

dinner

to start

POTATO LEEK SOUP ^{gf} 8

DEVILED EGGS WITH CANDIED BACON ^{gf} 7

CHARRED SHISHITO PEPPERS 9
bottarga, shoyu, lemon

CARAMELIZED BRUSSELS 11

dried cranberries, jalapeño vinaigrette, toasted pumpkin seeds

ROASTED CAULIFLOWER* 14

cauliflower spread, micro basil, roasted chili aioli

GRILLED SHRIMP COCKTAIL* 19

sweet & spicy marinade, baby frisée, lime

HAMACHI CRUDO* 19

torched, avocado, burnt orange, orange supremes, chili yuzu ponzu

GRILLED OCTOPUS* ^{gf} 21

cauliflower puree, harissa marinade, cherry gastrique

DIVER SCALLOPS IN THE SHELL* ^{gf} 19

artichokes, parmesan, tomato butter, crispy basil

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*

ARUGULA SALAD ^{gf} 15

grapefruit, goat cheese snow, pistachio pesto, citrus vinaigrette

main plates

MARY'S HALF CHICKEN ^{gf} 29

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

CHARRED RARE AHI* 39

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

PRIME FLAT IRON* 36

adobo fries, chimichurri

TFY BURGER* 21

truffle cheese, wild mushrooms, truffle cheese, arugula, balsamic onion jam, truffle dijonaise

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

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* ^{gf} 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

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

FIG & PROSCUITTO 18

dried figs, goat cheese, arugula, balsamic gastrique, white sauce

BROCCOLINI AND ROASTED GARLIC 16

fontina, chili paste, balsamic honey

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.

^{gf} 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.

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

FRESH MARKET VEGGIE CRUDITÉ 9



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

- 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
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
SCHARFFENBERGER ROSÉ | North Coast | 16 | 72 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!