

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



bites

CHORIZO DEVILED EGGS 5
WOOD OVEN ROASTED OLIVES 6
TASTE OF TODAY'S SOUP 4
CHARRED SHISHITO PEPPERS 7
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
BEETS AND BURRATA 13
pomegranate gastrique, micro basil, pumpernickel crouton
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
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
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. 15% Taxable Service Charge will be added to all food and beverage, 18% 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

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 14
marinated artichokes, cherry tomatoes, red onion, nicoise olives with 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 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
TANDOORI GRILLED CHICKEN SANDWICH 15
toasted whole wheat bun, prosciutto, smashed avocado, tomato, baby arugula, lemon and garlic yogurt
"K-TOWN" SHORT RIB TACOS 16
honey carrot slaw, peanuts, pickled chilies, cilantro
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
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

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 | 13

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

HOLY SMOKES | 13

el silencio mezcal, madagascar vanilla, agave, thai chili

PINK NEGRONI | 12

plymouth gin, lillet, aperol, lemon

BLACKBERRY SAGE SHRUB | 12

stolichnaya, 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

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

LAGUNITAS | IPA | 6

STONE RUINATION | DOUBLE IPA | 7

STONE XOCOVEZA | MILK STOUT | 7

DRAFTS

LIGHTER BODIED BEERS

NORTH COAST SCRIMSHAW | PILSNER | 8

SIERRA NEVADA KELLERWEISS | HEFE | 8

FULLER BODIED BEERS

LOST ABBEY LOST & FOUND | BELGIAN ALE | 8

ALESMITH NUT BROWN | ENGLISH ALE | 8

KNEE DEEP BREAKING BUD | IPA | 8

MISSION DARK SEAS | IMPERIAL STOUT | 8

wines

SPARKLING

MUMM BRUT | Napa | 12 | 48 btl

SCHARFENBERGER ROSE | 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 | 18 | 76 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

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