

to start

ROASTED TOMATO SOUP 9

marbled rye crouton, sharp cheddar

CHARRED SHISHITO PEPPERS 9

bottarga, shoyu, lemon

PORK BELLY ^{gf} 21

corn grits, jalapeno peach marmalade

TORCHED HAMACHI TOSTADA* 19

chili ponzu, avocado mousse, cabbage, fresnos, micro cilantro

GRILLED OCTOPUS ^{gf} 21

squid ink aioli, toasted chili oil, kalamata crumb, feta cheese

CARAMELIZED BRUSSELS 11

strawberry habanero, freeze-dried strawberries

BAKED PERUVIAN SCALLOPS* ^{gf} 21

"rockefeller style", spinach, bacon, béarnaise sauce

POTATOES 3X 14

potato fondue, triple fried fingerlings, potato relish, roasted pepper tomato jam

DUCK FAT CHICKEN LIVER TOAST 19

brioche, duck fat, stone fruit salad, baby frisee

ASPARAGUS SALAD ^{gf} 19

blue crab ricotta dip, shaved asparagus, smoked cherry tomatoes

CHEESE AND CHARCUTERIE BOARD 24

chef's selection of 2 meats, 3 cheeses, honeycomb, dijon, ciabatta toasts

from the garden

KALE CAESAR* 13

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

BABY GEM SALAD ^{gf} 16

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

ADD 10 OZ. ROASTED CHICKEN BREAST TO ANY SALAD +14

main plates

MARY'S HALF CHICKEN ^{gf} 31

avocado sofrito, salt roasted purple potatoes

LINE CAUGHT AHI* ^{gf} 41

coconut rub, toasted curry leaf chutney, ginger roasted english peas and baby carrots

PRIME FLAT IRON* 36

adobo fries, chimichurri

TFY BURGER* 21

white cheddar, wild mushrooms, arugula, balsamic onion jam, truffle dijonaise

BRAISED CELERY ROOT POT PIE 28

roasted peppers, baby carrots, cashew alfredo, potato flatbread

TAGLIATELLE BOLOGNESE 32

slow braised pork ragu, 18-month parmesan, flowering basil

SHORT RIB ON THE BONE 46

tomato tortilla espagnole, corn bisque, esquites, crispy tortillas, micro cilantro

CENTER CUT 8 OZ. ANGUS FILET MIGNON* 54

heirloom tomato carpaccio, gorgonzola, crispy shallots, cabernet gastrique

made for many

24-HR SMOKED CARNITAS* ^{gf} 58

birria broth, house-made tortillas, pico de gallo, avocado crema, chipotle salsa

-limited quantity available daily

WHOLE BRANZINO 66

lemon bbq, grilled asparagus, arugula, baked lemons

VALLEY FRIED CHICKEN 48

brined, smoked and fried, mac n' cheese, sweet and spicy chili sauce

36 OZ. ANGUS TOMAHAWK RIBEYE* 115

ginger sesame fingerling potatoes, sauteed shishito peppers, yuzu soy garlic demi

flatbreads

ZOE'S SWEET AND SPICY PEPPERONI 18

all natural pepperoni, suzie's peppers, chili honey, feta, 3-cheese blend, basil

WILD MUSHROOM 17

roasted mushrooms, truffle cheese, leeks, white sauce

PEACH AND BACON CONFIT 18

caramelized onions, fresh peaches, goats cheese, oregano, balsamic gastrique

BROCCOLINI AND ROASTED GARLIC 16

fontina, chili paste, balsamic honey

sides

MARKET VEGETABLES 11

ADOBO FRENCH FRIES 7

SMASHED FINGERLINGS truffle, parmesan 11

BACON AND JALAPENO MAC N' CHEESE 12

not to be missed...

DEVILED EGGS WITH CANDIED BACON ^{gf} 9

WOOD OVEN ROASTED OLIVES 8

12-MINUTE CHEESE BISCUITS 9

add bacon jam +3

FRESH MARKET VEGGIE CRUDITÉ ^{gf} 9

spreads

served with chive flat bread

CULTURED CHIMICHURRI BUTTER 4

GREEN GARBANZO HUMMUS 9



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

^{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.

Please notify your server of any known food allergies or any cross-contamination concerns.

Due to California's continuing drought, water will be available upon request only. 260514

mixes

- 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

- BEEEEEE YOURSELF | 9
lavender, lemon, honey, sparkling water
THE REFRESHER | 9
cucumber, lemon-lime, ginger, sparkling water
JUANITO MOJITO | 9
pineapple, lime, agave, ginger, blackberries,
sparkling water



need a little more light?

scan here for the
digital menu!

beers

BOTTLES AND CANS

LIGHTER BODIED BEERS

- BEACHWOOD HAYABUSA | LAGER | 6
FIGUEROA MTN | SANTA BARBARA CITRUS | 7
NORTH COAST OLD RASPUTIN | IMPERIAL STOUT | 7
SOCAL VIBES CO | SEASONAL CIDER | 16 OZ | 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

- BONE8 GRAVITY HILL | BELGIAN TRIPEL | 8
ALTAMONT MAUI WAUI | WEST COAST IPA | 8
CALIDAD EL TITAN | DARK MEXICAN LAGER | 8

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
FLOWERS, ROSÉ | Sonoma | 17 | 68 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

looking for something special?

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