# 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 DEVILED EGGS 5**

**WOOD OVEN ROASTED OLIVES 6**

**TASTE OF TODAY'S SOUP 4**

**CHARRED SHISHITO PEPPERS 7**
bottarga, shoyu, lemon

## starters

**TUNA TARTARE 17**
big eye tuna, ginger vinaigrette, thai chili, cucumber plantains

**SMOKED BEELER'S PORK QUESADILLA 12**
queso chihuahua, charred tomatillo

**CARMELIZED BRUSSEL SPROUTS 10**
chili, crushed peanuts, lime, fish sauce, yuzu

**GREEN GARBANZO HUMMUS 11**
chive flatbread, fresh and roasted veggies,

**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**
roasted mushrooms, truffle cheese, white sauce, leeks

**PEACH 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**

## salads

+ chicken 5 + skirt steak 6 + thai shrimp 8

**KALE CAESAR 13**
tuscan kale, caper, cured egg yolk, mini croutons , garlic-parmesan dressing

**ANCIENT GRAINS 13**
farro, red quinoa, yellow beet, tuscan kale greens, 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**
papaya, jicama, thai bird chili vinaigrette, vermicelli noodles, peanuts

**STEAK SALAD 191**
skirt steak, baby spinach with moody blue cheese, mushrooms, cherry tomatoes, red onion, avocado red vinaigrette

**CRAB SALAD 21**
tiny herbs, california olive oil, radish, blood orange 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 **ADD FRIED EGG+2**

**TANDOORI GRILLED CHICKEN SANDWICH 15**
toasted whole wheat bun, prosciutto, smashed avocado, tomato, baby arugula, roasted garlic aioli

**"K-TOWN" SHORT RIB TACOS 16**
honey carrot slaw, peanuts, pickled chilies, cilantro

**VEGETARIAN PORTABELLA BURGER 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

**ARUGULA PESTO TALIATELLE 15**
asparagus, toasted pine nuts, shaved manchego

**PASTRAMI SANDWICH 16**
house cured pastrami, dijon slaw, marble rye

## 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, st. germain liqueur

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

# 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
BALLAST POINT | LAGER | 6
MOTHER EARTH | CREAM ALE | 6
HIGH OR HELL WATERMELON | WHEAT | 6
ACE PINEAPPLE | 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
LAGUNITAS | IPA | 6
STONE RUINATION DOUBLE | IPA | 7

## DRAFTS

### LIGHTER BODIED BEERS
NORTH COAST SCRIMSHAW | PILSNER | 8
SIERRA NEVADA KELLERWEISS | HEFE | 8
N.C. PASSION FRUIT-PEACH | WEISSE | 8

### FULLER BODIED BEERS
LOST ABBEY LOST & FOUND | 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 | 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 | 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.
SLOW PRESS, CAB SAUV | Paso Robles | 12 | 48 btl.
MT. VEEDER, CAB SAUV | Napa | 20 | 80 btl.
CHAPPELLET MOUNTAIN CUVEE | Napa | 18 | 72 btl.