GREAT FOOD • CLASSIC ROCK
Yard House
WORLD'S LARGEST SELECTION OF DRAFT BEER

APPETIZERS

POKE NACHOS* marinated raw ahi, crispy wontons, avocado, serranos, white truffle sauce, sweet soy ginger sauce, sriracha aïoli, cilantro, green onions, nori, sesame seeds. (cal 870) — 13.49

CHICKEN NACHOS pinto beans, cheddar, monterey jack, tomato, cilantro, red & green sauce, onions, crushed avocado, sour cream, house pickled jalapeños. (cal 2630) — 12.99

AHI SASHIMI* seared rare, blackened, soy vinaigrette, wasabi, pickled vegetables, ginger. (cal 470) — 13.99

FIRECRACKER SHRIMP tempura shrimp, sweet chili sriracha, crispy rice cake, sweet soy ginger, green onions, red pepper threads, cilantro. (cal 1320) — 12.99

MIGUEL'S QUESO DIP NEW cheddar, pepper jack, queso blanco, roasted poblano peppers, guajillo chile, chipotle, warm flour tortillas & chips. (cal 1560) — 11.49

FOUR CHEESE SPINACH DIP feta, jack, parmesan, cream cheese, crispy flatbread & tortilla chips. (cal 950) — 12.49

SPICY TUNA STACK* avocado, edamame, cucumber, cilantro, nori, wasabi soy sauce. (cal 550) — 12.99

FRIED CALAMARI spicy tomato sauce, roasted jalapeño tartar. (cal 990) — 11.99

CALI ROLL STACK* crab, crispy rice cake, baby tomatoes, avocado, cucumber, serranos, masago, nori, sweet soy ginger, cilantro, pickled ginger aïoli. (cal 970) — 12.99

SHIITAKE GARLIC NOODLES V shiitake mushrooms, garlic, honey, parmesan, chives. (cal 800) — 6.99

ONION RING TOWER V beer-battered, parmesan, chipotle ranch, buttermilk ranch. (cal 1330) — 9.79

AVOCADO TOAST V toasted artisan bread, crushed avocado, whipped feta, red onion, arugula, baby tomatoes. (cal 750) — 9.99

GUACAMOLE & CHIPS V red onion, cilantro, serranos, lime. (cal 800) — 5.99

JUMBO BAVARIAN PRETZEL V house IPA white cheddar beer cheese, horseradish mustard. (cal 1440) — 9.99

WISCONSIN FRIED CHEESE CURDS V honey hot sauce, horseradish aïoli. (cal 1980) — 10.99

PARMESAN TRUFFLE FRIES V white truffle oil, parmesan, herbs. (cal 500) — 5.49

SWEET POTATO FRIES V maple syrup. (cal 650) — 4.99

FRIED CHICKEN TENDERS maple dijon, buttermilk ranch, fries. (cal 1320) — 10.49

EDAMAME V **steamed** (cal 180) or **hot & spicy** (cal 490) — 5.49

GRILLED KOREAN BBQ BEEF boneless short ribs, jasmine rice, pickled vegetables, sweet soy ginger sauce. (cal 940) — 13.99

CLASSIC SLIDERS* cheddar, special sauce, arugula, tomato, pickles, fries. (cal 1330) — 11.99

CHICKEN LETTUCE WRAPS tofu, green onions, water chestnuts, wonton cup, pickled vegetables, sweet chili, spicy peanut vinaigrette. (cal 770) — 12.49

WINGS

12 CRISPY TRADITIONAL (cal 1100-1390) 13.49 | **BONELESS** (cal 890-1140) 12.49 | **GARDEIN®** V (cal 750-1000) 12.49

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

STEAKS

20oz BONE-IN RIBEYE* parmesan mashed potatoes, grilled baby broccoli, house steak sauce. (cal 1390) — 34.99
with grilled shrimp skewer (cal 1530) **add 5.00**

8oz PEPPER CRUSTED FILET* parmesan mashed potatoes, asparagus, honey roasted carrots, brandy shallot cream sauce. (cal 1080) — 29.99

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) — 19.99
chicken bowl (cal 500) — 17.99
shrimp bowl (cal 440) — 19.99

ADD CUP OF SOUP OR SALAD TO ANY ENTRÉE
3.79
TOMATO BISQUE
CHICKEN TORTILLA
TRADITIONAL CAESAR
HOUSE SALAD
KALE & ROMAINE CAESAR add $1

HOUSE FAVORITES & SEAFOOD

NASHVILLE HOT CHICKEN sweet potato pancakes, pickles, ranch dressing, honey hot sauce, fried sage. (cal 1610) — 17.99

[MAC + CHEESE]² bacon, chicken, crimini, shiitake & oyster mushrooms, truffle oil, parmesan, panko cheddar crust. (cal 1340 / 2510) — 13.79 | 17.79

MAUI PINEAPPLE CHICKEN grilled with pineapple, baby broccoli, jasmine rice, sweet soy ginger sauce. (cal 1320) — 20.99

ORANGE CHICKEN bok choy, baby corn, orange glaze, jasmine rice. (cal 1860) **gardein® option available** V — 16.99

BEER-BATTERED FISH & CHIPS cod, house fries, malt vinegar slaw, roasted jalapeño tartar, malt vinegar aïoli. (cal 2000) — 17.49

WHISKEY GLAZED SALMON* whiskey black pepper glazed, parmesan mashed potatoes, roasted carrots, grilled baby broccoli. (cal 920) — 20.99

SPICY JAMBALAYA choice of linguine or rice, blackened shrimp, andouille sausage, crawfish, chicken, peppers, cajun cream sauce. (cal 830-1730) — 14.99 | 18.99

SHRIMP ZOODLE BOWL zucchini noodles, baby tomatoes, basil, lemon, garlic, red pepper flakes, parmesan, white wine. (cal 470) — 19.99

LOBSTER GARLIC NOODLES maine lobster, shrimp, crab, shiitake mushrooms, honey, spinach, parmesan. (cal 1090) — 23.49
sub zucchini noodles (cal 760) **add 2.00**

SESAME-CRUSTED AHI* NEW seared rare, crispy garlic, sesame seeds, jasmine rice, charred baby broccoli, baby tomatoes, creamy ponzu sauce. (cal 670) — 23.99

PRIME BURGERS (1/2 LB)

proprietary U.S.D.A. prime blend • with house fries (add cal 360) • toasted brioche bun with sesame seeds • gluten-free bun available • sub beyond burger™ add 2.00

BBQ BACON CHEDDAR* smoked bacon, bbq sauce, garlic aïoli. (cal 1370) — 13.99

PEPPER JACK* roasted poblano peppers, pepper jack, sriracha mayo. (cal 1150) — 13.49

CLASSIC CHEESE* cheddar, lettuce, tomato, onion, garlic aïoli. (cal 1080) — 12.49

KUROBUTA PORK* spicy candied bacon, white american cheese, arugula, blueberry ketchup. (cal 1170) — 12.79

BEYOND BURGER™ V vegan mozzarella, crushed avocado, arugula, onion, tomato, pickles, served with a side salad tossed in balsamic vinaigrette. (cal 1000) — 15.49

SUB HOUSE FRIES
PARMESAN TRUFFLE FRIES (add cal 410) $1
SWEET POTATO FRIES (add cal 400) $1
ONION RINGS (add cal 420) $1

SANDWICHES

with house fries (add cal 360)

NASHVILLE HOT CHICKEN spicy sweet slaw, white cheddar, toasted brioche bun. (cal 1120) — 13.49

GRILLED CHICKEN & AVOCADO avocado, swiss, roasted tomatoes, arugula, basil aïoli, toasted brioche bun. (cal 1120) — 12.99

KOREAN BBQ CHEESESTEAK NEW chopped ribeye, white cheddar, kimchi, gochujang, caramelized onions, green onions, roasted garlic aïoli. (cal 1390) — 13.99

HOUSE CHEESESTEAK NEW chopped ribeye, white cheddar, house steak sauce, roasted garlic aïoli, fried onion strings. (cal 1260) — 13.49

STACKED TURKEY CLUB roasted turkey, bacon, swiss, avocado, tomato, boston lettuce, mayo, toasted brioche. (cal 1360) — 13.49

DOUBLE DECKER BLT NEW bacon, boston lettuce, tomato, mayo, toasted brioche. (cal 1140) — 12.79
with avocado (cal 70) **add 1.99**

GRILLED CHEESE & TOMATO BISQUE yellow and white cheddar, swiss, fontina, roasted tomatoes, artisan bread. (cal 1320) — 11.79
with avocado or bacon (cal 70 / 210) **add 1.99**

BEER-BATTERED COD NEW malt vinegar slaw, toasted brioche bun. (cal 1070) **"hot fish" style available** — 13.49

"EVERYTHING-CRUSTED" AHI* NEW seared rare, shiitake mushrooms, house steak sauce, arugula, white truffle sauce, toasted brioche bun. (cal 1020) — 15.49

STREET TACOS

two or three tacos in flour tortillas with spicy rice, pinto beans

	two	three
VAMPIRE cheese-crusted tortilla, carnitas, bacon, roasted garlic, crushed avocado, salsa roja, sour cream, cilantro. (cal 1280 / 1750)	15.49	18.49
CARNE ASADA ribeye, roasted poblano, crushed avocado, onions, cilantro, salsa verde. (cal 820 / 1060)	13.99	16.99
BAJA choice of beer-battered cod or shrimp, crushed avocado, cabbage, sriracha aïoli, salsa roja, cilantro. (cal 820-1300)	12.99	15.99
BLACKENED SHRIMP crushed avocado, cabbage, sriracha aïoli, salsa roja, cilantro. (cal 760 / 970)	12.99	15.99
GRILLED KOREAN BEEF ribeye, sweet gochujang broccoli slaw, sriracha aïoli, green onions, sesame seeds. (cal 1020 / 1360)	12.99	15.99

CUSTOMIZE YOUR TACO • **"VAMPIRE-STYLE" any taco in a crispy, cheese-crusted tortilla (cal 240) add 1.00 each or wrap in corn tortillas or butter lettuce cups**

We proudly offer: Jack Daniel's, Tanqueray, Captain Morgan, Johnnie Walker Black, Patrón Silver, Tito's Vodka.

V **VEGETARIAN** WHILE ITEMS MARKED "VEGETARIAN" ARE MADE WITHOUT MEAT OR STOCK FROM AN ANIMAL, YARD HOUSE USES COMMUNAL COOKING EQUIPMENT & 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.

SOUPS & STARTER SALADS

CHICKEN TORTILLA SOUP (cal 610 / 1110) — 5.99 | 7.99

TOMATO BISQUE V (cal 240 / 480) — 5.49 | 6.99

HOUSE SALAD V — 6.99
mixed greens, baby tomatoes, carrots, croutons, white cheddar, balsamic vinaigrette. (cal 430)

TRADITIONAL CAESAR (cal 410) — 7.49

KALE & ROMAINE CAESAR (cal 540) — 7.99

ENTRÉE SALADS

POKE SALAD* — 16.99
marinated raw ahi, arugula, avocado, cucumbers, seaweed salad, baby tomatoes, edamame, crispy wonton, masago, nori, soy vinaigrette, sriracha aïoli. (cal 730)

AHI CRUNCHY SALAD* — 12.49 | 15.99
seared rare, blackened, field greens, broccoli slaw, crispy wontons, cilantro, soy vinaigrette. (cal 410 / 780)

BBQ CHICKEN SALAD — 11.49 | 14.99
mixed greens, avocado, pasilla, corn, cheddar, monterey jack, tortilla strips, tomato, pinto beans, fried onions, cilantro, chipotle ranch. (cal 970 / 1650)

COBB SALAD — 9.79 | 11.79
mixed greens, baby tomatoes, edamame, carrots, radish, egg, bleu cheese, corn, bacon, avocado, ranch. (cal 410 / 740)
with chicken (cal 610 / 940) **add 4.00**
with shrimp (cal 550 / 880) **add 5.25**
with salmon* (cal 820 / 1140) **add 6.50**

KALE & ROMAINE CAESAR — 7.99 | 9.49
roasted brussels sprouts, pistachios, raisins, baby tomatoes, parmesan. (cal 540 / 700)
with chicken (cal 740 / 900) **add 4.00**
with shrimp (cal 680 / 840) **add 5.25**
with salmon* (cal 940 / 1100) **add 6.50**

PIZZAS

THE CARNIVORE — 14.99
pepperoni, seasoned beef, spicy sausage, crispy bacon, mozzarella, tomato sauce. (cal 1520)

PEPPERONI & MUSHROOM — 13.99
crimini mushrooms, mozzarella, tomato sauce. (cal 1100)

CHEESE — 13.49
fontina, mozzarella, parmesan. (cal 1040)

MARGHERITA V — 13.79
fresh mozzarella, roasted tomatoes, roasted garlic, fresh basil. (cal 1070)

BBQ CHICKEN — 14.79
smoked gouda, mozzarella, red onion, cilantro, bbq sauce. (cal 1250)

HAPPY HOUR

MON-FRI 3PM-6PM
SUN-WED 10PM-CLOSE

1/2 OFF

SELECT APPETIZERS & ALL PIZZAS

- FOUR CHEESE SPINACH DIP
- MIGUEL'S QUESO DIP
- POKE NACHOS*
- CHICKEN NACHOS
- CHICKEN LETTUCE WRAPS
- FRIED CHICKEN TENDERS
- CLASSIC SLIDERS*
- WISCONSIN FRIED CHEESE CURDS
- AHI SASHIMI*
- FRIED CALAMARI
- BONELESS WINGS
- GARDEIN® WINGS
- ONION RING TOWER
- THE CARNIVORE PIZZA
- PEPPERONI & MUSHROOM PIZZA
- CHEESE PIZZA
- MARGHERITA PIZZA
- BBQ CHICKEN PIZZA

DESSERTS

CARROT CAKE V — 7.99
cream cheese frosting, caramel sauce, powdered sugar. (cal 460)

BREAD PUDDING WITH CRÈME ANGLAISE V — 8.99
vanilla bean & caramel sauces, vanilla ice cream, powdered sugar. (cal 810)

CHOCOLATE FUDGE CAKE V — 8.99
three-layer dark chocolate, fudge frosting, chocolate chips, marbled chocolate sauce. (cal 890)

MINI CHEESECAKE BRÛLÉE V — 4.99
caramelized crispy sugar topping. (cal 400)

BROOKIE V — 8.99
cookie dough fudge brownie, chocolate & caramel sauces, vanilla ice cream. (cal 1280)

GREAT FOOD • CLASSIC ROCK
Yard House
WORLD'S LARGEST SELECTION OF DRAFT BEER

BEER

GOBLETS | PINTS | PUB GLASS | HALF YARDS

SEASONAL • ROTATING

	PINT or GOBLET	23oz PUB GLASS	HALF YARD
pint or goblet (cal 270) • pub glass (cal 390) half yard (cal 550) • abv varies			
SAMUEL ADAMS SEASONAL seasonal • boston, ma	6.99	8.99	14.99
SIERRA NEVADA SEASONAL seasonal • chico, ca	7.29	9.29	15.49

LIGHT

	PINT or GOBLET	23oz PUB GLASS	HALF YARD
pint or goblet (cal 140) • pub glass (cal 200) half yard (cal 270)			
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
CORONA PREMIER 4.0% • light lager • mexico	6.99	8.99	14.99
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

CRISP • REFRESHING

	PINT or GOBLET	23oz PUB GLASS	HALF YARD
pint or goblet (cal 200) • pub glass (cal 290) half yard (cal 410)			
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	6.79	8.79	14.49
KONA BIG WAVE GOLDEN 4.4% • blonde ale • kailua kona, hi	6.99	8.99	14.99
BAVIK SUPER PILS 5.2% • pilsner • belgium	6.99	8.99	14.99
PAULANER PILS NEW 4.8% • pilsner • germany	7.29	9.29	15.49
STELLA ARTOIS 5.2% • pilsner • belgium	6.29	8.29	13.49
GAFFEL KÖLSCH NEW 4.8% • kolsch • germany	7.79	9.79	16.49

IPA • HOPPY

	PINT or GOBLET	23oz PUB GLASS	HALF YARD
pint or goblet (cal 270) • pub glass (cal 380) half yard (cal 550)			
DOGFISH HEAD HAZY-O! NEW 7.1% • hazy ipa • milton, de	7.29	9.29	15.49
NEW BELGIUM VOODOO RANGER JUICY HAZE 7.5% • hazy ipa • fort collins, co	7.29	9.29	15.49
SIERRA NEVADA HAZY LITTLE THING 6.7% • hazy ipa • chico, ca	7.49	9.49	15.99
STONE TANGERINE EXPRESS HAZY IPA 6.7% • hazy ipa • escondido, ca	7.29	9.29	15.49
DOGFISH HEAD 60 MINUTE 6.0% • 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

IPA • HOPPY

	PINT or GOBLET	23oz PUB GLASS	HALF YARD
pint or goblet (cal 270) • pub glass (cal 380) half yard (cal 550)			
NEW BELGIUM VOODOO RANGER IPA NEW 7.0% • india pale ale • fort collins, co	7.29	9.29	15.49
STONE IPA 6.9% • india pale ale • escondido, ca	7.49	9.49	15.99
OFFSHOOT RETREAT NEW G 8.6% • imperial hazy ipa • placentia, ca	7.29	–	–
ELYSIAN SPACE DUST 8.2% • imperial ipa • seattle, wa	7.79	–	–
SIERRA NEVADA BIG LITTLE THING NEW G 9.0% • imperial ipa • chico, ca	6.29	–	–

WHEAT

	PINT or GOBLET	23oz PUB GLASS	HALF YARD
pint or goblet (cal 200) • pub glass (cal 290) half yard (cal 410)			
BAPTIST WIT 5.0% • white ale • belgium	6.79	8.79	14.49
BLUE MOON 5.4% • white ale • golden, co	5.49	7.49	11.99
WEIHENSTEPHANER HEFE WEISSBIER 5.4% • weissbier • germany	7.29	9.29	15.49
pint or goblet (cal 270) • pub glass (cal 380)			
SCHNEIDER WEISSE AVENTINUS NEW G 8.2% • weizenbock • germany	7.49	–	–

FRUIT

	PINT or GOBLET	23oz PUB GLASS	HALF YARD
pint or goblet (cal 200) • pub glass (cal 290) half yard (cal 410)			
STIEGL RADLER GRAPEFRUIT 2.5% • radler • austria	7.29	9.29	15.49
FOUNDERS NITRO RUBÆUS NEW 5.7% • fruit beer • grand rapids, mi	7.29	9.29	15.49
GOLDEN ROAD MANGO CART NEW 4.0% • fruit beer • los angeles, ca	6.99	8.99	14.99

SOUR

	PINT or GOBLET	23oz PUB GLASS	HALF YARD
pint or goblet (cal 200) • pub glass (cal 290)			
THE BRUERY TERREUX GOSES ARE RED NEW G 5.6% • gose • anaheim, ca	6.99	–	–
STUPID SILLY SOUR G 5.5% • belgian sour • belgium	9.29	–	–
pint or goblet (cal 270) • pub glass (cal 380)			
PETRUS PASSION FRUIT SOUR G 7.3% • belgian sour • belgium	9.29	–	–
GEUZE BOON SÉLECTION G 6.3% • belgian gueuze • belgium	8.99	–	–

MALTY • AMBER

	PINT or GOBLET	23oz PUB GLASS	HALF YARD
pint or goblet (cal 200) • pub glass (cal 290) half yard (cal 410)			
HACKER-PSCHORR DUNKEL NEW 5.0% • dunkel lager • germany	7.29	9.29	15.49
NEW BELGIUM FAT TIRE NEW 5.2% • amber ale • fort collins, co	6.99	8.99	14.99
pint or goblet (cal 270) • pub glass (cal 380)			
AYINGER CELEBRATOR NEW G 6.7% • dopplebock • germany	8.49	–	–

BROWN • STOUT

	PINT or GOBLET	23oz PUB GLASS	HALF YARD
pint or goblet (cal 200) • pub glass (cal 290) half yard (cal 410)			
GUINNESS STOUT 4.2% • dry stout • ireland	7.29	9.29	15.49
ROGUE NITRO CHOCOLATE STOUT 5.0% • american stout • newport, or	7.49	9.49	15.99
pint or goblet (cal 270) • pub glass (cal 380) half yard (cal 550)			
ROGUE HAZELNUT BROWN NECTAR NEW 6.0% • american brown • newport, or	7.79	9.79	16.49
NEW HOLLAND DRAGON'S MILK G 11.0% • imperial stout • holland, mi	7.99	–	–

STRONG • GOLDEN

	PINT or GOBLET	23oz PUB GLASS	HALF YARD
pint or goblet (cal 270) • pub glass (cal 380)			
DELIRIUM TREMENS NEW G 8.5% • belgian golden • belgium	9.29	–	–

STRONG • DARK

	PINT or GOBLET	23oz PUB GLASS	HALF YARD
pint or goblet (cal 270) • pub glass (cal 380)			
CHIMAY BLUE GRANDE RÉSERVE G 9.0% • belgian strong dark • belgium	9.49	–	–
GULDEN DRAAK G 10.5% • belgian strong dark • belgium	8.29	–	–
PETRUS CHERRY CHOCOLATE NITRO QUAD G 8.5% • belgian quadrupel • belgium	9.29	–	–

BEYOND BEER

	PINT or GOBLET	23oz PUB GLASS	HALF YARD
pint or goblet (cal 130) • pub glass (cal 190)			
FOUNDERS MAS AGAVE LIME NEW 4.5% • hard seltzer • grand rapids, mi	7.29	9.29	–
TRULY WILD BERRY 5.0% • hard seltzer • boston, ma	6.99	8.99	–
pint or goblet (cal 270) • pub glass (cal 390) half yard (cal 530)			
ACE GUAVA NEW 5.0% • cider • sebastopol, ca	7.79	9.79	16.49
ACE PINEAPPLE 5.0% • cider • sebastopol, ca	7.29	9.29	15.49
ANGRY ORCHARD CRISP APPLE 5.0% • cider • walden, ny	5.99	7.99	12.99
STRAINGE BEAST GINGER, LEMON & HIBISCUS NEW 7.0% • hard kombucha • chico, ca	8.29	10.29	17.49

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) 0.0% • zero alcohol • netherlands	5.79
LAGUNITAS HOPPY REFRESHER (cal 0) 0.0% • zero alcohol • petaluma, ca	5.79

HOUSE BEERS

	PINT or GOBLET	23oz PUB GLASS	HALF YARD
pint or goblet (cal 270) • pub glass (cal 380) half yard (cal 550)			
HOUSE BELGIAN AMBER TRIPEL G 9.0% • belgian amber tripel • belgium	8.99	–	–
HOUSE BELGIAN GOLDEN G 10.5% • belgian golden • belgium	8.99	–	–
HOUSE IPA 6.2% • india pale ale • escondido, ca	5.79	7.79	12.49
pint or goblet (cal 200) • pub glass (cal 290) half yard (cal 410)			
HOUSE GOLDEN PILSNER 4.8% • pilsner • fort collins, co	6.79	8.79	14.49
HOUSE BELGIAN WHITE 5.1% • white ale • escondido, ca	6.79	8.79	14.49
HOUSE HONEY BLONDE 4.9% • honey beer • escondido, ca	5.79	7.79	12.49
pint or goblet (cal 125) • pub glass (cal 180) half yard (cal 250)			
HOUSE LIGHT LAGER NEW 4.0% • light lager • escondido, ca	4.99	6.99	10.99

BREWER COLLABORATION SERIES

pint or goblet (cal 200) • pub glass (cal 290) half yard (cal 410)			
SOUTHERN PASS IN COLLABORATION WITH STONE BREWING 5.0% • texas lager • escondido, ca	7.29	9.29	15.49
pint or goblet (cal 270) • pub glass (cal 380) half yard (cal 550)			
NOBLE PURSUIT IN COLLABORATION WITH NEW BELGIUM BREWING 6.9% • india pale ale • fort collins, co	7.79	9.79	16.49
LIQUID COMPASS G IN COLLABORATION WITH STONE BREWING 8.5% • imperial ipa • escondido, ca	8.29	–	–
YARD HOUSE CUVÉE IN COLLABORATION WITH VAN STEENBERGE BREWERY 6.5% • belgian blend • belgium	7.79	9.79	16.49

BEER FLIGHTS

HOUSE SIX-PACK (cal 240) 10.49

BELGIAN SIX-PACK (cal 280) 11.99

BREWER COLLABORATION SERIES FOUR-PACK (cal 320) 8.99

COCKTAILS

SIGNATURE COCKTAILS

MALIBU PEACH 11.29
cruzan pineapple rum, skyy infusions cherry vodka, dekuyper peachtree & island punch, citrus agave. (cal 280)

DRAGON FRUIT COSMO 10.99
skyy vodka, dragon fruit, citrus agave, cranberry juice, lemon. (cal 190)

PINEAPPLE EXPRESS 10.49
new amsterdam pineapple vodka, cruzan pineapple rum, fresh pineapple, mint. (cal 220)

HENDRICK'S ELDERFLOWER TONIC 11.29
hendrick's gin, q elderflower tonic, lime, cucumber, mint. (cal 140)

BLACK ORCHID 11.29
svedka raspberry vodka, dekuyper blue curaçao, watermelon pucker, cranberry juice. (cal 230)

APEROL SPRITZ 11.29
aperol, prosecco, club soda, orange. (cal 200)

TITO'S BLOODY MARY 11.49
tito's handmade vodka, bloody mary mix, spicy candied bacon, olive, lime. (cal 190)

LONG BEACH TEA 10.49
INSPIRED BY OUR ORIGINAL LOCATION IN LONG BEACH, CA
hangar 1 vodka, bacardi rum, chavo malo tequila blanco, tanqueray gin, orange liqueur, citrus agave, cranberry juice, sprite. (cal 270)

MOJITOS + SANGRIAS

FLAVORED MOJITO 10.49
passion fruit • mango • strawberry
cruzan citrus rum, lime, mint. (cal 250-280)

CLASSIC MOJITO 10.49
bacardi superior rum, lime, mint. (cal 230)

SUNSET SANGRIA 10.79
new amsterdam vodka, aperol, angove nine vines moscato, citrus agave, passion fruit, velvet devil merlot. (cal 200)

MIDNIGHT SANGRIA 10.79
sidecar pinot noir, hennessy v.s cognac, midori melon, citrus agave, clover honey, black cherry. (cal 240)

WHISKEY + BOURBON

ULTIMATE JAMESON & GINGER 10.29
jameson irish whiskey, jameson caskmates ipa whiskey, jameson caskmates stout whiskey, ginger ale, lemon. (cal 160)

SOUTHERN RUSH 12.99
longbranch bourbon, smoked peach purée, lemon juice, chocolate bitters. (cal 270)

OLD 43 11.29
woodford reserve bourbon, licor 43, citrus agave, orange bitters. (cal 230)

BOLD FASHIONED 11.29
maker's mark bourbon, orange liqueur, hickory smoked black cherry syrup, orange bitters. (cal 250)

MULES

HOUSE MADE GINGER BEER

GREY GOOSE STRAWBERRY MULE 11.49
grey goose vodka, fresh strawberries, ginger beer, lime, mint. (cal 250)

MOSCOW MULE 10.49
new amsterdam vodka, ginger beer, lime, mint. (cal 240)

HAWAIIAN MULE 10.49
new amsterdam pineapple vodka, ginger beer, pineapple, mint. (cal 240)

MARGARITAS

MAGIC MARGARITA 12.99
casa noble crystal tequila, color-changing citrus agave. (cal 220)

POMEGRANATE MARGARITA 10.49
chavo malo tequila blanco, pomegranate, citrus agave, lime, sugar rim. (cal 250)

HOUSE MARGARITA 10.49
chavo malo tequila blanco, orange liqueur, citrus agave, lime, salt rim. (cal 220)

SALTED WATERMELON MARGARITA 10.49
el jimador silver tequila, cointreau, citrus agave, watermelon purée, lime, salt rim. (cal 270)

GRAND PATRÓN MARGARITA 12.99
patrón silver tequila, orange liqueur, citrus agave, grand marnier, orange, lime, salt rim. (cal 270)

HARD SELTZERS ON TAP LIGHTLY FLAVORED, HAND-CRAFTED TRULY SELTZERS

BLACK CHERRY filthy black cherry syrup, truly wild berry hard seltzer, drenched cherry. (cal 110) 7.49

PASSION FRUIT passion fruit syrup, truly wild berry hard seltzer, mint. (cal 100) 7.49

DRAGON FRUIT dragon fruit syrup, truly wild berry hard seltzer. (cal 100) 7.49

WATERMELON watermelon purée, truly wild berry hard seltzer, lime. (cal 110) 7.49

LOADED SELTZERS +$3
ABSOLUT LIME VODKA • CRUZAN CITRUS RUM
AVIATION GIN • PATRÓN SILVER TEQUILA

ZERO PROOF

FLAVORED SPARKLING WATER with topo chico 4.29
• black cherry (cal 60) • cucumber mint (cal 40)
• passion fruit (cal 45)

TOPO CHICO SPARKLING (cal 0) 3.79

FIJI 1 liter (cal 0) 4.79

LEMONADE 3.79
• classic (cal 110) • dragon fruit (cal 390)
• strawberry (cal 300)

HOUSE-BREWED ICED TEA 3.49
• black tea (cal 0) • sweet (cal 80)
• peach (cal 0)

ESPRESSO (cal 30) 3.49

CAPPUCCINO (cal 120) 3.99

HOT TEA (cal 0) 3.49
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 Coca-Cola products. Dr Pepper LAVAZZA Red Bull vitaminwater

G 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.

WINE

SPARKLING + WHITE + ROSÉ

	6oz	9oz	Bottle
6oz (cal 150) • 9oz (cal 220) • bottle (cal 630)			
RIONDO (5.25oz, cal 130) prosecco, veneto	8.79	-	43.00
ANGOVE NINE VINES NEW moscato, south australia	7.79	11.49	31.00
EOS pinot grigio, central coast	7.79	11.49	31.00
KIM CRAWFORD sauvignon blanc, new zealand	10.49	15.79	42.00
KENDALL JACKSON chardonnay, california	9.29	13.99	37.00
CHALK HILL chardonnay, russian river valley	12.49	18.79	50.00
JEAN-LUC COLOMBO rosé, méditerranée, france	7.79	11.49	31.00

RED WINE

	6oz	9oz	Bottle
6oz (cal 160) • 9oz (cal 230) • bottle (cal 660)			
SIDECAR pinot noir, central coast	8.49	12.79	34.00
MEIOMI pinot noir, california	12.29	18.29	49.00
VELVET DEVIL NEW merlot, washington	8.79	13.29	35.00
VAMPIRE merlot, california	11.99	17.99	48.00
PORTILLO NEW malbec, mendoza	8.49	12.79	34.00
AVALON cabernet sauvignon, california	8.29	12.29	33.00
DREAMING TREE cabernet sauvignon, north coast	9.79	14.49	39.00
SUBSTANCE 'CS' NEW cabernet sauvignon, washington	9.79	14.49	39.00
STAG'S LEAP WINE CELLARS HANDS OF TIME red blend, napa valley	15.99	23.99	64.00
THE PRISONER red blend, california	–	–	64.00

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

PONZI TAVOLA NEW pinot noir, willamette valley

DAOU cabernet sauvignon, paso robles

$49

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