

lunch

THE FRONT YARD

not to be missed...

CHIVE FLAT BREAD 4

cultured chimichurri butter

CARAMELIZED BRUSSELS 10

chili, crushed peanuts, lime, fish sauce, yuzu



CHORIZO DEVILED EGGS 7

WOOD OVEN ROASTED OLIVES 7

TASTE OF TODAY'S SOUP 4

CHARRED SHISHITO PEPPERS 9

bottarga, shoyu, lemon

starters

GREEN GARBANZO HUMMUS 11

chive flatbread, fresh and roasted veggies

HAMACHI TARTARE 18

ginger vinaigrette, pineapple, fresnos, plantain chips, edamame puree

BABY BEETS SALAD 15

frisee, baby red endive, pumpkin spice vinaigrette, pepitas, red beet yogurt

SMOKED BEELER'S PORK QUESADILLA 12

queso chihuahua, charred tomatillo

TODAY'S SOUP 7

flatbreads

ZOE'S PEPPERONI AND MARKET PEPPER 14

all natural pepperoni, suzie's peppers, basil, red sauce

CAPICOLA HAM & PINEAPPLE 16

red sauce, mozzarella, onion sprouts

MARGHERITA 12

the classic, tomato sauce, mozzarella and basil

WILD MUSHROOM 14

roasted mushrooms, truffle cheese, white sauce, leeks

FIG AND PROSCIUTTO 16

goat cheese, caramelized onions, white sauce, bourbon honey

fresh from LA's pressed juicery

GREENS 9

kale, spinach, parsley, apple, cucumber, celery, lemon

CITRUS 9

pineapple, apple, lemon, mint

ROOTS 9

beet, carrot, kale, spinach, parsley, cucumber, orange, lemon, celery

Due to California's continuing drought, water will be available upon request only. We source local and sustainable ingredients when available. 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. Please note: 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.

bites

salads

+ chicken 5 + skirt steak 8 + salmon 12

KALE CAESAR* 13

tuscan kale, caper, cured egg yolk, mini croutons, garlic-parmesan dressing

ANCIENT GRAINS* 13

farro, red quinoa, yellow beet, tuscan kale, butternut squash, pomegranate

CHOP SHOP 15

marinated artichokes, cherry tomatoes, red onion, nicoise olives with romaine lettuce, smoked white cheddar, salami, toasted pistachios, red wine vinaigrette

THAI TOWN SALMON 21

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

STEAK SALAD 19

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

CRAB SALAD 21

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 16

ground short rib burger, toasted rye, chili aioli, caramelized onions, gruyere cheese

ROYALE WITH CHEESE 15

ground short rib burger, potato bun, white cheddar, secret sauce, house pickles
- prefer plants? substitute for a beyond burger!

SOUTHERN FRIED CHICKEN SANDWICH 16

toasted whole wheat bun, capicola ham, whole grain honey mustard, cabbage slaw

BLACKENED SHRIMP TACOS 18

pineapple pico de gallo, jalapeño avocado crema, shredded cabbage

VEGETARIAN PORTABELLA PRESS 14

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

CHICKEN PAILLARD 17

white wine lemon sauce, cherry tomatoes, feta, arugula, baked lemon

WILD MUSHROOM TAGLIATELLE 16

roasted mushrooms, mascarpone, maitake mushroom

PASTRAMI SANDWICH 16

house-cured pastrami, dijon slaw, marble rye

sweets

CHOCOLATE NUTELLA CAKE 7

ICE CREAM SANDWICH 6

SCOOP OF ICE CREAM OR SORBET 4

BANANA PUDDING 7

mixes

CRANKY J | 14

nolet's, st. germaine, hand-pressed lemon juice, sage and champagne float

STRAWBERRY FIELDS | 12

stolichnaya, strawberries, basil, fresh citrus juices, strawberry-balsamic honey, up & well chilled

MAPLE IN THE RYE | 13

fig infused high west double rye, maple, nocello

LA PIÑELA | 13

don felix añejo, licor 43, pineapple, lime

CUCUMBER PRESS | 14

bulldog gin, lime juice, cilantro, cucumber, st. germaine liqueur

SAY ALOE TO MY LITTLE FRIEND | 12

selva rey white rum, aloe simple, citrus, prickly pear

PINK NEGRONI | 12

plymouth gin, lillet, aperol, lemon

BLACKBERRY SAGE SHRUB | 12

stolichnaya, st. germaine, bitter truth violet liqueur, lime

mocktails

BEEEEEE YOURSELF | 8

lavender, lemon, honey, sparkling water

WITH THE SAFETY ON | 8

aloe simple, citrus, prickly pear, coconut water

something special

ROSÉ ALL DAY, ERRYDAY | 20

**Enjoy Rosè All Day with your entrée 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!*

11AM – 3PM DAILY

beers

BOTTLES AND CANS

LIGHTER BODIED BEERS

BEACHWOOD | HAYABUSA | LAGER | 6

MOTHER EARTH | CREAM ALE | 7

21ST AMENDMENT | WATERMELON WHEAT | 6

ACE | SEASONAL CIDER | 6

FULLER BODY BEERS

BALLAST POINT | MANGO EVEN KEEL | 6

NORTH COAST PRANQSTER | BELGIAN | 7

MISSION | AMBER ALE | 6

DRAKE'S 1500 | PALE ALE | 7

BALLAST POINT SCULPIN | IPA | 7

STONE TANGERINE EXPRESS | IPA | 7

DRAFTS

LIGHTER BODIED BEERS

NORTH COAST SCRIMSHAW | PILSNER | 8

SIERRA NEVADA KELLERWEISS | HEFE | 8

KNEE DEEP BEAUTIFUL BLONDE | BLONDE | 8

FULLER BODIED BEERS

LOST ABBEY LOST & FOUND | BELGIAN ALE | 8

KNEE DEEP BREAKING BUD | IPA | 8

KNEE DEEP STOUTELLA | NUTELLA STOUT | 8

wines

SPARKLING

MUMM BRUT | Napa | 12 | 48 btl

SCHARFENBERGER ROSÉ | North Coast | 16 | 72 btl

WHITE AND PINK

10 SPAN, PINOT GRIS | Monterrey | 9 | 36 btl

JUSTIN, SAUVIGNON BLANC | Paso Robles | 11 | 44 btl

GROTH, SAUVIGNON BLANC | Napa | 13 | 52 btl

IMAGERY, CHARDONNAY | CA | 9 | 36 btl

LANDMARK, CHARDONNAY | Sonoma | 15 | 60 btl

FESS PARKER, REISLING | Santa Barbara | 12 | 48 btl

WENTE, ROSÉ | CA | 13 | 52 btl

RED

HIGHER GROUND, PINOT NOIR | Central Coast | 12 | 48 btl

SIDURI, PINOT NOIR, | Russian River | 19 | 76 btl

A V VINEYARDS, SYRAH | Alexander Valley | 12 | 48 btl

CHARLES KRUG, MERLOT | Napa | 13 | 52 btl

SLOW PRESS, CAB SAUV | Paso Robles | 12 | 48 btl

MT. VEEDER, CAB SAUV | Napa | 20 | 80 btl

JUSTIN "ISOSCELES," BLEND | Paso Robles | 25 | 100 btl