

brunch

take home a TFY original!

THE FRONT YARD VALLEY VERDE 8
a little California-kick to add to your favorite dish!



bites

- DEVILED EGGS WITH CANDIED BACON ^{gf} 7**
- FRUIT AND BERRY BOWL ^{gf} 11**
- BUTTERNUT SQUASH SOUP ^{gf} 8**
- GREEN GARBANZO HUMMUS 8**
- TOMATO GOAT CHEESE MOUSSE 10**
- FRESH MARKET VEGGIE CRUDITÉ 9**

something special

- SHORT RIB HASH* 18**
poached eggs, crumpet, caramelized sweet potato, bell peppers, onion, fresnos, fresh herbs
- HOT CHICKEN BISCUIT 17**
fried marys farm chicken thigh, buttermilk biscuit, house B + B pickles, fingerling potato salad
- AVOCADO TOAST 15**
yuzu, heirloom tomato, breakfast radish, cucumber, petite greens
ADD FRIED EGG* +2
- NUTELLA STUFFED FRENCH TOAST 15**
brioche, nutella mascarpone mousse, sliced banana and strawberry
- TFY GRANOLA ^{gf} 12**
stonyfield fruit or plain greek yogurt, seasonal berries, honey

eggs n’ such

- OPEN FACE STEAK AND EGGS* 25**
two fried eggs, grilled brioche, rucola, ricotta salata, mushroom, charred tomato
- CARNITAS BENNY* 16**
two poached eggs, smoked and slow roasted carnitas, baby spinach, jalapeno hollandaise
- HUEVOS RANCHEROS* ^{gf} 16**
fried eggs, avocado, corn tortilla, cotija, black bean, chorizo, roasted chipotle salsa
- CALI EGG WHITE SCRAMBLE* 17**
grilled chicken, wilted spinach, avocado fresh mozzarella, cherry tomatoes, grilled ciabatta
- SHRIMP N’ GRITS* 19**
white cheddar grits, poached egg, bacon piperade, fresnos

fresh from LA’s pressed juicery

- GREENS** - kale, spinach, parsley, cucumber, celery, lemon **10**
- CITRUS** - pineapple, apple, lemon, mint **10**
- ROOTS** - beet, ginger, apple, lemon **10**

An automatic gratuity of 18% will be added to parties of 6 or more

Due to California’s continuing drought, water will be available upon request only.
We source local and sustainable ingredients when available.

leafy decisions

- CHOP SHOP ^{gf} 15**
marinated artichokes, cherry tomatoes, red onion, nicoise olives, with romaine lettuce, smoked white cheddar, salami, toasted pistachios, red wine vinaigrette
+ chicken 7 + skirt steak* 14
- KALE CAESAR* 13**
baby kale, caper, cured egg yolk, mini croutons, garlic-parmesan dressing
+ chicken 7 + skirt steak* 14
- CRAB SALAD ^{gf} 23**
blue crab, baby bell peppers, cucumber, radish, papaya, butter lettuce, honey ginger vinaigrette

tried and true

- Choice of side salad or adobo fries
- BREAKFAST ROYALE WITH CHEESE* 19**
ground short rib burger, fried egg, potato bun, white cheddar, secret sauce, house pickles
- SOCAL CHICKEN SANDWICH 18**
whole wheat bun, grilled chicken, smashed avocado, bacon, roasted cherry tomatoes, russian dressing, adobo french fries
- VEGETARIAN PORTABELLA PRESS 15**
whole wheat kaiser bun, grilled portabella, roasted onion, roasted tomato, roasted pepper, arugula, gruyere, sun dried tomato pesto

flatbreads

- WILD MUSHROOM FLATBREAD* 17**
roasted mushrooms, white sauce, truffle cheese, crispy egg, leeks
- CHORIZO AND BURRATA FLATBREAD* 17**
fresnos, roasted cherry tomatoes, poached egg, red onion
- SMOKED SALMON FLATBREAD* 18**
avocado, pickled red onion, caper, white sauce
ADD FRIED EGG* +2

happy endings (or beginnings)

- WILDBERRY POP TARTS 8**
classic frosting, rainbow sprinkles
- CINNAMON CARDAMOM BEIGNETS 8**
local honey, raspberry preserves
- BANANA BREAD 8**
pecan, mascarpone, bruleed banana

^{gf} indicates gluten-free options

* 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

- GARLAND 1972 | 16
plantation 3 stars rum, aperol, fresh citrus juices, myers
dark rum float, anniversary swizzle
- STRAWBERRY FIELDS | 15
nat kiddler vodka, strawberries, basil, fresh citrus juices,
strawberry-balsamic honey, up & well chilled
- CUCUMBER PRESS | 14
bulldog gin, lime juice, cilantro, cucumber, st. germaine
- LA PIÑELA | 17
tequila chamucos añejo, licor 43, pineapple, lime
- VALLEY SUNRISE | 16
vida mezcal, aperol, blood orange purée, tajin rim
- BLACKBERRY SAGE SHRUB | 14
belvedere vodka, st. germaine, bitter truth violet liqueur,
lime
- HOLY SMOKES | 14
el silencio mezcal, madagascar vanilla, agave, thai chili
- WAKE UP CALL | 15
kettle one vodka, nola coffee liqueur, city bean
espresso, house-made vanilla syrup

mocktails

- BEEEEEE YOURSELF | 9
lavender, lemon, honey, sparkling water
- THE REFRESHER | 9
cucumber, lemon-lime, ginger, sparkling water

brunching ...

- BLOODY MARY* | 9
vodka, homemade spiced mix
- TFY MIMOSA PITCHER* | 28
bubbles, brandy, oj, apricot, bitters
- TFY SUNSHINE SPRITZ PITCHER* | 28
bubbles, st. germaine, club soda, orange zest
- ROSE ALL DAY*, ERRYDAY | 30/bottle
- MODERN TIMES COLD BREW | 7

**available beginning at 11:00am with purchase of an
entrée during brunch at The Front Yard! Just know,
snoozing, hollering, tottering, loitering and any other
questionable behavior won't be allowed and you may
be cut off. Now kick back and relax!*

beers

BOTTLES AND CANS

- LIGHTER BODIED BEERS
BEACHWOOD HAYABUSA | LAGER | 6
21ST AMENDMENT | WATERMELON WHEAT | 6
FIGUEROA MTN | SANTA BARBARA CITRUS | 7
MOTHER EARTH | CREAM ALE | 6
ACE | SEASONAL CIDER | 6

- FULLER BODY BEERS
NORTH COAST PRANQSTER | BELGIAN | 7
SIERRA NEVADA | PALE ALE | 6
KARL STRAUSS RED TROLLEY | RED ALE | 6
BALLAST POINT SCULPIN | IPA | 7
STONE TANGERINE EXPRESS | IPA | 7
HIGH WATER | CAMPFIRE STOUT (16 oz.) | 9

DRAFTS

- ROTATING TAP
ask your server for the current draft!
- PAPERBACK BREWING | SEASONAL | 8

- LIGHTER BODIED BEERS
NORTH COAST SCRIMSHAW | PILSNER | 8
ENEGREN SCHONER TAG | HEFEWEIZEN | 8

- FULLER BODIED BEERS
THE BRUERY MISCHIEF | BELGIAN ALE | 8
KNEE DEEP BREAKING BUD | IPA | 8
ALESMTIH NUT BROWN | BROWN ALE | 8

AMASS BOTANICAL HARD SELTZERS

- FAERIE FIZZ | jasmine, cardamom, raspberry | 7
SUN SIGN | mandarin, vanilla, oak | 7
SURFER ROSSO | hibiscus, ginger, turmeric | 7

wines

SPARKLING

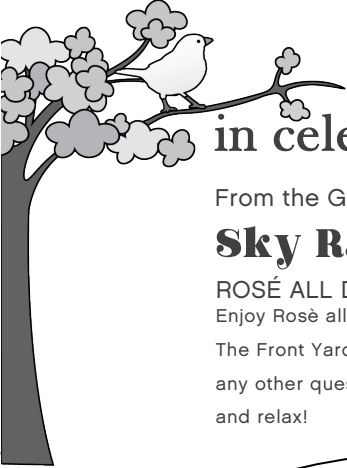
- MUMM BRUT | Napa | 13 | 52 btl
LAETITIA BRUT ROSÉ | Arroyo Grande | 17 | 68 btl

WHITE AND PINK

- SWANSON, PINOT GRIGIO | San Benito | 14 | 56 btl
JUSTIN, SAUVIGNON BLANC | Paso Robles | 11 | 44 btl
GROTH, SAUVIGNON BLANC | Napa | 17 | 68 btl
IMAGERY, CHARDONNAY | CA | 9 | 36 btl
LANDMARK, CHARDONNAY | Sonoma | 15 | 60 btl
SALDO, CHENIN BLANC | Oakville | 15 | 60 btl
FESS PARKER, RIESLING | Santa Barbara | 12 | 48 btl
WENTE, ROSÉ | CA | 13 | 52 btl

RED

- CHALK HILL, PINOT NOIR | Sonoma Coast | 14 | 56 btl
BELLE GLOS “LAS ALTURAS”, PINOT NOIR |
Santa Lucia Highlands | 19 | 76 btl
TOLOSA, SYRAH | Edna Valley | 17 | 68 btl
CHARLES KRUG, MERLOT | Napa | 15 | 60 btl
FIRESTONE, CAB SAUV | Paso Robles | 12 | 48 btl
ROBERT MONDAVI, CAB SAUV | Napa | 23 | 92 btl
JUSTIN “ISOSCELES,” BLEND | Paso Robles | 26 | 104 btl



in celebration of 50 years ...

From the Garland Family Vineyard in Santa Ynez, CA...

Sky Ranch Rosé

ROSÉ ALL DAY, ERRYDAY | 30/bottle
Enjoy Rosè all Day with \$30 bottles from 11AM-4PM 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!

looking for something special?

just ask your server for our curated list
of california wines!