

# lunch

## not to be missed...

**CHIVE FLAT BREAD** 4  
cultured chimichurri butter  
**TASTE OF BUTTERNUT SQUASH SOUP** <sup>gf</sup> 5



## bites

**DEVILED EGGS WITH CANDIED BACON** <sup>gf</sup> 7  
**WOOD OVEN ROASTED OLIVES** 7  
**CHARRED SHISHITO PEPPERS** 9  
bottarga, shoyu, lemon

## starters

**GREEN GARBANZO HUMMUS** 8  
chive flatbread  
**FRESH MARKET VEGGIE CRUDITÉ** 9  
**CARAMELIZED BRUSSELS** 11  
pesto, pine nuts, parmesan  
**SHAVED ASPARAGUS SALAD** <sup>gf</sup> 17  
marinated mix of asparagus, fennel & green apple, arugula, walnuts, pomegranate, aged goat cheese, lemon vinaigrette  
**HAMACHI TOASTADA BOWL\*** 19  
cucumber, pineapple, fresnos, avocado, hawaiian bbq, crispy tortilla  
**BUTTERNUT SQUASH SOUP** <sup>gf</sup> 8

## flatbreads

**ZOE'S PEPPERONI AND SAUSAGE** 17  
all natural pepperoni, italian sausage, suzie's peppers, 3-cheese blend, basil, red sauce  
**FIG & GUANCIALE** 17  
fresh figs, pecorino cheese, caramelized onions, red sauce, oregano, balsamic gastrique  
**MARGHERITA** 13  
the classic, mozzarella and basil, tomato sauce  
**WILD MUSHROOM** 16  
roasted mushrooms, truffle cheese, leeks, white sauce  
**BROCCOLINI & ROASTED GARLIC** 15  
fontina, chili paste, balsamic honey

## fresh from LA's pressed juicery

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

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.

## salads

**KALE CAESAR\*** 13  
baby kale, caper, cured egg yolk, mini croutons, garlic-parmesan dressing  
+ chicken 7 + skirt steak\* 14 + salmon\* 13  
**CHOP SHOP** <sup>gf</sup> 15  
marinated artichokes, cherry tomatoes, red onion, niçoise olives with romaine lettuce, smoked white cheddar, salami, toasted pistachios, red wine vinaigrette  
+ chicken 7 + skirt steak\* 14 + salmon\* 13  
**WINTER GRAINS** <sup>gf</sup> 15  
baby arugula, roasted butternut squash, parsnips, pasila peppers, dried cranberries, red quinoa, spiced pecans, orange vinaigrette  
+ chicken 7 + skirt steak\* 14 + salmon\* 13  
**THAI TOWN SALMON\*** <sup>gf</sup> 24  
arugula, mint, lemon basil, edamame, carrot, red onion, cucumber, ginger lemongrass dressing  
**STEAK SALAD\*** <sup>gf</sup> 26  
skirt steak, baby spinach with moody blue cheese, mushrooms, cherry tomatoes, red onion, avocado, red wine vinaigrette  
**CRAB SALAD** <sup>gf</sup> 23  
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\*** 17  
ground short rib burger, toasted rye, chili aioli, caramelized onions, gruyere cheese  
**BLT BANH MI** 16  
chili marinated bacon, mushroom paté, lettuce, tomato, lemongrass aioli, pickled vegetables  
**ROYALE WITH CHEESE\*** 16  
ground short rib burger, house pickles, white cheddar, potato bun, secret sauce  
- prefer plants? substitute for an impossible burger!  
**HOT CHICKEN SANDWICH** 16  
fried chicken, house pickles, potato bun, romaine, buttermilk dressing  
**CHILE-SPICED FISH TACOS** 18  
seared sea bass, roasted pineapple salsa, jalapeno avocado crema, shredded cabbage  
**VEGETARIAN PORTABELLA PRESS** 15  
whole wheat kaiser bun, grilled portabella, onion, tomato, bell pepper, arugula, gruyere, sun-dried tomato pesto  
**CHICKEN PICATTA** <sup>gf</sup> 18  
capers, sliced lemons, arugula, garlic white wine sauce  
**TOMATO BASILICO PAPPARDELLE** 17  
roasted cherry tomatoes, manchego, garlic, basil, white wine, olive oil  
**PASTRAMI SANDWICH** 16  
house-cured pastrami, dijon slaw, marble rye

<sup>gf</sup> 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  
CRANKY J | 16  
nolet's gin, st. germaine, hand-pressed lemon juice, sage  
and champagne float  
STRAWBERRY FIELDS | 15  
nat kiddier vodka, strawberries, basil, fresh citrus juices,  
strawberry-balsamic honey, up & well chilled  
MAPLE IN THE RYE | 16  
fig infused high west double rye, maple, nocello  
LA PIÑELA | 17  
tequila chamucos añejo, licor 43, pineapple, lime  
VALLEY SUNRISE | 16  
vida mezcal, aperol, blood orange purée, tajin rim  
CUCUMBER PRESS | 14  
bulldog gin, lime juice, cilantro, cucumber,  
st. germaine liqueur  
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

looking for something special?  
just ask your server for our curated list  
of california wines!

# beers

**BOTTLES AND CANS**  
  
**LIGHTER BODIED BEERS**  
BEACHWOOD HAYABUSA | LAGER | 6  
21<sup>ST</sup> 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-3PM 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!