

BEER IS OUR PASSION

SINCE DAY ONE, WE'VE CRAFTED OUR MENU TO CREATE AN EXPERIENCE THAT'S ANYTHING BUT ORDINARY. WE SET OUR SIGHTS ON BEING THE WORLD'S GREATEST TAP ROOM. A TALL ORDER, BUT A WORTHY ENDEAVOR. WE DIDN'T WANT TO JUST SERVE LOTS OF BEER—WE WANTED TO SERVE THE BEST BEER. OUR PLAN? SEEK OUT THE LATEST AND GREATEST BEERS, COLLABORATE WITH LOCAL BREWERIES, AND CURATE CLASSIC STYLES, SPECIALTY IMPORTS AND TRENDING CRAFT BREWS TO CREATE A BEER LIST YOU WON'T FIND ANYWHERE ELSE. EVERY VISIT TO OUR HOUSE IS A CHANCE TO EXPERIENCE SOMETHING NEW OR ENJOY YOUR FAVORITE. WE HOPE YOU FOUND YOUR PERFECT MATCH.



ROSEVILLE

HOUSE BEERS

WITH OUR SIGNATURE HOUSE BEERS, WE TOOK WHAT'S BEST ABOUT THE CLASSICS AND MADE THEM EVEN BETTER. IT'S OUR SPIN ON THE STYLES YOU KNOW AND LOVE MADE WITH OUR MENU IN MIND.



9% • belgium



4.8% • fort collins, co



INDIA PALE ALE
6.2% • escondido, ca



10.5% • belgium



5.1% • escondido, ca



4.9% • escondido, ca



4% • escondido, ca

BREWER COLLAB SERIES

WE'VE PARTNERED WITH LEGENDARY BREWERIES TO DEVELOP COMPLETELY UNIQUE STYLES OF BEER WITH COMPLEX FLAVOR PROFILES. THE RESULT IS EXPERTLY CRAFTED BEER LIKE YOU'VE NEVER TASTED BEFORE.



IN COLLABORATION WITH
STONE BREWING
5% • escondido, ca



IN COLLABORATION WITH
NEW BELGIUM BREWING
6.9% • fort collins, co



IN COLLABORATION WITH
STONE BREWING
8.5% • escondido, ca



IN COLLABORATION WITH
VAN STEENBERGE BREWERY
6.5% • belgium

BEER



IPA • HOPPY

	PINT/ GOBLET	PUB GLASS	HALF YARD
HOUSE IPA 6.2% • india pale ale escondido, ca	5.79	7.79	12.49
LIQUID COMPASS IN COLLABORATION WITH STONE BREWING 8.5% • imperial ipa escondido, ca	7.99	—	—
NOBLE PURSUIT IN COLLABORATION WITH NEW BELGIUM BREWING 6.9% • india pale ale fort collins, co	7.49	9.49	15.99
NEW BELGIUM VOODOO RANGER JUICY HAZE IPA 7.5% • hazy ipa • fort collins, co	7.29	9.29	15.49
SIERRA NEVADA HAZY LITTLE THING 6.7% • hazy ipa • chico, ca	7.29	9.29	15.49
STONE TANGERINE EXPRESS 6.7% • hazy ipa • escondido, ca	7.29	9.29	15.49
DOGFISH HEAD 60 MINUTE 6% • india pale ale • milton, de	7.49	9.49	15.99
LAGUNITAS IPA 6.2% • india pale ale • petaluma, ca	7.49	9.49	15.99
STONE IPA 6.9% • india pale ale • escondido, ca	7.49	9.49	15.99
ELYSIAN SPACE DUST 8.2% • imperial ipa • seattle, wa	7.79	—	—
DOGFISH HEAD HAZY-O! 7.1% • hazy ipa • milton, de	7.29	9.29	15.49
NEW BELGIUM VOODOO RANGER IPA 7% • india pale ale • fort collins, co	7.29	9.29	15.49
OFFSHOOT RETREAT 8.6% • imperial hazy ipa • placentia, ca	7.29	—	—
SIERRA NEVADA BIG LITTLE THING 9% • imperial ipa • chico, ca	6.29	—	—

SEASONAL • ROTATING

	PINT/ GOBLET	PUB GLASS	HALF YARD
SAMUEL ADAMS SEASONAL seasonal • boston, ma	6.99	8.99	14.99
SIERRA NEVADA SEASONAL seasonal • chico, ca	6.99	8.99	14.99

FRUIT

	PINT/ GOBLET	PUB GLASS	HALF YARD
STIEGL RADLER GRAPEFRUIT 2.5% • radler • austria	7.79	9.79	16.49
GOLDEN ROAD MANGO CART 4% • fruit beer • los angeles, ca	6.99	8.99	14.99
FOUNDERS NITRO RUBÆUS 5.7% • fruit beer • grand rapids, mi	7.49	9.49	15.99

LIGHT

	PINT/ GOBLET	PUB GLASS	HALF YARD
HOUSE LIGHT LAGER 4% • light lager escondido, ca	4.99	6.99	10.99
BUD LIGHT 4.2% • light lager • st. louis, mo	4.79	6.79	10.49
COORS LIGHT 4.2% • light lager • golden, co	4.79	6.79	10.49
MICHELOB ULTRA 4.2% • light lager • st. louis, mo	4.79	6.79	10.49
MILLER LITE 4.2% • light lager • milwaukee, wi	4.79	6.79	10.49
CORONA PREMIER 4% • light lager • mexico	6.79	8.79	14.49

CRISP • REFRESHING

	PINT/ GOBLET	PUB GLASS	HALF YARD
HOUSE GOLDEN PILSNER 4.8% • pilsner fort collins, co	6.79	8.79	14.49
HOUSE HONEY BLONDE 4.9% • honey beer escondido, ca	5.79	7.79	12.49
DOS EQUIS LAGER 4.5% • pale lager • mexico	6.79	8.79	14.49
MODELO ESPECIAL 4.4% • pale lager • mexico	6.79	8.79	14.49
STONE BUENAVEZA 4.7% • pale lager • escondido, ca	6.99	8.99	14.99
KONA BIG WAVE GOLDEN 4.4% • blonde ale • kailua kona, hi	6.79	8.79	14.49
BAVIK SUPER PILS 5.2% • pilsner • belgium	6.99	8.99	14.99
STELLA ARTOIS 5.2% • pilsner • belgium	6.29	8.29	13.49
PAULANER PILS 4.8% • pilsner • germany	6.99	8.99	14.99
GAFFEL KÖLSCH 4.8% • kolsch • germany	7.49	9.49	15.99

SOUR

	PINT/ GOBLET	PUB GLASS	HALF YARD
STUPID SILLY SOUR 5.5% • belgian sour • belgium	9.49	—	—
THE BRUERY TERREUX GOSES ARE RED 5.6% • gose • anaheim, ca	6.99	—	—
PETRUS PASSION FRUIT SOUR 7.3% • belgian sour • belgium	9.49	—	—
GEUZE BOON SÉLECTION 6.3% • belgian gueuze • belgium	9.99	—	—

JOIN US FOR HAPPY HOUR

MON - FRI 3PM - 6PM

LATE NIGHT HAPPY HOUR
SUN - WED 10PM - CLOSE

1/2 OFF | SELECT APPS
& ALL PIZZAS

FOUR CHEESE SPINACH DIP

MIGUEL'S QUESO DIP

POKE NACHOS*

CHICKEN NACHOS

CHICKEN LETTUCE WRAPS

HAND-BATTERED CHICKEN TENDERS

CLASSIC SLIDERS*

WISCONSIN FRIED CHEESE CURDS

BLACKENED AHI SASHIMI*

FRIED CALAMARI

BONELESS WINGS

GARDEIN® WINGS

ONION RING TOWER

THE CARNIVORE PIZZA

PEPPERONI & MUSHROOM PIZZA

THREE CHEESE PIZZA

MARGHERITA PIZZA

BBQ CHICKEN PIZZA

\$2 OFF DRAFT BEER, WINE,
SPIRITS & COCKTAILS

\$3 OFF
9oz WINE

\$4 OFF
HALF YARDS

*CONTAINS (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. NOT ALL INGREDIENTS ARE LISTED IN THE MENU. 2,000 CALORIES A DAY IS USED FOR GENERAL NUTRITIONAL ADVICE, BUT CALORIE NEEDS VARY. ADDITIONAL NUTRITIONAL INFORMATION AVAILABLE UPON REQUEST.

SWEETS

BROOKIE

cookie dough fudge brownie, chocolate & caramel sauces, vanilla ice cream. (cal 1280) 9.49

BEER PAIRING: HOUSE CUVÉE

CHOCOLATE FUDGE CAKE

three-layer dark chocolate, fudge frosting, chocolate chips, marbled chocolate sauce. (cal 890) 9.49

BREAD PUDDING WITH CRÈME ANGLAISE

vanilla bean & caramel sauces, vanilla ice cream, powdered sugar. (cal 810) 9.49

MINI CHEESECAKE BRÛLÉE

caramelized crispy sugar topping. (cal 400) 5.79

CARROT CAKE

cream cheese frosting, caramel sauce, powdered sugar. (cal 460) 8.79

ZERO PROOF

FLAVORED SPARKLING WATER WITH TOPO CHICO 4.99

black cherry (cal 60) • cucumber mint (cal 40)
passion fruit (cal 45)

FIJI 1 LITER (cal 0) 4.99

TOPO CHICO SPARKLING (cal 0) 4.29

HOUSE-BREWED ICED TEA 3.79

black tea (cal 0) • passion fruit (cal 0)
peach (cal 0)

LEMONADE 3.99

classic (cal 110) • dragon fruit (cal 390) • strawberry (cal 300)

ESPRESSO (cal 30) 3.99

CAPPUCCINO (cal 120) 4.79

HOT TEA (cal 0) 3.99

organic green • simply mint • sunshine and flowers
organic lavender earl grey

JUICE (cal 110-130) 3.79

apple • dole pineapple • orange • ocean spray ruby
red grapefruit • ocean spray cranberry

We proudly offer  products.



GET IN THE KNOW

JOIN OUR eCLUB FOR THE LATEST ON OUR MENU, EVENTS & MORE.
TEXT BEER TO 37238 TO SIGN UP
AND RECEIVE A FREE APP.*

*COMPLIMENTARY APPETIZER VALID ON NEXT VISIT. AVAILABLE TO NEW EMAIL SUBSCRIBERS ONLY. MESSAGE AND DATA RATES MAY APPLY.

TERMS & PRIVACY: YARDHOUSE.COM/LEGAL-NOTICES.

 **VEGETARIAN** WHILE ITEMS MARKED "VEGETARIAN" ARE MADE WITHOUT MEAT OR STOCK FROM AN ANIMAL, YARD HOUSE USES COMMUNAL COOKING EQUIPMENT AND PREP AREAS FOR ALL OF OUR MENU OFFERINGS.

WHEAT

PINT OR GOBLET (CAL 200) • PUB GLASS (CAL 290)
HALF YARD (CAL 410)

HOUSE BELGIAN WHITE

HOUSE BELGIAN WHITE
5.1% • white ale
escondido, ca

PINT/ GOBLET	PUB GLASS	HALF YARD
6.79	8.79	14.49

BAPTIST WIT

5% • white ale • belgium

6.99	8.99	14.99
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BLUE MOON

5.4% • white ale • golden, co

5.49	7.49	11.99
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WEIHENSTEPHANER HEFE WEISSBIER

5.4% • weissbier • germany

7.29	9.29	15.49
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PINT OR GOBLET (CAL 270) • PUB GLASS (CAL 380)
HALF YARD (CAL 550)

SCHNEIDER WEISSE AVENTINUS

8.2% • weizenbock • germany

6.99	—	—
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BROWN • STOUT

PINT OR GOBLET (CAL 200) • PUB GLASS (CAL 290)
HALF YARD (CAL 410)

GUINNESS STOUT

4.2% • dry stout • ireland

PINT/ GOBLET	PUB GLASS	HALF YARD
7.29	9.29	15.49

ROGUE NITRO CHOCOLATE STOUT

5% • american stout • newport, or

7.49	9.49	15.99
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PINT OR GOBLET (CAL 270) • PUB GLASS (CAL 380)
HALF YARD (CAL 550)

NEW HOLLAND DRAGON'S MILK

11% • imperial stout • holland, mi

8.29	—	—
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ROGUE HAZELNUT BROWN NECTAR

6% • american brown • newport, or

7.49	9.49	15.99
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STRONG • GOLDEN

PINT OR GOBLET (CAL 270) • PUB GLASS (CAL 380)
HALF YARD (CAL 550)

HOUSE CUVÉE

IN COLLABORATION WITH
VAN STEENBERGE BREWERY
6.5% • belgian blend
belgium

7.49	9.49	15.99
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HOUSE BELGIAN GOLDEN

HOUSE BELGIAN GOLDEN 
10.5% • belgian golden
belgium

8.99	—	—
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DELIRIUM TREMENS

8.5% • belgian golden • belgium

9.29	—	—
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STRONG • DARK

PINT OR GOBLET (CAL 270) • PUB GLASS (CAL 380)
HALF YARD (CAL 550)

HOUSE BELGIAN AMBER TRIPEL

HOUSE BELGIAN AMBER TRIPEL 
9% • belgian amber
tripel • belgium

8.99	—	—
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CHIMAY BLUE GRANDE RÉSERVE

9% • belgian strong dark • belgium

9.99	—	—
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GULDEN DRAAK

10.5% • belgian strong dark • belgium

9.29	—	—
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 GOBLET ONLY. ADDITIONAL NUTRITIONAL INFORMATION AVAILABLE UPON REQUEST. YARD HOUSE SUPPORTS DESIGNATED DRIVER PROGRAMS. PLEASE DRINK RESPONSIBLY. WE CARD ANYONE WHO LOOKS 35 AND UNDER. 2,000 CALORIES A DAY IS USED FOR GENERAL NUTRITIONAL ADVICE, BUT CALORIE NEEDS VARY.

TAKE ANY BEER TO GO IN A 32oz CROWLER

STRONG • DARK

PINT OR GOBLET (CAL 270) • PUB GLASS (CAL 380)
HALF YARD (CAL 550)

PETRUS CHERRY CHOCOLATE NITRO QUAD

8.5% • belgian quadrupel • belgium

PINT/ GOBLET	PUB GLASS	HALF YARD
9.49	—	—

MALTY • AMBER

PINT OR GOBLET (CAL 270) • PUB GLASS (CAL 380)
HALF YARD (CAL 550)

HOUSE SOUTHERN PASS

IN COLLABORATION WITH
STONE BREWING
5% • texas lager
escondido, ca

PINT/ GOBLET	PUB GLASS	HALF YARD
6.99	8.99	14.99

NEW BELGIUM FAT TIRE

5.2% • amber ale • fort collins, co

6.99	8.99	14.99
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HACKER-PSCHORR MÜNCHNER DUNKEL

5% • dunkel lager • germany

6.99	8.99	14.99
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AYINGER CELEBRATOR

6.7% • doppelbock • germany

8.49	—	—
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BEYOND BEER

PINT OR GOBLET (CAL 130) • PUB GLASS (CAL 190)
HALF YARD (CAL 270)

TRULY WILD BERRY

5% • hard seltzer • boston, ma

PINT/ GOBLET	PUB GLASS	HALF YARD
6.99	8.99	—

FOUNDERS MAS AGAVE LIME

4.5% • hard seltzer • grand rapids, mi

7.49	9.49	—
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PINT OR GOBLET (CAL 270) • PUB GLASS (CAL 390)
HALF YARD (CAL 530)

ACE GUAVA

5% • cider • sebastopol, ca

7.79	9.79	16.49
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ACE PINEAPPLE

5% • cider • sebastopol, ca

7.29	9.29	15.49
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ANGRY ORCHARD CRISP APPLE

5% • cider • walden, ny

5.99	7.99	12.99
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STRANGE BEAST GINGER, LEMON & HIBISCUS

7% • hard kombucha • chico, ca

8.29	10.29	17.49
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BOTTLES • CANS

OMISSION PALE ALE (CAL 180)

5.8% • gluten-sensitive • portland, or

5.79

OMISSION ULTIMATE LIGHT (CAL 100)

4.2% • gluten-sensitive • portland, or

5.79

HEINEKEN 0.0 (CAL 70)

0% • zero alcohol • netherlands

5.79

LAGUNITAS HOPPY REFRESHER (CAL 0)

0% • zero alcohol • petaluma, ca

5.79

FLIGHTS

HOUSE SIX-PACK

Featuring our Honey Blonde, Belgian White, Golden Pilsner, IPA, Belgian Golden and House Light Lager (cal 240) 10.49

BELGIAN SIX-PACK

Featuring Baptist Wit, Bavik Super Pils, Geuze Boon Sélection, Delirium Tremens, Gulden Draak, Chimay Grande Réserve (cal 280) 12.29

BREWER COLLAB SERIES FOUR-PACK

Featuring our Southern Pass, Noble Pursuit, Liquid Compass and Cuvée (cal 320) 8.79

COCKTAILS

MARTINIS

NEW DIRTY KETEL MARTINI
ketel one vodka, olive juice, bleu cheese stuffed olives. (cal 140) 11.99

DRAGON FRUIT COSMO
skyy vodka, dragon fruit, citrus agave, cranberry juice, lemon, foaming bitters. (cal 190) 11.49

BLACK ORCHID
svodka raspberry vodka, dekuyper blue curaçao, watermelon pucker, cranberry juice. (cal 230) 11.79

NEW LAVENDER DROP
tito's handmade vodka, lavender, lime, rosemary sprig. (cal 220) 11.79

MALIBU PEACH
cruzan pineapple rum, skyy infusions cherry vodka, dekuyper peachtree & island punch, citrus agave. (cal 280) 11.79

NEW SALT & HONEY
knob creek rye, amaro nonino, ruby red grapefruit juice, lemon, honey, cocoa powder, sea salt. (cal 200) 11.49

MARGARITAS

GRAND PATRÓN MARGARITA
patrón silver tequila, orange liqueur, citrus agave, grand marnier, orange, lime, salt rim. (cal 270) 13.49

SALTED WATERMELON MARGARITA
el jimador silver tequila, cointreau, citrus agave, watermelon purée, lime, salt rim. (cal 270) 10.99

HOUSE MARGARITA
chavo malo tequila blanco, orange liqueur, citrus agave, lime, salt rim. (cal 220) 10.99

NEW GRAPEFRUIT PALOMA
teremana blanco tequila, hickory smoke, ruby red grapefruit juice, hopped grapefruit bitters, citrus agave, club soda. (cal 240) 10.79

NEW PEPINO MARGARITA
el tequileño reposado gran reserva tequila, orange liqueur, citrus agave, cucumber, jalapeño, tajin rim. (cal 220) 13.79

NEW PINK DRAGON
espolon reposado tequila, grand marnier, citrus agave, pink dragon fruit, black salt rim, served smoked tableside. (cal 260) 14.49

MULES

GREY GOOSE STRAWBERRY MULE
grey goose vodka, fresh strawberries, ginger beer, lime, mint. (cal 250) 11.99

HAWAIIAN MULE
new amsterdam pineapple vodka, ginger beer, pineapple, mint. (cal 240) 10.99

MOSCOW MULE
new amsterdam vodka, ginger beer, lime, mint. (cal 240) 10.99

BOURBON + WHISKEY

NEW SMOKED OLD FASHIONED
high west american prairie bourbon, house honey blonde syrup, angostura bitters, lemon peel, served smoked tableside. (cal 230) 14.49

SOUTHERN RUSH
longbranch bourbon, smoked peach purée, lemon juice, chocolate bitters. (cal 270) 13.49

NEW LATE NIGHT, EARLY MORNINGS
jack daniel's tennessee whiskey, caffè borghetti espresso liqueur, aperol, dry vermouth, chocolate bitters, lemon peel. (cal 270) 13.79

TROPICAL

NEW TIKI COLADA
appleton estate 8 rum, ancho reyes chile liqueur, pineapple, coco réal, citrus agave, filthy cherries. (cal 430) 13.49

PINEAPPLE EXPRESS
new amsterdam pineapple vodka, cruzan pineapple rum, fresh pineapple, mint. (cal 220) 10.79

MOJITO
classic: bacardi superior, lime, mint. (cal 230) 10.79
flavored: cruzan citrus rum, lime, mint. (cal 250-280) 10.79
passion fruit • mango • strawberry

REFRESHING

NEW THE RECOVERY
grey goose watermelon & basil vodka, chateau aloe liqueur, citrus agave, mint, cucumber, club soda, mint sugar rim. (cal 180) 13.79

LONG BEACH TEA
hangar 1 vodka, bacardi rum, chavo malo tequila blanco, tanqueray gin, orange liqueur, citrus agave, cranberry juice, sprite. (cal 270) 10.99

HENDRICK'S ELDERFLOWER TONIC
hendrick's gin, q elderflower tonic, lime, cucumber, mint. (cal 140) 11.79

NEW FLORAL TONIC
bombay sapphire gin, lavender, q elderflower tonic, citrus agave, lemon, edible flowers. (cal 220) 11.79

SUNSET SANGRIA
new amsterdam vodka, aperol, angove nine vines moscato, citrus agave, passion fruit, velvet devil merlot. (cal 200) 11.49

MIDNIGHT SANGRIA
sidecar pinot noir, hennessy v.s cognac, midori melon, citrus agave, clover honey, black cherry. (cal 240) 11.49

SANDWICHES

WITH HOUSE FRIES (cal 360)
SUB PARM TRUFFLE FRIES (CAL 410) 2.00
OR SWEET POTATO FRIES (CAL 400) 1.00
OR ONION RINGS (CAL 420) 2.00

NASHVILLE HOT CHICKEN
spicy sweet slaw, white cheddar, toasted brioche bun. (cal 1120) 14.49

GRILLED CHICKEN & AVOCADO
cumin & chili rub, avocado, swiss, roasted tomatoes, arugula, lemon basil aioli, toasted brioche bun. (cal 1120) 14.49

STACKED TURKEY CLUB
roasted turkey, bacon, swiss, avocado, tomato, boston lettuce, mayo, toasted brioche. (cal 1360) 14.79

NEW DOUBLE DECKER BLT
bacon, boston lettuce, tomato, mayo, toasted brioche. (cal 1140) 13.49
with avocado (cal 70) add 1.99

NEW EVERYTHING-CRUSTED AHI*
seared rare, shiitake mushrooms, house steak sauce, arugula, white truffle sauce, toasted brioche bun. (cal 1020) 16.49
BEER PAIRING: HOUSE HONEY BLONDE

NEW KOREAN BBQ CHEESESTEAK
chopped ribeye, white cheddar, kimchi, gochujang, caramelized onions, green onions, roasted garlic aioli, toasted hoagie roll. (cal 1390) 14.99
BEER PAIRING: HOUSE LIQUID COMPASS

NEW HOUSE CHEESESTEAK
chopped ribeye, white cheddar, house steak sauce, roasted garlic aioli, fried onion strings, toasted hoagie roll. (cal 1260) 14.49

GRILLED CHEESE & TOMATO BISQUE
yellow and white cheddar, swiss, fontina, roasted tomatoes, artisan bread. (cal 1320) 12.99
with avocado or bacon (cal 70/210) add 1.99

NEW BEER-BATTERED COD
malt vinegar slaw, toasted brioche bun. (cal 1070) 14.49
"hot fish" style available

GREAT BEER
CALLS FOR
GREAT FOOD

THAT'S WHY YOU'LL FIND DISHES THAT MORE THAN HOLD THEIR OWN BUT REALLY COME ALIVE WITH THAT PERFECT DRAFT. EVERYTHING WE SERVE IS DESIGNED WITH THIS IN MIND, MAKING OUR BEER AND FOOD EASY PARTNERS. WHATEVER YOUR TASTES, THERE'S NO WRONG WAY TO PAIR, ESPECIALLY WITH A MENU THAT CELEBRATES CLASSIC FLAVORS WITH A SIGNATURE TWIST AND A BEER SELECTION THAT'S SECOND TO NONE.

*CONTAINS (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. NOT ALL INGREDIENTS ARE LISTED IN THE MENU. 2,000 CALORIES A DAY IS USED FOR GENERAL NUTRITIONAL ADVICE, BUT CALORIE NEEDS VARY. ADDITIONAL NUTRITIONAL INFORMATION AVAILABLE UPON REQUEST.

YARD HOUSE SUPPORTS DESIGNATED DRIVER PROGRAMS. PLEASE DRINK RESPONSIBLY.
WE CARD ANYONE WHO LOOKS 35 AND UNDER. 2,000 CALORIES A DAY IS USED FOR GENERAL NUTRITIONAL ADVICE, BUT CALORIE NEEDS VARY.

1/2 LB BURGERS

PROPRIETARY U.S.D.A. PRIME BLEND • TOASTED BRIOCHE BUN WITH SESAME SEEDS • GLUTEN-FREE BUN AVAILABLE • SUB BEYOND BURGER™ ADD 2.00

PEPPER JACK*

proprietary U.S.D.A. prime blend, roasted poblano peppers, pepper jack, sriracha mayo. (cal 1150) 13.99

CLASSIC CHEESE*

proprietary U.S.D.A. prime blend, cheddar, lettuce, tomato, onion, garlic aioli. (cal 1080) 12.99

KUROBUTA PORK*

snake river farms berkshire pork, spicy candied bacon, white american cheese, arugula, house-made blueberry ketchup. (cal 1170) 13.99

BEER PAIRING: HOUSE BELGIAN AMBER TRIPEL

WITH HOUSE FRIES (cal 360)

SUB PARM TRUFFLE FRIES (CAL 410) 1.00

OR SWEET POTATO FRIES (CAL 400) 1.00

OR ONION RINGS (CAL 420) 1.00

BBQ BACON CHEDDAR*

proprietary U.S.D.A. prime blend, applewood smoked bacon, cheddar, bbq sauce, garlic aioli. (cal 1370) 14.99

BEER PAIRING: HOUSE SOUTHERN PASS

BEYOND BURGER™

vegan mozzarella, crushed avocado, arugula, onion, tomato, pickles, served with a side salad tossed in balsamic vinaigrette. (cal 1000) 16.79

TACOS

TWO OR THREE TACOS IN FLOUR TORTILLAS WITH SPICY RICE & PINTO BEANS

MAKE IT YOUR OWN.

SUB A "VAMPIRE-STYLE" CHEESE-CRUSTED TORTILLA (ADD 1.00), CORN TORTILLA OR LETTUCE WRAP.

VAMPIRE

cheese-crusting tortilla, carnitas, bacon, roasted garlic, crushed avocado, salsa roja, sour cream, cilantro. (cal 1280 / 1750) 16.99 • 19.99

BEER PAIRING: HOUSE NOBLE PURSUIT

CARNE ASADA

ribeye, roasted poblano, crushed avocado, onions, cilantro, salsa verde. (cal 820 / 1060) 15.99 • 18.99

SALADS

POKE*

marinated raw ahi, arugula, avocado, cucumbers, seaweed salad, baby tomatoes, edamame, crispy wonton, masago, nori, soy vinaigrette, sriracha aioli. (cal 730) 18.99

BEER PAIRING: HOUSE BELGIAN WHITE

KALE & ROMAINE CAESAR

roasted brussels sprouts, pistachios, golden raisins, baby tomatoes, parmesan. (cal 540 / 700) 8.49 • 9.99

with chicken (cal 740 / 900) add 4.00

with shrimp (cal 680 / 840) add 5.25

with salmon* (cal 940 / 1100) add 6.50

COBB

mixed greens, baby tomatoes, edamame, carrots, radish, egg, bleu cheese, corn, bacon, avocado, ranch. (cal 410 / 740) 10.49 • 12.49

with chicken (cal 610 / 940) add 4.00

with shrimp (cal 550 / 880) add 5.25

with salmon* (cal 820 / 1140) add 6.50

BBQ CHICKEN

mixed greens, avocado, pasilla, corn, cheddar, monterey jack, tortilla strips, tomato, pinto beans, fried onions, cilantro, chipotle ranch. (cal 970 / 1650) 12.49 • 15.99

BEER PAIRING: HOUSE SOUTHERN PASS

AHI CRUNCHY*

seared rare, blackened, field greens, broccoli slaw, crispy wontons, cilantro, soy vinaigrette. (cal 410 / 780) 13.99 • 17.49

ROCKS OR NEAT

VODKA absolut, grey goose, grey goose watermelon & basil, hangar 1, ketel one, ketel one citroen, ketel one oranje, new amsterdam, new amsterdam pineapple, skyy, skyy infusions cherry, svedka raspberry, tito's

GIN aviation, bombay sapphire, hendrick's, tanqueray

RUM appleton estate 8 yr, bacardi superior, captain morgan, cruzan citrus, cruzan pineapple, malibu, zaya 16 yr

TEQUILA casamigos añejo, chavo malo blanco, don julio blanco, del maguey vida mezcal, el jimador silver, el tequilaño reposado gran reserva, espolon reposado, patrón silver, teremana blanco

WHISKEY • BOURBON basil hayden's, bulleit rye, crown royal, crown royal apple, fireball, high west american prairie, jack daniel's, jack daniel's honey, jameson irish, jim beam, knob creek rye, longbranch, maker's mark, woodford reserve

SCOTCH dewar's, glenlivet 18 yr, johnnie walker black, johnnie walker blue, macallan 12 yr

CORDIALS • COGNAC amaretto disaronno, amaro nonino, ancho reyes chile, aperol, bailey's irish cream, caffè borghetti, chateau aloe, cointreau, grand marnier, hennessy v.s, jägermeister, kahlúa, midori melon, rémy martin vsop, st. germain elderflower

WINES

SPARKLING + WHITE + ROSÉ

6oz (CAL 150) • 9oz (CAL 220) • BOTTLE (CAL 630)

	6oz	9oz	BOTTLE		6oz	9oz	BOTTLE
RIONDO 5.25oz (CAL 130) prosecco, veneto	9.29	—	46.00	KENDALL JACKSON chardonnay, california	9.79	14.79	39.00
NEW ANGOVE NINE VINES moscato, south australia	7.99	11.99	32.00	CHALK HILL chardonnay, russian river valley	12.99	19.49	52.00
EOS pinot grigio, central coast	8.29	12.29	33.00	JEAN-LUC COLOMBO rosé, méditerranée, france	8.29	12.29	33.00
KIM CRAWFORD sauvignon blanc, new zealand	11.49	17.29	46.00				

RED

6oz (CAL 160) • 9oz (CAL 230) • BOTTLE (CAL 660)

	6oz	9oz	BOTTLE		6oz	9oz	BOTTLE
SIDECAR pinot noir, central coast	8.99	13.49	36.00	DREAMING TREE cabernet sauvignon, north coast	10.29	15.29	41.00
MEIOMI pinot noir, california	12.79	18.99	51.00	NEW SUBSTANCE 'CS' cabernet sauvignon, washington	10.29	15.29	41.00
NEW VELVET DEVIL merlot, washington	9.49	14.29	38.00	STAG'S LEAP WINE CELLARS HANDS OF TIME red blend, napa valley	16.49	24.79	66.00
VAMPIRE merlot, california	12.49	18.79	50.00	THE PRISONER red blend, california	—	—	66.00
NEW PORTILLO malbec, mendoza	8.99	13.49	36.00				
AVALON cabernet sauvignon, california	8.79	12.99	35.00				

\$49

PREMIUM BOTTLES

SPARKLING (CAL 630) • WHITE (CAL 630) • RED (CAL 660)

VEUVE CLICQUOT 1/2 BOTTLE
(375ml, CAL 320) champagne, reims

ROEDERER ESTATE BRUT
sparkling, anderson valley

PATZ & HALL
chardonnay, sonoma coast

NEW PONZI TAVOLA
pinot noir, willamette valley

DAOU
cabernet sauvignon, paso robles

APPS

NACHOS

POKE NACHOS*

marinated raw ahi, crispy wontons, avocado, serranos, white truffle sauce, sweet soy ginger sauce, sriracha aioli, cilantro, green onions, nori, sesame seeds. (cal 870) 14.99

BEER PAIRING: HOUSE CUVÉE

CHICKEN NACHOS

pinto beans, cheddar, monterey jack, tomato, cilantro, onions, crushed avocado, sour cream, house pickled jalapeños and guajillo, chipotle and tomatillo pepper sauces. (cal 2630) 14.49

BLACKENED AHI SASHIMI*

seared rare, soy vinaigrette, wasabi, house pickled vegetables, pickled ginger. (cal 470) 14.79

SPICY TUNA STACK*

avocado, edamame, cucumber, cilantro, nori, wasabi soy sauce. (cal 550) 13.99

FRIED CALAMARI

spicy tomato sauce, roasted jalapeño tartar. (cal 990) 13.49

ONION RING TOWER

beer-battered, parmesan, chipotle ranch, buttermilk ranch. (cal 1330) 10.79

AVOCADO TOAST

toasted artisan bread, crushed avocado, whipped feta, red onion arugula, baby tomatoes. (cal 750) 11.49

CLASSIC SLIDERS*

flat-griddled & smashed with cheddar, special sauce, arugula, tomato, pickles on toasted brioche buns, house fries. (cal 1330) 12.99

JUMBO BAVARIAN PRETZEL

house IPA white cheddar beer cheese, horseradish mustard. (cal 1440) 12.49

FIRECRACKER SHRIMP

tempura shrimp, sweet chili sriracha, crispy rice cake, sweet soy ginger, green onions, red pepper threads, cilantro. (cal 1320) 14.49

BEER PAIRING: HOUSE IPA

PIZZA

BBQ CHICKEN

smoked gouda, shredded mozzarella, red onion, cilantro, bbq sauce. (cal 1250) 15.99

MARGHERITA

fresh mozzarella, roasted tomatoes, roasted garlic, fresh basil. (cal 1070) 14.99

THREE CHEESE

fontina, fresh mozzarella, parmesan. (cal 1040) 14.79

NEW MIGUEL'S QUESO DIP

cheddar, pepper jack, queso blanco, roasted poblano peppers, guajillo chile, chipotle, warm flour tortillas & chips. (cal 1560) 12.79

BEER PAIRING: HOUSE NOBLE PURSUIT

CHICKEN LETTUCE WRAPS

tofu, green onions, water chestnuts, wonton cup, pickled vegetables, sweet chili, spicy peanut vinaigrette. (cal 770) 13.49

FOUR CHEESE SPINACH DIP

feta, jack, parmesan, cream cheese, crispy flatbread & tortilla chips. (cal 950) 13.99

EDAMAME

steamed (cal 180) or stir-fried with chili and garlic. (cal 490) 6.49

GUACAMOLE & CHIPS

red onion, cilantro, serranos, lime. (cal 800) 6.99


SHIITAKE GARLIC NOODLES

chinese egg noodles, shitake mushrooms, garlic, honey, parmesan, chives. (cal 800) 7.99

WINGS

12 CRISPY TRADITIONAL (cal 1100-1390) 14.49

BONELESS (cal 890-1140) 13.49

GARDEIN®  (cal 750-1000) 13.49

Choose up to two sauces:
buffalo • whiskey black pepper • bbq • korean chili garlic
lemon pepper dry rub

PARM TRUFFLE FRIES

white truffle oil, parmesan, thyme, parsley. (cal 500) 5.99

SWEET POTATO FRIES

maple syrup. (cal 650) 5.49

WISCONSIN FRIED CHEESE CURDS

honey hot sauce, horseradish aioli. (cal 1980) 11.79

GRILLED KOREAN BBQ BEEF

boneless short ribs, jasmine rice, pickled vegetables, sweet soy ginger sauce. (cal 940) 14.99

HAND-BATTERED CHICKEN TENDERS

maple dijon, buttermilk ranch, house fries. (cal 1320) 11.99

CALI ROLL STACK*

crab, crispy rice cake, baby tomatoes, avocado, cucumber, serranos, masago, nori, sweet soy ginger, cilantro, pickled ginger aioli. (cal 970) 14.49

THE CARNIVORE

pepperoni, seasoned beef, spicy sausage, crispy bacon, mozzarella, tomato sauce. (cal 1520) 16.49

BEER PAIRING: HOUSE IPA

PEPPERONI & MUSHROOM

crimini mushrooms, mozzarella, tomato sauce. (cal 1100) 15.49

STARTER SOUPS + SALADS

CHICKEN TORTILLA SOUP (cal 610 / 1110) 6.99 • 8.99

TOMATO BISQUE  (cal 240 / 480) 6.49 • 7.99

TRADITIONAL CAESAR (cal 410) 7.99

HOUSE SALAD

mixed greens, baby tomatoes, carrots, croutons, white cheddar, balsamic vinaigrette. (cal 430) 7.99

KALE & ROMAINE CAESAR

roasted brussels sprouts, pistachios, golden raisins, baby tomatoes, parmesan. (cal 540) 8.49

MAINS

ADD CUP OF SOUP OR SALAD TO ANY ENTRÉE FOR 3.99

**TOMATO BISQUE • CHICKEN TORTILLA • TRADITIONAL CAESAR • HOUSE SALAD
KALE & ROMAINE CAESAR ADD 1.00**

STEAK

20oz BONE-IN RIBEYE*

parmesan mashed potatoes, grilled baby broccoli, house steak sauce. (cal 1390) 36.99

with grilled shrimp skewer (cal 1530) add 5.00

BEER PAIRING: HOUSE SOUTHERN PASS

8oz PEPPER CRUSTED FILET*

parmesan mashed potatoes, asparagus, honey roasted carrots, brandy shallot cream sauce.

(cal 1080) 32.99

STEAK BOWL*

grilled sirloin, stir-fried sesame brown rice and red quinoa, shiitake mushrooms, snap peas, bok choy, carrots, red onion, asparagus, red pepper flakes. (cal 520) 21.99

CHICKEN BOWL (cal 500) 19.99

SHRIMP BOWL (cal 440) 21.99

SEAFOOD

NEW SESAME-CRUSTED AHI*

seared rare, crispy garlic, sesame seeds, jasmine rice, charred baby broccoli, baby tomatoes, creamy ponzu sauce. (cal 670) 25.99

BEER-BATTERED FISH & CHIPS

cod, house fries, malt vinegar slaw, roasted jalapeño tartar, malt vinegar aioli. (cal 2000) 18.99

BEER PAIRING: HOUSE LIGHT LAGER

SPICY JAMBALAYA

blackened shrimp, andouille sausage, crawfish, chicken, roasted poblano peppers, cajun cream sauce. choice of linguini, brown rice or jasmine rice. (cal 830 - 1740) 16.49 • 20.49

SHRIMP ZOODLE BOWL

zucchini noodles, baby tomatoes, basil, lemon, garlic, red pepper flakes, parmesan, white wine. (cal 470) 21.99

LOBSTER GARLIC NOODLES

maine lobster, shrimp, crab, shiitake mushrooms, honey, spinach, parmesan. (cal 1090) 24.99

sub zucchini noodles (cal 760) add 2.00

WHISKEY GLAZED SALMON*

whiskey black pepper glazed, parmesan mashed potatoes, roasted carrots, grilled baby broccoli. (cal 920) 21.99

BEER PAIRING: HOUSE GOLDEN PILSNER

 **VEGETARIAN** WHILE ITEMS MARKED "VEGETARIAN" ARE MADE WITHOUT MEAT OR STOCK FROM AN ANIMAL, YARD HOUSE USES COMMUNAL COOKING EQUIPMENT AND PREP AREAS FOR ALL OF OUR MENU OFFERINGS

*CONTAINS (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. NOT ALL INGREDIENTS ARE LISTED IN THE MENU. 2,000 CALORIES A DAY IS USED FOR GENERAL NUTRITIONAL ADVICE, BUT CALORIE NEEDS VARY. ADDITIONAL NUTRITIONAL INFORMATION AVAILABLE UPON REQUEST.