

# lunch

## Staying Home is SO 2020!

From a sunny staycation or brunch with bubbly, to celebrations on a larger scale, The Garland and The Front Yard are back and ready to make 2021 a year to remember! With catering from The Front Yard, we're waiting to make your dream event a reality!



## bites

- CHIVE FLAT BREAD 4**  
cultured chimichurri butter
- DEVILED EGGS WITH CANDIED BACON 7**
- WOOD OVEN ROASTED OLIVES 7**
- TASTE OF ROASTED HEIRLOOM TOMATO SOUP 5**
- CHARRED SHISHITO PEPPERS 9**  
bottarga, shoyu, lemon

## starters

- GREEN GARBANZO HUMMUS 12**  
chive flatbread, fresh and roasted veggies
- CARAMELIZED BRUSSELS 10**  
chili, crushed peanuts, lime, fish sauce, yuzu
- COMPRESSED STRAWBERRY AND CUCUMBER 15**  
harry's berries strawberries, goat cheese fondant, pistachio, arugula
- HAMACHI CEVICHE AND AHI CRUDO\* 19**  
coconut, candied orange rind, fresnos, avocado, crispy plantains
- SPRING PEA TOAST 16**  
7 grain bread, ricotta, mint, cashews, pea tendrils, meyer lemon marmalade
- ROASTED HEIRLOOM TOMATO SOUP 8**

## flatbreads

- ZOE'S PEPPERONI AND SAUSAGE 17**  
all natural pepperoni, house-made sausage, suzie's peppers, italian cheese blend, basil, red sauce
- PEACH & PROSCIUTTO 17**  
white sauce, point reyes blue cheese, arugula, fig syrup
- MARGHERITA 13**  
the classic, tomato sauce, mozzarella and basil
- WILD MUSHROOM 16**  
roasted mushrooms, truffle cheese, white sauce, leeks
- BROCCOLINI & ROASTED GARLIC 15**  
fontina, chii paste, balsamic honey

## fresh from LA's pressed juicery

- GREENS 9**  
kale, spinach, parsley, apple, cucumber, celery, lemon
- CITRUS 9**  
pineapple, apple, lemon, mint
- ROOTS 9**  
beet, ginger, apple, lemon

An automatic gratuity of 18% will be added to parties of 8 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**  
tuscan kale, caper, cured egg yolk, mini croutons, garlic-parmesan dressing  
+ chicken 6 + skirt steak 12 + salmon 12
- CHOP SHOP 15**  
marinated artichokes, cherry tomatoes, red onion, nicoise olives with romaine lettuce, smoked white cheddar, salami, toasted pistachios, red wine vinaigrette  
+ chicken 6 + skirt steak\* 12 + salmon\* 12
- THAI TOWN SALMON\* 21**  
arugula, mint, lemon basil, edamame, carrot, red onion, cucumber, ginger lemongrass dressing
- STEAK SALAD\* 23**  
skirt steak, baby spinach with moody blue cheese, mushrooms, cherry tomatoes, red onion, avocado, red wine vinaigrette
- CRAB SALAD 21**  
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 pate, lettuce, tomato, lemongrass aioli, pickled vegetables
- ROYALE WITH CHEESE\* 16**  
ground short rib burger, potato bun, white cheddar, secret sauce, house pickles  
- prefer plants? substitute for an impossible burger!
- HOT CHICKEN SANDWICH 16**  
fried chicken, potato bun, romaine, buttermilk dressing, house pickles
- BLACKENED SHRIMP TACOS 18**  
roasted corn salsa, jalapeno avocado crema, shredded cabbage
- VEGETARIAN PORTABELLA PRESS 14**  
whole wheat kaiser bun, grilled portabella, onion, tomato, bell pepper, arugula, gruyere, sun-dried tomato pesto
- CHICKEN PAILLARD 18**  
white wine lemon sauce, cherry tomatoes, feta, arugula, baked lemon
- ENGLISH PEA TAGLIATELLE 16**  
vidalia farm's peas, calabrian chili, ricotta, basil
- PASTRAMI SANDWICH 16**  
house-cured pastrami, dijon slaw, marble rye

\* 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

CRANKY J | 15

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

STRAWBERRY FIELDS | 13

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

MAPLE IN THE RYE | 15

fig infused high west double rye, maple, nocello

LA PIÑELA | 15

tequila chamucos añejo, licor 43, pineapple, lime

CUCUMBER PRESS | 14

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

SAY ALOE TO MY LITTLE FRIEND | 12

plantation 3 stars rum, aloe simple, citrus, prickly pear

BLACKBERRY SAGE SHRUB | 13

belvedere vodka, st. germaine, bitter truth violet liqueur, lime

## mocktails

BEEEEEE YOURSELF | 8

lavender, lemon, honey, sparkling water

THE REFRESHER | 8

cucumber, lemon-lime, ginger, sparkling water

## something special ...

ROSÉ ALL DAY, ERRYDAY | 20

Enjoy Rosè all Day with your entrée 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!

11AM – 3PM DAILY

## beers

### BOTTLES AND CANS

#### LIGHTER BODIED BEERS

BEACHWOOD HAYABUSA | LAGER | 6

MOTHER EARTH | CREAM ALE | 7

ACE | SEASONAL CIDER | 6

#### FULLER BODY BEERS

NORTH COAST PRANQSTER | BELGIAN | 7

BELCHING BEAVER | MANGO IPA | 6

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

ALESMITH NUT BROWN | BROWN ALE | 8

## wines

### SPARKLING

MUMM BRUT | Napa | 12 | 48 btl

SCHARFFENBERGER ROSÉ | North Coast | 16 | 72 btl

### WHITE AND PINK

SWANSON, PINOT GRIGIO | San Benito | 12 | 48 btl

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

GROTH, SAUVIGNON BLANC | Napa | 13 | 52 btl

IMAGERY, CHARDONNAY | CA | 9 | 36 btl

LANDMARK, CHARDONNAY | Sonoma | 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 | S. L. Highlands | 19 | 76 btl

A V VINEYARDS, SYRAH | Alexander Valley | 12 | 48 btl

CHARLES KRUG, MERLOT | Napa | 13 | 52 btl

SLOW PRESS, CAB SAUV | Paso Robles | 12 | 48 btl

MT. VEEDER, CAB SAUV | Napa | 21 | 84 btl

JUSTIN "ISOSCELES," BLEND | Paso Robles | 25 | 100 btl

looking for something special?

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