

dinner

THE FRONT YARD

not to be missed...

WOOD OVEN ROASTED OLIVES 8

12-MINUTE CHEESE BISCUITS 9

original or bacon cheddar

CHIVE FLAT BREAD 4

cultured chimichurri butter

spreads

served with chive flat

GREEN GARBANZO HUMMUS 8

ARTICHOKE MOUSSE 10

PATÉ OF THE DAY 12

Something extra special...

starters

WAGYU TARTARE* 24

chinese mustard, soy caramel, ginger spiced cucumbers, sesame cracker

DIVER SCALLOPS IN THE SHELL* 21

grits, black truffle, parmesan

BAKED ALASKAN KING CRAB LEGS* 26

uni butter, baked lemon

dinner for two

WHOLE MARY'S CHICKEN AND JUMBO PRAWNS* 95

roasted fingerlings, garlic butter, sweet onions, fried plantains

8 OZ. PRIME RIB-EYE CAP & TWO 8 OZ. LOBSTER TAILS* 150

cajun butter, andouille sausage, lemon potatoes, asparagus

made for many

24-HR SMOKED CARNITAS* 58

birria broth, house-made tortillas, cabbage, pico de gallo, avocado crema, chipotle salsa
-limited quantity available

CRAB-STUFFED WHOLE BRANZINO* 74

blue lump crab, fingerling potatoes, leeks, baked lemon, moroccan-spiced tomato sauce

VALLEY FRIED CHICKEN 48

brined, smoked and fried, mac n' cheese, sweet and spicy chili sauce

36 OZ. ANGUS TOMAHAWK RIBEYE* 98

balsamic grilled onions, sweet potato gratin, balsamic demi, beet chips

dessert

BEIGNETS 12

cinnamon ice cream, dark chocolate sauce

MIXED BERRIES AND CHOCOLATE TRUFFLES 12

passion fruit truffles, sabayon

^{gf} 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

to start

POTATO LEEK SOUP^{gf} 8

DEILED EGGS WITH CANDIED BACON^{gf} 7

ROASTED CAULIFLOWER* 14

cauliflower spread, micro basil, roasted chili aioli

GRILLED OCTOPUS^{gf} 21

cauliflower puree, harissa marinade, cherry gastrique

CARAMELIZED BRUSSELS 11

dried cranberries, jalapeno vinaigrette, toasted pumpkin seeds

CHEESE & 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^{gf} 15

cherry tomatoes, blue cheese, bacon, red onion, creamy bacon dressing*

main plates

MARY'S HALF CHICKEN^{gf} 29

shawarma spiced, za'atar roasted baby carrots, heirloom tomato, cucumber labneh, onion ash

SEARED RARE AHI* 39

flown in directly from Honolulu, adobo marinated, chayote slaw, mole, tortilla chips

WILD MUSHROOM FARRO 26

mushroom paté, shaved seasonal mushrooms, steamed oat milk

TAGLIATELLE BOLOGNESE 29

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

SHORT RIB ON THE BONE 41

bucatini noodles, baby carrots, tomato arrabbiata, 18-month parmesan

CENTER CUT 8 OZ. FILET MIGNON* 52

french black truffle butter, grilled asparagus spears, garlic parsley crumb, dijon potato fondue

sides

MARKET VEGETABLES 11

ADOBO FRENCH FRIES 7

SMASHED FINGERLINGS tomato arrabbiata, parmesan, basil **9**

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 | 16

plantation 3 stars rum, aperol, fresh citrus juices, myers dark rum float, anniversary swizzle

CRANKY J | 16

nolet's gin, st. germaine, hand-pressed lemon juice, sage and champagne float

STRAWBERRY FIELDS | 14

deep eddy vodka, strawberries, basil, fresh citrus juices, strawberry-balsamic honey, up & well chilled

MAPLE IN THE RYE | 16

fig infused high west double rye, maple, nocello

LA PIÑELA | 17

tequila chamucos añejo, licor 43, pineapple, lime

VALLEY SUNRISE | 16

el silencio mezcal, aperol, blood orange purée, tajin rim

CUCUMBER PRESS | 14

bulldog gin, lime juice, cilantro, cucumber, st. germaine liqueur

BLACKBERRY SAGE SHRUB | 14

belvedere vodka, st. germaine, bitter truth violet liqueur, lime

mocktails

BEEEE YOURSELF | 9

lavender, lemon, honey, sparkling water

THE REFRESHER | 9

cucumber, lemon-lime, ginger, sparkling water

beers

BOTTLES AND CANS

LIGHTER BODIED BEERS

BEACHWOOD HAYABUSA | LAGER | 6

FIGUEROA MTN | SANTA BARBARA CITRUS | 7

MOTHER EARTH | CREAM ALE | 6

ACE | SEASONAL CIDER | 6

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 TANGERINE EXPRESS | IPA | 7

HIGH WATER | CAMPFIRE STOUT (16 oz.) | 9

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

THE BRUERY MISCHIEF | BELGIAN ALE | 8

KNEE DEEP BREAKING BUD | IPA | 8

ALESMITH NUT BROWN | BROWN ALE | 8

AMASS BOTANICAL HARD SELTZERS

FAERIE FIZZ | jasmine, cardamom, raspberry | 7

SUN SIGN | mandarin, vanilla, oak | 7

SURFER ROSSO | hibiscus, ginger, turmeric | 7

wines

SPARKLING

MUMM BRUT | Napa | 13 | 52 btl

MUMM BRUT ROSÉ | Napa | 16 | 72 btl

VEUVE CLIQUOT YELLOW LABEL | REIMS, FR | 27 | 110 btl

WHITE AND PINK

SWANSON, PINOT GRIGIO | San Benito | 14 | 56 btl

JUSTIN, SAUVIGNON BLANC | Paso Robles | 11 | 44 btl

GROTH, SAUVIGNON BLANC | Napa | 17 | 68 btl

IMAGERY, CHARDONNAY | CA | 9 | 36 btl

LANDMARK, CHARDONNAY | Sonoma | 15 | 60 btl

FESS PARKER, RIESLING | Santa Barbara | 12 | 48 btl

WENTE, ROSÉ | CA | 13 | 52 btl

RED

CHALK HILL, PINOT NOIR | Sonoma Coast | 14 | 56 btl

BELLE GLOS "LAS ALTURAS", PINOT NOIR |

Santa Lucia Highlands | 19 | 76 btl

TOLOSA, SYRAH | Edna Valley | 17 | 68 btl

CHARLES KRUG, MERLOT | Napa | 15 | 60 btl

SLOW PRESS, CAB SAUV | Paso Robles | 12 | 48 btl

ROBERT MONDAVI, CAB SAUV | Napa | 22 | 88 btl

JUSTIN "ISOSCELES," BLEND | Paso Robles | 26 | 104 btl

looking for something special?

just ask your server for our
curated list
of california wines!

