

kids in the yard

(ages 12 & under)

ALL KIDS MEALS INCLUDE SODA, MILK, OR JUICE

BREAKFAST (7AM – 11AM)

EGG, BREAKFAST POTATOES, BACON 12

FRENCH TOAST 11

SEASONAL FRUIT BOWL ^{gf} 11

ALL DAY DINING (11:30AM – 10PM)

CELERY, CARROTS & RANCH ^{gf} 7

MAC N' CHEESE 11

KIDS BOLOGNESE 13

KIDS ITEMS BELOW ARE SERVED WITH CHOICE OF FRUIT,
GREEN SALAD, OR FRIES

CHICKEN TENDERS 12

SMASH BURGER WITH CHEESE* 12

KIDS FISH TACOS* 14

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

\$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

WARNING: Drinking distilled spirits, beer, coolers, wine and
other alcoholic beverages may increase cancer risk, and, during
pregnancy, can cause birth defects.

For more information go to www.P65Warnings.ca.gov/alcohol

WARNING: Certain foods and beverages sold or served here can expose you to chemicals
including acrylamide in many fried or baked foods, and mercury in fish, which are known to
the State of California to cause cancer and birth defects or other reproductive harm.

For more information go to www.P65Warnings.ca.gov/restaurant 250824



libations

More wines by the glass, full bar, & wines by the bottle available upon
request, please ask your friendly Front Yard To-Go server.

CALIFORNIA WINES BY THE GLASS/BOTTLE

MUMM BRUT SPARKLING | NAPA 14/56

SWANSON PINOT GRIGIO | SAN BENITO 15/60

EMMOLO SAUVIGNON BLANC | NAPA 13/52

MER SOLEIL RESERVE CHARDONNAY | MONTEREY COUNTY 16/64

WENTE ROSÉ | CA 14/56

CHERRY PIE PINOT NOIR | TRI-COUNTY 13/52

STOLPMAN SYRAH | BALLARD CANYON 18/72

CHARLES KRUG MERLOT | NAPA VALLEY 17/68

DAOU CABERNET SAUVIGNON | PASO ROBLES 17/68

CALIFORNIA WINES BY THE HALF BOTTLE

ROEDERER ESTATE BRUT SPARKLING | ANDERSON VALLEY 26

DRY CREEK SAUVIGNON BLANC | DRY CREEK VALLEY 22

LA CREMA CHARDONNAY | SANTA BARBARA 25

BANSHEE PINOT NOIR | SONOMA 27

STARMONT CABERNET SAUVIGNON | NAPA VALLEY 32

CALIFORNIA BEER

BEACHWOOD BREWING HAYABUSA | LAGER 7

MOTHER EARTH | VANILLA CREAM ALE 7

TWO TOWNS | SEASONAL CIDER 7

KARL STRAUSS RED TROLLEY | IRISH RED ALE 7

SIERRA NEVADA | PALE ALE 7

BARRELHOUSE | MANGO IPA 7

BALLAST POINT SCULPIN | IPA 8

NORTH COAST PRANQSTER | BELGIAN 8

N/A ATHLETIC BREWING | IPA 8

coffee, tea, soda & more

SODA, LEMONADE, ICED TEA 4

COFFEE/DECAF FROM LA'S CITY BEAN 4

TEALEAVES HOT TEA 5

LATTE/CAPPUCINO 7

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



how about a bite to eat?

FOR HERE, THERE, OR ANYWHERE

the front yard *to-go*

SERVED IN

eco-friendly packaging



Please Recycle

#garlandcares

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 ^{gf} 13
chobani 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
CHOBANI YOGURT ^{gf} 4
MUFFIN OR PASTRY 7

coffee, tea & juice

COFFEE/DECAF FROM LA’S CITY BEAN 4
TEALEAVES HOT TEA 5
LATTE/CAPPUCINO 7
COLD BREW 7
ESPRESSO 4
EXTRA SHOT 3
HOT CHOCOLATE 4
ORANGE, GRAPEFRUIT, CRANBERRY, APPLE, PINEAPPLE JUICE 5

from LA’s pressed juicery

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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

FRIES 8
adobo seasoning

‘STREET CART’ TAJIN FRUIT SALAD ^{gf} 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* 13

BABY GREENS ^{gf} 10
local greens, chef’s garden vegetables, house vinaigrette
+ chicken 6 + salmon* 13

CHOPSHOP ^{gf} 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* 13

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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 dijonnaise
+ bacon 2 + smashed avocado 3 + extra patty 6

PORTOBELLO SMASH “BURGER” 16
grilled mushroom, gruyere, tomato, onion, arugula, sundried tomato pesto

CARNITAS TACOS 19
roasted corn salsa, jalapeño avocado crema, shredded cabbage

LOBSTER ROLL 28
new england lobster salad, old bay, pickled fresnos, toasted roll

FISH TACOS 21
pineapple slaw, smashed avocado, pickled fresnos

PASTRAMI SANDWICH 17
homemade slaw, dijon aioli. marble rye

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 ^{gf} 5

NUTELLA CAKE 9
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TFY favorites (Dinner Only - After 5:30PM)

FLAT IRON STEAK FRITES* 40
chimichurri, adobo fries

MARY’S ALL NATURAL HALF CHICKEN ^{gf} 30
served with seasonal accompaniments

TFY SHORT RIB ^{gf} 45
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