

# brunch

THE FRONT YARD

## not to be missed...

WILDBERRY POP TARTS 5  
classic frosting, rainbow sprinkles  
CINNAMON CARDAMOM BIEGNETS 6  
local honey, raspberry preserves  
BANANA BREAD 6  
pecan, mascarpone, brûléed banana



## bites

CHORIZO DEVILED EGGS 7  
FRUIT AND BERRY BOWL 11  
SOUP DU JOUR 8  
GREEN GARBANZO HUMMUS 11

## something special

SHRIMP AND SWEET POTATO HASH 17  
poached egg, bacon, caramelized sweet potato,  
bell peppers, onion, fresnos, fresh herbs  
HOT CHICKEN BISCUIT 17  
fried marys farm chicken thigh, buttermilk biscuit,  
house B + B pickles, fingerling potato salad  
AVOCADO TOAST 14  
yuzu, heirloom tomato, breakfast radish,  
cucumber, petite greens  
ADD FRIED EGG +2  
NUTELLA STUFFED FRENCH TOAST 14  
brioche, nutella mascarpone mousse,  
sliced banana and strawberry  
TFY GRANOLA 12  
strawberry stonyfield or plain greek yogurt,  
seasonal berries, honey

## eggs n' such

OPEN FACE STEAK AND EGGS 18  
two fried eggs, grilled brioche, rucola,  
ricotta salata, mushroom, charred tomato  
TFY BENNY 15  
two poached eggs, braised short rib,  
baby spinach, chimichurri, hollandaise  
HUEVOS RANCHEROS 16  
eggs, avocado, corn tortilla  
cotija, black bean, chorizo, salsa verde  
BAKED EGGS 14  
roasted tomato sauce, chorizo, fingerlings, onion,  
bell pepper, grilled rustic bread  
ASPARAGUS BACON PIPERADE 19  
poached eggs, blue crab hollandaise

## fresh from LA's pressed juicery

GREENS – kale, spinach, parsley, apple, cucumber, celery, lemon 9  
CITRUS - pineapple, apple, lemon, mint 9  
ROOTS – beet, carrot, kale, spinach, parsley, cucumber, orange, lemon, celery 9

## leafy decisions

CHOP SHOP 15  
marinated artichokes, cherry tomatoes, red onion, nicoise olives, with  
romaine lettuce, smoked white cheddar, salami, toasted pistachios, red wine  
vinaigrette  
KALE CAESAR 12  
tuscan kale, caper, cured egg yolk, mini croutons, garlic-parmesan  
dressing  
CRAB SALAD 21  
papaya, jicama, thai bird chili vinaigrette, vermicelli noodles, peanut

## tried and true

Choice of side salad or adobo fries  
BREAKFAST ROYALE WITH CHEESE 16  
ground short rib burger, fried egg, potato bun, white cheddar, secret sauce,  
house pickles.  
MARY'S CHICKEN CLUB 15  
whole wheat bun, jalapeno lime aioli, arugula, tomato, avocado, pecan wood  
smoked bacon, adobo fries  
VEGETARIAN PORTABELLA PRESS 14  
whole wheat kaiser bun, grilled portabella, roasted onion, roasted tomato,  
roasted pepper, arugula, gruyere, sun dried tomato pesto

## flatbreads

WILD MUSHROOM FLATBREAD 15  
roasted mushrooms, white sauce, truffle cheese, crispy egg, leeks  
CHORIZO AND BURRATA FLATBREAD 15  
fresnos, roasted cherry tomatoes, poached egg, red onion  
SMOKED SALMON FLATBREAD 15  
avocado, pickled red onion, caper, white sauce

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.

# cocktails

## mixes

CRANKY J | 14

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

SAY ALOE TO MY LITTLE FRIEND | 12

selvarey light rum, aloe simple, citrus, prickly pear STRAWBERRY FIELDS | 12

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

CUCUMBER PRESS | 13

bulldog gin, lime juice, cilantro, cucumber, st. germaine LA PIÑELA | 13

don felix añejo, licor 43, pineapple, lime

BLACKBERRY SAGE SHRUB | 12

stoli vodka, 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

## brunching...

BLOODY MARY\* | 7

vodka, homemade spiced and smoked mix

BOTTOMLESS\* TFY MIMOSA | 19

bubbles, brandy, oj, apricot bitter truth

ROSÈ ALL DAY, ERRYDAY | 20

\*available beginning at 11am with purchase of an entrée during brunch at The Front Yard! Just know, champagne showers, snoozing, loitering and any other questionable behavior won't be allowed. Now kick back and relax!

## beers

### BOTTLES AND CANS

#### LIGHTER BODIED BEERS

ALESMITH SPEZIAL PILS | PILSNER | 6

MOTHER EARTH | CREAM ALE | 6

21<sup>ST</sup> 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 | 6

STONE RUINATION | DOUBLE 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

BALLAST POINT SOUR WENCH | SOUR ALE | 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 | 39 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

ALEXANDER VALLEY 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

FORWARD "KIDD," BLEND | Napa | 18 | 72 btl

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

