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 9

FRUIT AND BERRY BOWL gf 11

CAULIFLOWER BISQUE gf 9
walnut relish, sage cream

GREEN GARBANZO HUMMUS 9

FRESH MARKET VEGGIE CRUDITÉ gf 9

something special

SHORT RIB HASH* 20
poached eggs, crumpet, caramelized sweet potato, bell peppers, onion, fresnos, fresh herbs

HOT CHICKEN BISCUIT 17
fried mary's 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* +3

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* 27
two fried eggs, grilled brioche, rucola, ricotta salata, grilled onions, mushroom, charred tomato

CARNITAS BENNY* 18
two poached eggs, smoked and slow roasted carnitas, baby spinach, jalapeno hollandaise

HUEVOS RANCHEROS* gf 18
fried eggs, avocado, corn tortilla, cotija, black bean, chorizo, roasted chipotle salsa

CALI EGG WHITE SCRAMBLE* 18
grilled chicken, wilted spinach, avocado fresh mozzarella, cherry tomatoes, grilled ciabatta

SHRIMP N' GRITS* 21
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* 20
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 fries

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* 19
roasted mushrooms, white sauce, truffle cheese, crispy egg, leeks

CHORIZO AND BURRATA FLATBREAD* 19
fresnos, roasted cherry tomatoes, poached egg, red onion

SMOKED SALMON FLATBREAD* 18
avocado, pickled red onion, caper, white sauce
ADD FRIED EGG* +3

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.

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mixes

BRUNCHIN' MARY | 14
titos vodka, homemade spiced bloody mary mix

GARLAND 1972 | 17
bacardi 8 rum, aperol, fresh citrus juices, myers dark rum float

CRANKY J | 17
malfy gin con limone, st-germain, hand-pressed lemon juice, sage and mumm float

STRAWBERRY FIELDS | 16
nat kidder vodka, strawberries, basil, fresh citrus juices, strawberry-balsamic honey, up & well chilled

MAPLE IN THE RYE | 17
fig-infused elijah craig rye, maple, nocello

LA PIÑELA | 18
espolon reposado, licor 43, pineapple, lime

FRONT LAWN FLAMINGO | 17
codigo reposado, vida mezcal, guava, hibiscus, orange liqueur, lime

CUCUMBER PRESS | 15
bombay sapphire gin, lime juice, cilantro, cucumber, st-germain liqueur

BLACKBERRY SAGE SHRUB | 15
chopin vodka, st. germaine, bitter truth violet liqueur, lime

HOLY SMOKES | 15
ilegal mezcal, madagascar vanilla, agave, thai chili

WAKE UP CALL | 16
titos vodka, evil bean coffee liqueur, city bean cold brew, house-made vanilla syrup

BANANA FASHIONED | 17
angels envy, banana liqueur, ron centenario rum, walnut bitters

mocktails

BEEEEE YOURSELF | 9
lavender, lemon, honey, sparkling water

THE REFRESHER | 9
cucumber, lemon-lime, ginger, sparkling water

JUANITO MOJITO | 9
pineapple, lime, agave, ginger, mint, blackberry, sparkling water

beers

BOTTLES AND CANS

LIGHTER BODIED BEERS
BEACHWOOD HAYABUSA | LAGER | 6
FIGUEROA MTN | SANTA BARBARA CITRUS | 7
OLD RASPUTIN | IMPERIAL STOUT | 7
SOCAL VIBES CO | 16OZ SEASONAL CIDER | 11

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 DELICIOUS | HAZY IPA | 7

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
8ONE8 GRAVITY HILL | BELGIAN TRIPEL | 8
ALTAMONT MAUI WAUI | WEST COAST IPA | 8
CALIDAD EL TITAN | DARK MEXICAN LAGER | 8

brunching ...

TFY NOHO PALOMA PITCHER* | 28
mumm bubbles, patron silver, mommenpop grapefruit, lime, soda

TFY MIMOSA PITCHER* | 28
mumm bubbles, brandy, oj, apricot, bitters

TFY SUNSHINE SPRITZ PITCHER* | 28
mumm bubbles, st-germain, club soda, orange zest

available beginning at 11:00am with entrée purchase during brunch.

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
EMMOLO, SAUVIGNON BLANC | Napa | 12 | 48 btl
STAGS LEAP, SAUVIGNON BLANC | Napa | 19 | 76 btl
SEA SUN, CHARDONNAY | Fairfield | 9 | 36 btl
MER SOLEIL RESERVE, CHARDONNAY | Monterey County | 15 | 60 btl
FESS PARKER, RIESLING | Santa Barbara | 12 | 48 btl
WENTE, ROSÉ | CA | 13 | 52 btl

RED
CHERRY PIE, PINOT NOIR | Tri-County | 12 | 48 btl
FRANK FAMILY, PINOT NOIR | Carneros | 22 | 88 btl
STOLPMAN, SYRAH | Ballard Canyon | 17 | 68 btl
CHARLES KRUG, MERLOT | Napa | 16 | 64 btl
CAYMUS-SUISUN "WALKING FOOL", BLEND | Suisun Valley | 17 | 68 btl
DAOU, CAB SAUV | Paso Robles | 16 | 64 btl
ROBERT MONDAVI, CAB SAUV | Napa | 23 | 92 btl
*JUSTIN "ISOSCELES," BLEND | Paso Robles | 30 | 120 btl
*CAYMUS, CAB SAUV 2022 | Napa | 34 | 187 btl (1 L)
*preserved by the Coravin Wine System



let's celebrate!

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

Sky Ranch Rosé & Orange Wine

30/bottle

Enjoy Orange Wine and 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!