal accompaniments

TFY SHORT RIB 42

served with seasonal accompaniments

TAGLIATELLE BOLOGNESE 30

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

MARKET VEGETABLES 12

BACON AND JALAPEÑO MAC N' CHEESE 13