

# dinner

## to start

**POTATO LEEK SOUP** <sup>gf</sup> 8

**DEVILED EGGS WITH CANDIED BACON** <sup>gf</sup> 7

**CHARRED SHISHITO PEPPERS** 9  
bottarga, shoyu, lemon

**CARAMELIZED BRUSSELS** 11

dried cranberries, jalapeño vinaigrette, toasted pumpkin seeds

**ROASTED CAULIFLOWER\*** 14

cauliflower spread, micro basil, roasted chili aioli

**GRILLED SHRIMP COCKTAIL\*** 19

sweet & spicy marinade, baby frisée, lime

**HAMACHI CRUDO\*** 19

torched, avocado, burnt orange, orange supremes, chili yuzu ponzu

**GRILLED OCTOPUS\*** <sup>gf</sup> 21

cauliflower puree, harissa marinade, cherry gastrique

**DIVER SCALLOPS IN THE SHELL\*** <sup>gf</sup> 19

artichokes, parmesan, tomato butter, crispy basil

**CHEESE & 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** <sup>gf</sup> 15

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

**ARUGULA SALAD** <sup>gf</sup> 15

grapefruit, goat cheese snow, pistachio pesto, citrus vinaigrette

## main plates

**MARY'S HALF CHICKEN** <sup>gf</sup> 29

shawarma spiced, za'atar roasted baby carrots, heirloom tomato, cucumber labneh, onion ash

**CHARRED RARE AHI\*** 39

flown in directly from Honolulu, adobo marinated, chayote slaw, mole, tortilla crisps

**PRIME FLAT IRON\*** 36

adobo fries, chimichurri

**TFY BURGER\*** 21

truffle cheese, wild mushrooms, arugula, balsamic onion jam, truffle dijonaise

**WILD MUSHROOM FARRO** 26

mushroom paté, shaved seasonal mushrooms, steamed oat milk

**TAGLIATELLE BOLOGNESE** 29

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

**SHORT RIB ON THE BONE** 41

bucatini noodles, baby carrots, tomato arrabiata, 18-month parmesan

**CENTER CUT 8 OZ. FILET MIGNON\*** 52

french black truffle butter, grilled asparagus spears, garlic parsley crumb, dijon potato fondue

## made for many

**24-HR SMOKED CARNITAS\*** 58

birria broth, house-made tortillas, cabbage, pico de gallo, avocado crema, chipotle salsa *-limited quantity available*

**CRAB-STUFFED WHOLE BRANZINO\*** <sup>gf</sup> 74

blue lump crab, fingerling potatoes, leeks, baked lemon, moroccan-spiced tomato sauce

**VALLEY FRIED CHICKEN** 48

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

**36 OZ. ANGUS TOMAHAWK RIBEYE\*** 98

balsamic grilled onions, sweet potato gratin, balsamic demi, beet chips

## flatbreads

**ZOE'S PEPPERONI AND SAUSAGE** 18

all natural pepperoni, italian sausage, suzie's peppers, 3-cheese blend, basil, red sauce

**WILD MUSHROOM** 17

roasted mushrooms, truffle cheese, leeks, white sauce

**FIG & PROSCIUTTO** 18

dried figs, goat cheese, arugula, balsamic gastrique, white sauce

**BROCCOLINI AND ROASTED GARLIC** 16

fontina, chili paste, balsamic honey

## sides

**MARKET VEGETABLES** 11

**ADOBO FRENCH FRIES** 7

**SMASHED FINGERLINGS** tomato arrabiata, parmesan, basil 9

**BACON AND JALAPENO MAC N' CHEESE** 12

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

<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.

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

## not to be missed...

**WOOD OVEN ROASTED OLIVES** 8

**12-MINUTE CHEESE BISCUITS** 9

original or bacon cheddar

**CHIVE FLAT BREAD** 4

cultured chimichurri butter

## spreads

served with chive flat

**GREEN GARBANZO HUMMUS** 8

**ARTICHOKE MOUSSE** 10

**PATÉ OF THE DAY** 12

**FRESH MARKET VEGGIE CRUDITÉ** 9



## 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 | 14  
deep eddy 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  
el silencio 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

## beers

### BOTTLES AND CANS

#### LIGHTER BODIED BEERS

- BEACHWOOD HAYABUSA | LAGER | 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  
ALESMITH 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  
MUMM BRUT ROSÉ | Napa | 13 | 52 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  
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  
SLOW PRESS, CAB SAUV | Paso Robles | 12 | 48 btl  
ROBERT MONDAVI, CAB SAUV | Napa | 22 | 88 btl  
JUSTIN "ISOSCELES," BLEND | Paso Robles | 26 | 104 btl

looking for something special?

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