bites
DEVILED EGGS WITH CANDIED BACON $7
FRUIT AND BERRY BOWL* $12
ROASTED CORN BISQUE $8
GREEN GARBANZO HUMMUS $8
EGGPLANT MOUSSE $10
FRESH MARKET VEGGIE CRUDITÉ $9

something special
SHORT RIB HASH* $18
poached eggs, crumpet, caramelized sweet potato,
bell peppers, onion, frisee, fresh herbs
HOT CHICKEN BISCUIT $17
fried marqs farm chicken thigh, buttermilk biscuit,
house B + B pickles, fingerling potato salad
AVOCADO TOAST $15
yuca, heirloom tomato, breakfast radish,
cucumber, petite greens
ADD FRIED EGG* $2
NUTELLA STUFFED FRENCH TOAST $15
brioche, nutella mascarpone mousse,
sliced banana and strawberry
TFY GRANOLA $12
tasty field fruit or plain greek yogurt,
seasonal berries, honey

eggs n’ such
OPEN FACE STEAK AND EGGS* $25
two fried eggs, grilled brioche, rucola,
icotta salata, mushroom, charred tomato
CARNITAS BENNY* $16
two poached eggs, smoked and slow roasted carnitas,
baby spinach, jalapeno hollandaise
HEUVOS RANCHEROS* $16
fried eggs, avocado, corn tortilla, cotija,
black bean, chorizo, roasted chipotle salsa
CALI EGG WHITE SCRABLE* $17
grilled chicken, wilted spinach, avocado fresh mozzarella,
cherry tomatoes, grilled ciabatta
SHRIMP N’ GRITS* $19
white cheddar grits, poached egg, bacon piperade, fresnos

leaky decisions
CHOP SHOP* $15
marinated artichokes, cherry tomatoes, red onion, nicoise olives, with romaine lettuce, smoked
white cheddar, salami, toasted pistachios, red wine vinaigrette
+ chicken $7 + skirt steak $14
RAIS CAESAR* $13
baby kale, caper, cured egg yolk, mini croutons,
garlic-parmesan dressing
+ chicken $7 + skirt steak $14
CRAB SALAD* $23
blue crab, baby bell peppers, cucumber, radish, papaya, butter lettuce,
honey ginger vinaigrette

tried and true
Choice of side salad or adobo fries
BREAKFAST ROYALE WITH CHEESE* $19
ground short rib burger, fried egg, potato bun, white cheddar, secret sauce,
house pickles
SOCIAL CHICKEN SANDWICH $18
whole wheat bun, grilled chicken, smashed avocado, bacon, roasted cherry tomatoes, russian dressing, adobo fries
VEGETARIAN PORTABELLA PRESS $15
whole wheat kaiser bun, grilled portabella, roasted onion, roasted tomato, roasted pepper, arugula, gherilies, sun dried tomato pesto

flatbreads
WILD MUSHROOM FLATBREAD* $17
roasted mushrooms, white sauce, truffle cheese, crispy egg, leeks
CHORIZO AND BURRATA FLATBREAD* $17
fresnos, roasted cherry tomatoes, poached egg, red onion
SMOKED SALMON FLATBREAD* $18
avocado, pickled red onion, caper, white sauce
ADD FRIED EGG* $2

happy endings (or beginnings)
WILDBERRY POP TARTS $8
classic frosting, rainbow sprinkles
CINNAMON CARDAMOM BEIGNETS $8
local honey, raspberry preserves
BANANA BREAD $8
pecan, mascarpone, bruleed banana

fresh from LA’s pressed juicery
GREENS - kale, spinach, parsley, cucumber, celery, lemon $10
CITRUS - pineapple, apple, lemon, mint $10
ROOTS - beet, ginger, apple, lemon $10

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.

# 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.

take home a TFY original!
THE FRONT YARD VALLEY VERDE $8
a little California-kick to add to your favorite dish!
mixes

GARLAND 1972 | 16
plantation 3 stars rum, aperol, fresh citrus juices, myers dark rum float

CRAKY 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 and well chilled

CUCUMBER PRESS | 14
bulldog gin, lime juice, cilantro, cucumber, st. germaine

LA PIÑELA | 17
tequila chamucos añejo, licor 43, pineapple, lime

VALLEY SUNRISE | 16
vida mezcal, aperol, blood orange purée, tajin rim

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 whiskey, rosemary simple syrup, walnut bitters, smoke

mocktails

BEEEEE YOURSELF | 9
lavender, lemon, honey, sparkling water

THE REFRESHER | 9
cucumber, lemon-lime, ginger, sparkling water

brunching ...

BLOODY MARY* | 9
vodka, homemade spiced mix

TFY MIMOSA PITCHER* | 28
bubbles, brandy, oj, apricot, bitters

TFY SUNSHINE SPRITZ PITCHER* | 28
bubbles, st. germaine, club soda, orange zest

ROSE ALL DAY*, ERRYDAY | 30/bottle
MODERN TIMES COLD BREW | 7

*available beginning at 11:00am with purchase of an entrée during brunch at The Front Yard! Just know, snoozing, hollering, tottering, loitering and any other questionable behavior won’t be allowed and you may be cut off. Now kick back and relax!

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 PRANOSTER | BELGIAN | 7
SIERRA NEVADA | PALE ALE | 6
KARL STRAUSS RED TROLLEY | RED ALE | 6
BALLAST POINT SCUPIN | 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 SCRAMSHAW | PILSNER | 8
ENGREN 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 ROSE | 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
FOSS PARKER, RIESLING | Santa Barbara | 12 | 48 btl
WENTE, ROSE | 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

ROSE ALL DAY, ERRYDAY | 30/bottle
Enjoy Rosé all Day with $30 bottles from 11AM-4PM when you dine at The Front Yard! Just know, snoozing, hollering, tottering 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 of california wines!