
bites, snacks, meals

WOOD OVEN ROASTED OLIVES 6

CHORIZO DEVILED EGGS 5

ADOBO FRENCH FRIES

dried chilies & mexican oregano 5

GREEN GARBANZO HUMMUS

chive flat bread, fresh and roasted veggies 11

TUNA TARTARE

big eye tuna, pineapple, roasted chili pepper, yogurt, plantain chips 17

SMOKED BEELER'S PORK QUESADILLA

queso chihuahua, charred tomatillo, radish salad 12

ZOE'S PEPPERONI MARKET PEPPER FLATBREAD

all natural pepperoni, Suzie's peppers, basil, red sauce 14

PEACH AND PROSCIUTTO FLATBREAD

gruyere, white sauce, caramelized onions, port reduction 16

KALE CHICKEN CAESAR

tuscan kale, garlic-parmesan dressing, caper, cured egg yolk, mini croutons 15

ROYALE WITH CHEESE

ground short rib burger, potato bun, white cheddar, secret sauce, house pickles, fries 14
add fried egg + 2

TFY BURGER

ground short rib burger, potato bun, truffle dijonaise, wild mushrooms, point Reyes tomatillo cheese, red onion balsamic jam, fries 18

"K-TOWN" SHORT RIB TACOS

honey carrot slaw, peanuts, pickled chilies, cilantro 14

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.

12% Taxable Service Charge will be added to all food and beverage.

We are proud to provide a living wage for all our associates here at The Front Yard. Our menu and service charge policy reflect this. Thank you so much for your patronage and support.



BAR MENU

mixes

CRANKY J | 14

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

STRAWBERRY FIELDS | 11

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

OLD FASHIONED ENVY | 13

angel's envy, coriander spiced syrup, bitters

LA PIÑELA | 13

don felix añejo, licor 43, pineapple, lime

CUCUMBER PRESS | 13

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

LOBBY BOY | 12

grey goose le melon, peach de vigne, peach puree, mint

HOLY SMOKES | 13

el silencio mezcal, madagascar vanilla, agave, thai chili

PINK NEGRONI | 12

Plymouth gin, lillet, aperol, lemon

BLACKBERRY SAGE SHRUB | 12

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

beers

DRAFTS

LIGHTER BODIED BEERS

NORTH COAST SCRIMSHAWI PILSNER | 8

SIERRA NEVADA KELLERWEISI HEFEWEIZEN | 8

N.C. PASSION FRUIT-PEACH | B. WEISSE | 8

FULLER BODIED BEERS

LOST ABBEY LOST & FOUNDI BELGIAN ALE | 8

KNEE DEEP BREAKING BUD | IPA | 8

MISSION DARK SEAS | IMPERIAL STOUT | 8

wines

SPARKLING

MUMM, BRUT | Napa | 12

SCHARFENBERGER, ROSE | North Coast | 16

WHITE AND PINK

10 SPAN, PINOT GRIS | Monterrey | 9

JUSTIN, SAUVIGNON BLANC | Paso Robles | 11

GROTH, SAUVIGNON BLANC | Napa | 13

IMAGERY, CHARDONNAY | CA | 9

LANDMARK, CHARDONNAY | Sonoma | 15

FESS PARKER, REISLING | Santa Barbara | 12

WENTE, ROSÉ | CA | 13

RED

HIGHER GROUND, PINOT NOIR | Central Coast | 12

PATZ & HALL PINOT NOIR, | Central Coast | 18

A V VINEYARDS, SYRAH | Alexander Valley | 12

FRANCISCAN ESTATE, MERLOT | North Coast | 11

SLOW PRESS, CAB SAUV | Paso Robles | 12

MT VEEDER, CAB SAUV | Napa | 20

CHAPPELLET, MOUNTAIN CUVÉE | Napa | 18

beers

BOTTLES AND CANS

LIGHTER BODIED BEERS

BALLAST POINT | LAGER | 6

MOTHER EARTH | CREAM ALE | 6

ACE PINEAPPLE | CIDER | 6

21ST AMENDMENT | HELL OR HIGH WATERMELON WHEAT | 6

FULLER BODY BEERS

NORTH COAST PRANGSTER | BELGIAN | 7

MISSION | AMBER ALE | 6

DRAKE'S 1500 | PALE ALE | 7

BALLAST POINT | MANGO EVEN KEEL | 6

LAGUNITAS | IPA | 6

STONE RUINATION | DOUBLE IPA | 7