

breakfast

a little bit of everything

THE FRONT YARD BUFFET 19 per adult | 9 per child

Everything you could possibly want to get your day started right!

Coffee and juice included!

egg dishes

EGGS BENNY - 2 poached eggs, Nueske's Canadian bacon, English Muffin, Meyer lemon hollandaise 14

NOHO OMELET - applewood smoked bacon, avocado, goat cheese, fingerling potatoes, choice of toast 12⁺

AMERICAN - 2 farm eggs, applewood smoked bacon or sausage, fingerling potatoes, choice of toast 11

VEGETABLE SKILLET - parsnip, onion, fingerling potato, wild mushrooms, Bloomsdale spinach

white cheddar, fried egg, Meyer lemon hollandaise 14

SUBSTITUTE EGG WHITES 1.

something special

NUTELLA STUFFED FRENCH TOAST – brioche, Nutella mascarpone mousse, sliced banana 12

BUTTERMILK PANCAKES - blueberry compote, vanilla bean whipped cream, maple syrup 11

OPEN FACE EGG SANDWICH – toasted 9 grain, ricotta, two eggs, rucola 12

substitute duck eggs +2

fruit & grains

STEEL CUT ORGANIC OATMEAL - dried fruits, cinnamon roasted almonds, brown sugar, choice of milk 8

TFY GRANOLA – strawberry yogurt or plain Greek yogurt and golden raisins 9

SEASONAL FRUIT BOWL – melons, kiwi, pineapple, berries 10

sides

BACON, PORK OR CHICKEN SAUSAGE, FINGERLING POTATOES, CEREAL 5.

COUNTRY WHITE, WHEAT, ENGLISH MUFFIN, YOGURT, BAGEL 3.

beverages

COFFEE | TEA

COFFEE/DECAF 4

HOT TEA 4

LATTE/CAPPUCINO 4

MOCHA 5

ESPRESSO 3

EXTRA SHOT! 2

HOT CHOCOLATE 4

FRESH JUICES - 5

ORANGE, GRAPEFRUIT

CRANBERRY, APPLE PINEAPPLE

COCKTAILS

MIMOSA 10

BLOODY MARY 10

MICHELADA 7

Due to California's continuing drought, water will be available upon request only. We source local and sustainable ingredients when available. 18% service charge will be added to parties of 6 or more.

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.

lunch

THE FRONT YARD



bites

- HOUSE FLAT BREAD 3
- ELOTE DE LA CALLE 4
- GREEN GARBANZO HUMMUS 4
- WOOD OVEN ROASTED OLIVES 4
- DUNGENESS CRAB ROLL 5
- ALBACORE TUNA TACO 5

starters

- SMOKED BEELER'S PORK QUESADILLA 12
queso chihuahua, charred tomatillo
- BROCCOLINI TEMPURA 8
ponzu, fiurikake
- CHARRED SHISHITO PEPPERS 7
bottarga, shoyu, lemon
- TODAY'S SOUP 7

flatbreads

- ARTISANAL SAUSAGE AND PEPPERS 12
mozzarella curd, roasted peppers, red sauce
- MARGHERITA 12
mozzarella curd, basil, red sauce
- FETA AND BROCCOLINI 12
chili flake, garlic, rucola, red sauce
- ASPARAGUS AND EGG 14
pancetta, mozzarella, truffle oil, white sauce
- FIG AND PROSCUITTO 14
mission figs, shaved fennel, rucola, white sauce

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salads

- add chicken 5 skirt steak 6
- KALE CAESAR 9
tuscan kale, caper, cured egg yolk, mini croutons , garlic-parmesan dressing
- BABY GREENS 8
sprouted lentil, watermelon radish, cali olive oil, sparrow lane balsamic
- MARKET VEGETABLE 9
shaved carrot, radish, fennel, brussels sprouts, toasted hemp seeds, kumquat-poppy seed vinaigrette
- THE MED 9
romaine, radicchio, marinated chickpeas, tomato, cucumber, feta, olives, oregano vinaigrette
- CHICKEN CHOP SHOP 15
grilled chicken breast, romaine lettuce, quinoa, golden beets, avocado, grilled artichoke, tomato, smoked gouda, bacon, red wine vinaigrette
- THAI SHRIMP 16
little gem lettuce, papaya, compressed cucumber, avocado, cilantro, coconut-lime vinaigrette

sandwiches

...choice of soup, side salad or fries

- TFY BURGER 14
ground short rib burger, brioche bun, truffle dijonaise , wild mushrooms, Point Reyes toma cheese, red onion-balsamic jam
- ROYALE WITH CHEESE 13
ground short rib burger, brioche bun, white cheddar, secret sauce, house pickles ADD FRIED EGG+2
- MARY'S CHICKEN CLUB 13
toasted 9 grain bread, avocado, marinated tomato, baby arugula, meyer lemon aioli
- OPENFACE SKIRT STEAK SANDWICH 14
butter toasted ciabatta, caramelized shallots, rucola, ricotta salata, radish
- EL CUBANO 13
smoked pork shoulder, crisp serano ham, swiss, house pickles
- BEVERLY GARDEN 12
toasted 9 grain, green garbanzo hummus, avocado, marinated tomato, sunflower sprouts
- FISH TACOS 13
mahi mahi, cilantro crema, avocado, pineapple-corn salsa, savoy cabbage

sweets

one for here and/or one for the road

- BROWNIE or BIG CHOCOLATE CHIP COOKIE 4
- SCOOP OF ICE CREAM OR SORBET 3
- BUTTERSCOTCH PUDDING 5

cocktails

mixes

CRANKY J | 14

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

MAI TAI | 12

selva rey light rum, plantation overproof rum, citrus juices, orgeat syrup, ferrand dry curacao

STRAWBERRY FIELDS | 11

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

SECOND DATE | 12

henebery spiced rye, demerara date syrup, citrus up and looking for a good time

CUCUMBER PRESS | 13

hendricks gin, lime juice, cilantro cucumber, combier pamplemousse

BOURBON TRAIL | 11

bulleit bourbon, lime and ginger beer citrus bitters

LOBBY BOY | 12

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

SANTA ANA WINDS | 13

el tesoro reposado, cremed de banana, pineapple lime, jalapeno infused syrup

ROYAL PISCO PUNCH | 11

peruvian pisco, combier royal, hand pressed lime juice, pineapple juice

THE OAXA-CAN HAPPEN | 13

el silencio mezcal, madagascar vanilla, agave, thai chili

beers

BOTTLES AND CANS

LIGHTER BODIED BEERS

BALLAST POINT | LAGER | 6

GOLDEN ROAD 329 | LAGER | 6

FIG MOUNTAIN 101 | KOLSH | 6

ST. ARCHER | WHITE ALE | 6

ACE PINEAPPLE | CIDER | 6

FULLER BODY BEERS

NORTH COAST PRANQSTER | BELGIAN | 7

MISSION | AMBER ALE | 6

MONKEY KNIFE FIGHT | PALE ALE | 7

LAGUNITAS | IPA | 6

STONE RUINATION DOUBLE | IPA | 7

DRAFTS

LIGHTER BODIED BEERS

GOLDEN ROAD | HEFEWEIZEN | 8

ANGEL CITY | PILSNER | 8

CISMONTANE HOLY JIM FALLS | XPA | 8

FULLER BODIED BEERS

KING HARBOR: IPA | 8

VENICE DUCK HEMP | BROWN ALE | 8

BAY HAWK | CHOCOLATE PORTER | 8

wines

SPARKLING

MUMM BRUT | Napa | 12 | 48 btl.

SCHARFENBERGER ROSÉ | North Coast | 16 | 64 btl.

WHITE AND PINK

10 SPAN PINOT GRIS | Monterrey | 9 | 36 btl.

JUSTIN SAUVIGNON BLANC | Paso Robles | 11 | 44 btl.

STOLPMAN SAUVIGNON BLANC | Santa Ynez | 15 | 60 btl.

HENDRY UNOAKED CHARDONNAY | Napa | 12 | 48 btl.

LANDMARK CHARDONNAY | Sonoma | 15 | 60 btl.

GRAEF VIOGNIER | Solano | 14 | 56 btl.

HOGWASH ROSÉ | CA | 11 | 44 btl.

SOLACE ROSÉ | CA | 12 | 48 btl.

RED

MACMURRAY, PINOT NOIR | Russian River | 14 | 56 btl.

SANFORD, PINOT NOIR | Santa Rita Hills | 17 | 68 btl.

CLINE, SYRAH | Carneros | 13 | 52 btl.

JOSH CELLARS MERLOT | North Coast | 11 | 44 btl.

VILLA SAN JULIETTE BLEND | Paso Robles | 13 | 52 btl.

LANDER JENKINS CAB SAUV | CA | 12 | 48 btl.

JAMIESON CAB SAUV | Napa | 20 | 80 btl.

EASTON ZINFANDEL | Amador | 12 | 48 btl.



dinner

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bites

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- GREEN GARBANZO HUMMUS 4
- WOOD OVEN ROASTED OLIVES 4
- DUNGENESS CRAB ROLL 5
- ALBACORE TUNA TACO 5

starters

- GRILLED OCTOPUS 14
- pickled ramp aioli, spiced chickpeas, radish salad
- SMOKED BEELER'S PORK QUESADILLA 12
- queso chihuahua, charred tomatillo
- BROCCOLINI TEMPURA 8
- ponzu, fiurikake
- CHARRED SHISHITO PEPPERS 7
- bottarga, shoyu, lemon
- CAVATELLI AND CHEESE 13
- house made ricotta cavatelli, mascarpone,
- scallion toasted breadcrumbs
- TODAY'S SOUP 7

flatbreads

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- mozzarella curd, roasted peppers, red sauce
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- MARKET VEGETABLE 11
- shaved carrot, radish, fennel, brussels sprouts, toasted hemp seeds, kumquat-poppy seed vinaigrette
- TRIPLE B 14
- local burrata, baby beets, cape gooseberry, sherry, cocoa nibs

mains

- MARY'S CHICKEN 21
- parisian gnocchi, sweet pea, pea tendril, natural jus
- WILD HALIBUT 26
- cauliflower romenesco, pickled beech mushroom, blond gastrique
- ANGUS HANGER STEAK FRITES 24
- Al's steak sauce, adobo french fries
- TFY BURGER 16
- ground short rib burger, brioche bun, truffle dijonaise , wild mushrooms,
- point reyes toma cheese, red onion-balsamic jam
- CAULIFLOWER STEAK 17
- market peppers, caper, walnut and leek relish, crispy fingerling potatoes
- LINGUINE WITH DUNGENESS CRAB 24
- fava bean, aji amarillo, lemon

made for many

- SLICED DRY AGED ANGUS RIBEYE 56
- chimiccuri, shishito peppers, fingerlings, miatake mushroom

sides

- ADOBO FRENCH FRIES 5
- CARMELIZED BRUSSELS SPROUTS 7
- GRILLED DELTA ASPARAGUS 7
- CRISPY PARMESAN FINGERLING POTATOES 6

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