

lunch

not to be missed...

CHIVE FLAT BREAD 4
cultured chimichurri butter

**TASTE OF ROASTED CORN
BISQUE** ^{ef} 5



bites

DEVILED EGGS WITH CANDIED BACON ^{ef} 7

WOOD OVEN ROASTED OLIVES 7

CHARRED SHISHITO PEPPERS 9
bottarga, shoyu, lemon

starters

GREEN GARBANZO HUMMUS 8
chive flatbread

FRESH MARKET VEGGIE CRUDITÉ 9

CARAMELIZED BRUSSELS 11
habanero pineapple chili sauce, cotija cheese

COMPRESSED WATERMELON AND STRAWBERRY SALAD ^{ef} 18
chili infused watermelon, farmers market strawberries, mizuma greens, feta, macadamia nut, thai chili vinaigrette

HAMACHI TOSTADA BOWL* 19
cucumber, mango, fresnos, avocado, hawaiian bbq, crispy tortilla

ROASTED CORN BISQUE ^{ef} 8

flatbreads

ZOE'S PEPPERONI AND SAUSAGE 17
all natural pepperoni, italian sausage, suzie's peppers, 3-cheese blend, basil, red sauce

PEACH AND GUANCIALE 17
fresh peaches, pecorino cheese, caramelized onions, red sauce, oregano, balsamic gastrique

MARGHERITA 13
the classic, mozzarella, basil, tomato sauce

WILD MUSHROOM 16
roasted mushrooms, truffle cheese, leeks, white sauce

BROCCOLINI & ROASTED GARLIC 15
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 + skirt steak* 14 + salmon* 13

CHOP SHOP ^{ef} 15

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

SUMMER POZOLE SALAD ^{ef} 16

arugula, corn, cherry tomatoes, pasilla peppers, jicama, avocado, cotija cheese, cilantro vinaigrette + chicken 7 + skirt steak* 14 + salmon* 13

THAI TOWN SALMON* ^{ef} 24

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

STEAK SALAD* ^{ef} 26

skirt steak, baby spinach with moody blue cheese, mushrooms, cherry tomatoes, red onion, avocado, red wine vinaigrette

CRAB SALAD ^{ef} 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, 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

VEGETARIAN PORTABELLA PRESS 16

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

CHICKEN PICATTA ^{ef} 18

capers, sliced lemons, arugula, garlic white wine sauce

TOMATO BASILICO PAPPARDELLE 17

roasted cherry tomatoes, manchego, garlic, basil, white wine, olive oil

PASTRAMI SANDWICH 17

house-cured pastrami, dijon slaw, marble rye

^{ef} 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.

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 | 15

nat kidder 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

vida 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

HOLY SMOKES | 14

el silencio mezcal, madagascar vanilla, agave, thai chili

WAKE UP CALL | 15

kettle one vodka, nola coffee liqueur, city bean espresso, house-made vanilla syrup

ROSEMARY OLD FASHIONED | 16

uncle nearest 1884, rosemary simple syrup, walnut bitters, smoke

mocktails

BEEEEEE 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

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

LAETITIA BRUT ROSÉ | Arroyo Grande | 17 | 68 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

SEA SUN, CHARDONNAY | Fairfield | 9 | 36 btl

MER SOLEIL RESERVE, CHARDONNAY | Monterey County | 15 | 60 btl

SALDO, CHENIN BLANC | Oakville | 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

BELLE GLOS "LAS ALTURAS", PINOT NOIR |

Santa Lucia Highlands | 19 | 76 btl

STOLPMAN, SYRAH | Ballard Canyon | 17 | 68 btl

CHARLES KRUG, MERLOT | Napa | 16 | 64 btl

FIRESTONE, CAB SAUV | Paso Robles | 12 | 48 btl

ROBERT MONDAVI, CAB SAUV | Napa | 23 | 92 btl

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



in celebration of 50 years ...

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

Sky Ranch Rosé

ROSÉ ALL DAY, ERRYDAY | 30/bottle

Enjoy Rosé 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!

looking for something special?

just ask your server for our curated list