

lunch

THE FRONT YARD

not to be missed...

CHIVE FLAT BREAD 4
cultured chimichurri butter

WHITE CHEDDAR GRIT CAKES 10
bacon jam, pickled fresno



bites

- CHORIZO DEVEILED EGGS 5**
- GREEN GARBANZO HUMMUS 7**
- WOOD OVEN ROASTED OLIVES 6**
- TASTE OF TODAY'S SOUP 4**

starters

- TUNA TARTARE TACOS 16**
big eye tuna, fresno chill, avocado mousse, basil, plantain chips
- SMOKED BEELER'S PORK QUESADILLA 12**
queso chihuahua, charred tomatillo
- CARMELIZED BRUSSEL SPROUTS 10**
chili, crushed peanuts, lime, fish sauce, yuzu
- CHARRED SHISHITO PEPPERS 7**
bottarga, shoyu, lemon
- TODAY'S SOUP 7**

flatbreads

- ZOE'S PEPPERONI AND MARKET PEPPER 14**
all natural pepperoni, suzie's peppers, basil, red sauce
- VALLEY 101 14**
house sriracha, crispy chicken, carrots, celery, bacon, ricotta salata
- MARGHERITA 12**
the classic, tomato sauce, mozzarella and basil
- WILD MUSHROOM 14**
chili flake, garlic, rucola, red sauce
- FIG AND PROSCIUTTO 16**
gruyere, caramelized onions, white sauce, port reduction

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, 15% on parties of 8 or more.

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.

100% of the service charge gets paid to our front-of-house service staff. Additional gratuities for outstanding service are welcome and appreciated.

salads

+ chicken 5 + skirt steak 6 + thai shrimp 8

- BABY GREENS 11**
mixed greens, chef's garden vegetables, cherry vinaigrette
- KALE CAESAR 12**
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 14**
marinated artichokes, cherry tomatoes, red onion, nicoise olives, romaine lettuce, smoked white cheddar, salami, toasted pistachios, red wine vinaigrette
- THAI TOWN SHRIMP 17**
green papaya, jicama, thai bird chili vinaigrette, vermicelli noodles, peanuts

sandwiches, tacos and a pasta

Sandwiches and tacos come with choice of side salad or adobo fries

- TFY BURGER 16**
ground short rib burger, potato bun, truffle dijonaise, wild mushrooms, Point Reyes toma cheese, red onion-balsamic jam
- ROYALE WITH CHEESE 14**
ground short rib burger, potato bun, white cheddar, secret sauce, house pickles **ADD FRIED EGG+2**
- MARY'S CHICKEN CLUB 14**
toasted whole wheat bread, bacon, avocado, marinated tomato, baby arugula, roasted garlic aioli
- SHORT RIB TACOS 16**
green apple salsa verde, cabbage slaw, pickled chilies, cilantro
- EL CUBANO 13**
smoked pork shoulder, crisp serrano ham, swiss, house pickles
- VEGETARIAN PORTABELLA BURGER 13**
whole wheat kaiser bun grilled portabella, roasted onion, roasted tomato, roasted red pepper, arugula, gruyere, sun dried tomato pesto
- GRILLED STRIPED BASS 19**
lime chili marinade, vegetable slaw, ginger soy vinaigrette
- ARUGULA PESTO TAGLIATELLE 15**
asparagus, toasted pine nuts, shaved manchego

sweets

One for here and/or one for the road

- SHARABLE BROWNIE or BIG CHOCOLATE CHIP COOKIE 4 (ea)**
- SCOOP OF ICE CREAM OR SORBET 4**
- BUTTERSCOTCH PUDDING 5**

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, combier pamplemousse

BOURBON TRAIL | 11

bulleit bourbon, lime and ginger beer, citrus bitters

LOBBY BOY | 12

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

BLACKBERRY SAGE SHRUB

belvedere, st. germaine, bitter truth violet liqueur, lime | 12

ALOE VERDE | 12

Blanco tequila, el silencio mescal, chateau aloe liqueur, basil, arugula

HOLY SMOKES | 13

el silencio mezcal, madagascar vanilla, agave, thai chili

beers

BOTTLES AND CANS

LIGHTER BODIED BEERS

BALLAST POINT | LAGER | 6

MOTHER EARTH | CREAM ALE | 6

ACE PINEAPPLE | CIDER | 6

21st AMENDMENT | WATERMELON WHEAT | 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

LAGUNITAS | IPA | 6

STONE RUINATION | DOUBLE IPA | 7

DRAFTS

LIGHTER BODIED BEERS

SIERRA NEVADA KELLERWEISS |

HEFEWEIZEN | 8

BEAR REPUBLIC DOUBLE AUGHT | PILSNER | 8

FULLER BODIED BEERS

PORT BREWING WIPEOUT | IPA | 8

KNEE DEEP BREWING CITRA | XPA | 8

NORTH COAST LE MERLE | BELGIAN ALE | 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 | 36 btl.

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

EMMOLO, SAUVIGNON BLANC | Napa | 13 | 52 btl.

LIGHT HORSE, CHARDONNAY | CA | 10 | 40 btl.

LANDMARK, CHARDONNAY | Sonoma | 15 | 60 btl.

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

WENTE, ROSÉ | CA | 13 | 48 btl.

RED

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

PATZ & HALL, PINOT NOIR, | Central Coast | 18 | 72 btl.

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

FRANCISCAN ESTATE, MERLOT | North Coast | 12 | 48 btl.

WHIPLASH, MALBEC | Paso Robles | 13 | 52 btl.

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

JAMIESON, CAB SAUV | Napa | 20 | 80 btl.

CHAPPELLET MOUNTAIN CUVÉE | Napa | 18 | 72 btl.