

dinner

to start

ROASTED CORN BISQUE ^{ef} 8

CHARRED SHISHITO PEPPERS 9
bottarga, shoyu, lemon

CARAMELIZED BRUSSELS 11
habanero pineapple chili sauce, cotija cheese

CHARRED BROCCOLI 14
wasabi avocado mousse, garlic sesame chili sauce

WAGYU TARTARE 23
quail egg, sesame dijon, capers, ciabatta toasts

ROASTED GARLIC AND TOMATO PRAWNS* 19
roasted heirloom cherry tomatoes, garlic, white wine, butter,
crushed chilies, ciabatta toasts

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

FRIED OCTOPUS 21
onion ash yogurt, calabrian chili puree, sweet house pickles

DIVER SCALLOPS* ^{ef} 21
seared rare scallops, aji pepper corn bisque, roasted corn, chicharrones

CHEESE AND 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 ^{ef} 16
cherry tomatoes, blue cheese, bacon, red onion, creamy bacon dressing*

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

ADD 10 OZ. ROASTED CHICKEN BREAST TO ANY SALAD +14

main plates

MARY'S HALF CHICKEN 29
jerk marinade, roasted plantain puree, green mango salad, roasted baby carrots

CHARRED RARE AHI* 39
flown in directly from Honolulu, seaweed and sesame crusted, onion ginger confit, grilled spring onion, truffle ponzu

PRIME FLAT IRON* 36
adobo fries, chimichurri

TFY BURGER* 21
white cheddar, wild mushrooms, arugula, balsamic onion jam, truffle dijonaise

EGGPLANT "FILET" ^{ef} 28
steak spiced grilled eggplant, balsamic onions, grilled asparagus, horseradish dijon sauce (v)

TAGLIATELLE BOLOGNESE 29
slow braised pork ragu, 18-month parmesan, flowering basil

SHORT RIB ON THE BONE ^{ef} 44
english pea puree, pea risotto, mint demi, baby pea tendrils

CENTER CUT 8 OZ. FILET MIGNON* 54
golden beet "frites", swiss chard, point reyes blue cheese, red wine demi, balsamic onions

made for many

24-HR SMOKED CARNITAS* ^{ef} 58
birria broth, house-made tortillas, pico de gallo, avocado crema, chipotle salsa *-limited quantity available*

WHOLE BRANZINO* ^{ef} 76
chocolate mole, purple potatoes, blue lump crab, blistered baby bell peppers, baked lime

VALLEY FRIED CHICKEN 48
brined, smoked and fried, mac n' cheese, sweet and spicy chili sauce

36 OZ. ANGUS TOMAHAWK RIBEYE* 105
triple fried long fries, sauteed shishito peppers, yuzu soy black garlic demi

flatbreads

ZOE'S PEPPERONI AND SAUSAGE 18
all natural pepperoni, italian sausage, suzie's peppers, 3-cheese blend, basil, red sauce

WILD MUSHROOM 17
roasted mushrooms, truffle cheese, leeks, white sauce

PEACH AND GUANCIALE 18
pecorino cheese, caramelized onions, red sauce, oregano, balsamic gastrique

BROCCOLINI AND ROASTED GARLIC 16
fontina, chili paste, balsamic honey

sides

MARKET VEGETABLES 11

not to be missed...

DEVILED EGGS WITH CANDIED BACON ^{ef} 7

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 bread

GREEN GARBANZO HUMMUS 8

EGGPLANT MOUSSE 10

ADOBO FRENCH FRIES 7

SMASHED FINGERLINGS truffle, parmesan 11

BACON AND JALAPENO MAC N' CHEESE 12

An automatic gratuity of 18% will be added to parties of 6 or more.
#f 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.

Due to California's continuing drought, water will be available upon request only.

Please notify your server of any known food allergies or any cross-contamination concerns.

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 whiskey, 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

looking for something special?

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