
bites, snacks, meals

WOOD OVEN ROASTED OLIVES 6

CHORIZO DEVILED EGGS 5

ADOBO FRENCH FRIES
dried chilies & mexican oregano 5

GREEN GARBANZO HUMMUS
cali olive oil, flatbread, radishes 7

TUNA TARTARE TACOS
avocado, charred serrano vinaigrette 10

SMOKED BEELER'S PORK QUESADILLA
queso chihuahua, charred tomatillo, radish salad 12

ZOE'S PEPPERONI MARKET PEPPER FLATBREAD
all natural pepperoni, Suzie's peppers, basil, red sauce 14

TIGER STRIPED FIG AND PROSCIUTTO
gruyere, white sauce, preserved lemon 16

KALE CHICKEN CAESAR
tuscan kale, garlic-parmesan dressing, caper,
cured egg yolk, mini croutons 15

ROYALE WITH CHEESE
ground short rib burger, potato bun, white cheddar,
secret sauce, house pickles, fries 14
add fried egg + 2

TFY BURGER
ground short rib burger, potato bun, truffle dijonaise,
wild mushrooms, point reyes toma cheese,
red onion balsamic jam 17

SHRIMP TACOS
cabbage slaw, pickled chilies, cilantro, chipotle crema 14

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.

12% Taxable Service Charge will be added to all food and beverage.

We are proud to provide a living wage for all our associates here at The Front Yard. Our menu and service charge policy reflect this. Thank you so much for your patronage and support.

100% of the service charge gets paid to our front-of-house service staff. Additional gratuities for outstanding service are welcome and appreciated.



BAR MENU

mixes

CRANKY J | 14

nolet's, st. germaine, hand-pressed lemon juice, sage
and champagne float

MAI TAI | 12

selvarey light rum, black magic rum, citrus juices, orgeat
syrup, ferrand dry curacao

STRAWBERRY FIELDS | 11

stoli vodka, strawberries, basil, fresh citrus juices,
strawberry-balsamic honey, up & well chilled

OLD FASHIONED ENVY | 13

angel's envy, coriander spiced syrup, bitters

LA PIÑELA | 13

don felix añejo, licor 43, pineapple, lime

CUCUMBER PRESS | 13

bulldog gin, lime juice, cilantro, cucumber, st. germaine

BOURBON TRAIL | 11

bulleit bourbon, lime and ginger beer, citrus bitters

LOBBY BOY | 12

grey goose le melon, peach de vigne, peach puree, mint

BARREL AGED NEGRONI | 12

aged in-house with broker's gin, campari, antica carpano

THE SUN ALSO RISES | 11

selvarey light rum, luxardo, grapefruit, lime

HOLY SMOKES | 13

el silencio mezcal, madagascar vanilla, agave, thai chili

beers

DRAFTS

LIGHTER BODIED BEERS

SIERRA NEVADA KELLERWEISI HEFEWEIZEN | 8

PIZZA PORT | PILSNER | 8

FULLER BODIED BEERS

PORT BREWING WIPEOUT | IPA | 8

KNEE DEEP BREWING CITRA | XPA | 8

VENICE DUCK HEMP | BROWN ALE | 8

NORTH COAST LE MERLE | BELGIAN ALE | 8

wines

SPARKLING

MUMM, BRUT | Napa | 12

SCHARFENBERGER, ROSE | North Coast | 16

WHITE AND PINK

10 SPAN, PINOT GRIS | Monterrey | 9

JUSTIN, SAUVIGNON BLANC | Paso Robles | 11

EMMOLO, SAUVIGNON BLANC | Napa | 13

LIGHT HORSE, CHARDONNAY | CA | 10

LANDMARK, CHARDONNAY | Sonoma | 15

GRAEF, VIOGNIER | Solano | 14

HOGWASH, ROSÉ | CA | 11

RED

MACMURRAY, PINOT NOIR | Russian River | 14

CHALLENGER PINOT NOIR, | Santa Maria | 17 | 68 btl.

SUMMERLAND SYRAH, | Paso Robles | 13 | 52 btl.

FRANCISCAN ESTATE, MERLOT | North Coast | 11 |

44 btl.

WHIPLASH MALBEC | Paso Robles | 13

SLOW PRESS, CAB SAUV | Paso Robles | 12

JAMIESON, CAB SAUV | Napa | 20

CONCRETE, ZINFANDEL | Lodi | 11

beers

BOTTLES AND CANS

LIGHTER BODIED BEERS

BALLAST POINT | LAGER | 6

21ST AMENDMENT | WATERMELON WHEAT | 6

MOTHER EARTH | CREAM ALE | 6

ACE PINEAPPLE | CIDER | 6

FULLER BODY BEERS

NORTH COAST PRANQSTER | BELGIAN | 7

MISSION | AMBER ALE | 6

DRAKE'S 1500 | PALE ALE | 7

BISON HOP CUVÉE | IPA | 6

LAGUNITAS | IPA | 6

STONE RUINATION | DOUBLE IPA | 7