Welcome Back!
Help us keep our business open, protect our staff, and protect fellow diners by following our simple guidelines below….

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Help us keep our business open, protect our staff, and protect fellow diners by following our simple guidelines below….

Please Wear A Mask
- Until your food or drinks are served and after items are consumed
- Whenever a server approaches your table
- Whenever you leave your table

Wash or Sanitize Hands Regularly

THANK YOU for helping to protect our staff and your fellow customers!

from the garden

KALE CAESAR 13
baby kale, caper, cured egg yolk, croutons, garlic-parmesan dressing

GOLDEN BEET SALAD 15
arugula, toasted pistachio, goat cheese dressing

WEDGE* 15
cherry tomatoes, blue cheese, bacon, red onion, creamy bacon dressing*

main plates

MARY’S HALF CHICKEN* 27
garbanzo coconut curry, baby carrots, roast baby potatoes, english peas

SEARED RARE AHI* 36
flown in directly from honolulu, birds of paradise rub, pineapple soy, blistered shishitos, melted leeks, onion sprouts

PRIME FLAT IRON 32
chicharrón, adobo fries

TFY BURGER 19
truffle dijonaise, wild mushrooms, truffle cheese, arugula, balsamic onion jam

GARBANZO BEAN CURRY 24
crispy red rice, coconut milk, roasted baby carrots, peewee potatoes, english peas

TAGLIATELLE BOLOGNESE 26
flowering basil, slow braised pork ragu,18-month parmesan

made for two (or three)

PAN ROASTED BRANZINO 62
roasted heirloom arribiata, black mussels, crispy gnocchi

VALLEY FRIED CHICKEN 48
brined, smoked and fried, sweet and spicy chili sauce, mac n’ cheese

DRIY AGED ANGUS RIBEYE 78
chicharrón, shishito peppers, fingerlings, maitake mushroom

sides

MARKET VEGETABLES 9

ADOBO FRENCH FRIES 7

THYME CITRUS FINGERLINGS crème fraiche, chives 9

BACON AND JALAPENO MAC N’ CHEESE 12

* indicates gluten-free options

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to start

CHIVE FLAT BREAD 4
cultured chimichurri butter

POTATO LEEK SOUP* 8

DEVILED EGGS WITH CANDIED BACON* 7

WOOD OVEN ROASTED OLIVES 8

12-MINUTE CHEESE BISCUITS 8
honey butter

CHARRED SHISHITO PEPPERS 9
bottarga, shoyu, lemon

GREEN GARbanZO HUMMUS 12
chive flat bread, fresh and roasted veggies

SHRIMP AND GRITS 19
bacon piperade, jalapeno grits

HAMACHI AND AHI CRUDO*
thai bird chili, finger lime, basil, cucumber

GRILLED OCTOPUS* 18
green mussels, feta cheese, heirloom tomatoes, mixed herbs

CARAMELIZED BRUSSELS 10
chili, crushed peanuts, lime, fish sauce, yuzu

DIVER SCALLOPS IN THE SHELL* 18
bacon cured scallops, bacon salt, avocado salsa, tomato concasse

SPRING PEA TOAST 22
chef’s selection of cured meats and cheeses

flatbreads

ZOEE’S PEPPERONI AND SAUSAGE 18
all natural pepperoni, house-made sausage, suzie’s peppers, Italian cheese blend, basil, red sauce

WILD MUSHROOM 17
roasted mushrooms, white sauce, truffle cheese, leeks

PROSCUITTO AND HEIRLOOM TOMATO 18
white sauce, point reyes blue cheese, arugula, fig syrup

BROCCOLINI AND ROASTED GARLIC 16
fontina, chili paste, balsamic honey

*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.
mixes
CRAZY J 14
nolet's, st. germaine, hand-pressed lemon juice, sage and chamagne float
STRAWBERRY FIELDS 12
deep eddy vodka, strawberries, basil, fresh citrus juices, strawberry-balsamic honey, up & well chilled
MAPLE IN THE RYE 14
fig infused high west double rye,maple,nocello
LA PINELA 13
don felix afejo, licor 43, pineapple, lime
CUCUMBER PRESS 14
bulldog gin, lime juice, cilantro, cucumber, st. germaine
SAY ALOE TO MY LITTLE FRIEND 12
selva rey white rum, aloe simple, citrus, prickly pear
BLACKBERRY SAGE SHRUB 12
belvedere, st. germaine, bitter truth, violet liqueur, lime

mocktails
BEEEE YOURSELF 8
lavender, lemon, honey, sparkling water
WITH THE SAFETY ON 8
aloe simple, citrus, prickly pear, coconut water

beers
BOTTLES AND CANS
LIGHTER BODIED BEERS
BEACHWOOD HAYABUSA | LAGER | 6
MOTHER EARTH | CREAM ALE | 7
ACE | SEASONAL CIDER | 6
FULLER BODY BEERS
NORTH COAST PRANGST | BELGIAN | 7
BELCHING BEAVER HERE COMES | MANGO IPA | 7
MISSION | AMBER ALE | 6
DRAKE'S 1500 | PALE ALE | 6
BALLAST POINT SCULPIN | IPA | 7
STONE TANGERINE EXPRESS | IPA | 7
DRAFTS
LIGHTER BODIED BEERS
ENEGREN SCHONER TAG | HEFeweizen | 8
NORTH COAST SCRIMSHAW | PILSNER | 8
FULLER BODIED BEERS
LOST ABBEY LOST & FOUND | BELGIAN | 8
KNEE DEEP BREAKING BUD | IPA | 8
ALESMITH NUT BROWN | ENGLISH ALE | 8
KNEE DEEP STOUTELLO | NUTELLA STOUT | 8

wines
SPARKLING
MUMM BRUT | Napa | 12 | 48 btl
SCHARFENBERGER ROSE | North Coast | 16 | 72 btl
WHITE AND PINK
SWANSON, PINOT GRIGIO | San Benito | 12 | 48 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, RIESLING | Santa Barbara | 12 | 48 btl
WENTE, ROSE | CA | 15 | 52 btl
RED
HIGHER GROUND, PINOT NOIR | Central Coast | 12 | 48 btl
SIDIURI, PINOT NOIR, | Russian River | 19 | 76 btl
A V 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 | 21 | 84 btl
JUSTIN "ISOSCELES," BLEND | Paso Robles | 25 | 100 btl

Sweets
CHOCOLATE BRULEED CUSTARD mascarpone cream, chocolate crumble, fresh berries 9
STRAWBERRY RHUBARB SHORTCAKE sweet butter biscuit, crème fraiche, strawberry ice cream 9
CHOCOLATE NUTELLA CAKE banana anglaise, vanilla bean ice cream 9
ICE CREAM SANDWICH TRIO peanut butter, cappuccino and mint ice creams 12
BANANA PUDDING warm caramel, hazelnut wafer crumb 9
CHEESECAKE BAR graham crust, seasonal fruit topping 9
SCOOP OF ICE CREAM 4