

# BEER

GOBLETS | PINTS | PUB GLASS | HALF YARDS

23 OUNCE  
PUB GLASS  
\$2 MORE

ASK ABOUT  
ADDITIONAL DRAFT  
SELECTIONS

## HOUSE BEERS



pint or goblet (cal 200) • pub glass (cal 290) • half yard (cal 410)

	PINT or GOBLET	23oz PUB GLASS	HALF YARD
<b>HOUSE GOLDEN PILSNER</b> 4.8% • pilsner • fort collins, co	6.75	8.75	14.50
<b>HOUSE HONEY BLONDE</b> 4.9% • honey beer • escondido, ca	6.50	8.50	14.00
<b>HOUSE WHITE ALE</b> 5.1% • white ale • escondido, ca	7.25	9.25	15.50
pint or goblet (cal 270) • pub glass (cal 390) • half yard (cal 550)			
<b>HOUSE BELGIAN GOLDEN</b> 10.5% • belgian golden • belgium	9.75	—	—
<b>HOUSE BELGIAN AMBER TRIPEL</b> 9.0% • belgian amber tripel • belgium	9.75	—	—
<b>HOUSE IPA</b> 6.2% • india pale ale • escondido, ca	6.50	8.50	14.00
<b>YARD HOUSE 23RD ANNIVERSARY: NOBLE PURSUIT</b> 6.9% • india pale ale • fort collins, co	7.75	9.75	16.50
<b>LIQUID COMPASS</b> 8.5% • imperial ipa • escondido, ca	8.25	—	—
<b>YARD HOUSE CUVÉE</b> 6.5% • belgian blend • belgium	8.00	10.00	17.00

## SEASONAL • ROTATING

pint or goblet (cal 270) • pub glass (cal 390)  
half yard (cal 550) • abv varies

	PINT or GOBLET	23oz PUB GLASS	HALF YARD
<b>SAMUEL ADAMS SEASONAL</b> boston, ma	7.50	9.50	16.00
<b>SIERRA NEVADA SEASONAL</b> chico, ca	7.25	9.25	15.50
<b>STONE PILOT SERIES</b> escondido, ca	7.25	9.25	15.50

## LIGHT

pint or goblet (cal 140) • pub glass (cal 200) • half yard (cal 270)

	PINT or GOBLET	23oz PUB GLASS	HALF YARD
<b>BUD LIGHT</b> 4.2% • light lager • st. louis, mo	5.50	7.50	12.00
<b>COORS LIGHT</b> 4.2% • light lager • golden, co	5.50	7.50	12.00
<b>CORONA PREMIER</b> 4.0% • light lager • mexico	7.00	9.00	15.00

## CRISP • REFRESHING

pint or goblet (cal 200) • pub glass (cal 290) • half yard (cal 410)

	PINT or GOBLET	23oz PUB GLASS	HALF YARD
<b>FOUNDERS SOLID GOLD</b> 4.4% • pale lager • grand rapids, mi	7.50	9.50	16.00
<b>MODELO ESPECIAL</b> 4.4% • pale lager • mexico	7.25	9.25	15.50
<b>HOUSE HONEY BLONDE</b> 4.9% • honey beer • escondido, ca	6.50	8.50	14.00
<b>AYINGER BAVARIAN PILS</b> 5.3% • pilsner • germany	7.50	9.50	16.00
<b>BAVIK SUPER PILS</b> 5.2% • pilsner • belgium	7.25	9.25	15.50

## CRISP • REFRESHING

pint or goblet (cal 200) • pub glass (cal 290) • half yard (cal 410)

	PINT or GOBLET	23oz PUB GLASS	HALF YARD
<b>HOUSE GOLDEN PILSNER</b> 4.8% • pilsner • fort collins, co	6.75	8.75	14.50
<b>STELLA ARTOIS</b> 5.2% • pilsner • belgium	7.00	9.00	15.00
<b>STONE TROPIC OF THUNDER</b> 5.8% • hoppy lager • escondido, ca	8.00	10.00	17.00

## IPA • HOPPY

pint or goblet (cal 270) • pub glass (cal 390) • half yard (cal 550)

	PINT or GOBLET	23oz PUB GLASS	HALF YARD
<b>HOUSE IPA</b> 6.2% • india pale ale • escondido, ca	6.50	8.50	14.00
<b>YARD HOUSE 23RD ANNIVERSARY: NOBLE PURSUIT</b> 6.9% • india pale ale • fort collins, co	7.75	9.75	16.50
<b>LAGUNITAS SUPER CLUSTER</b> 8.0% • imperial ipa • petaluma, ca	8.00	—	—
<b>LIQUID COMPASS</b> 8.5% • imperial ipa • escondido, ca	8.25	—	—

## WHEAT

pint or goblet (cal 200) • pub glass (cal 290) • half yard (cal 410)

	PINT or GOBLET	23oz PUB GLASS	HALF YARD
<b>BAPTIST WIT</b> 5.0% • white ale • belgium	7.25	9.25	15.50
<b>BLUE MOON</b> 5.4% • white ale • golden, co	6.25	8.25	13.50
<b>HOUSE WHITE ALE</b> 5.1% • white ale • escondido, ca	7.25	9.25	15.50

## FRUITY • SOUR

pint or goblet (cal 200) • pub glass (cal 290) • half yard (cal 410)

	PINT or GOBLET	23oz PUB GLASS	HALF YARD
<b>STUPID SILLY SOUR</b> 5.5% • belgian sour • belgium	9.75	—	—
pint or goblet (cal 270) • pub glass (cal 390) • half yard (cal 550)			
<b>GEUZE BOON SÉLECTION</b> 6.3% • belgian gueuze • belgium	9.50	—	—

## BROWN • STOUT

pint or goblet (cal 200) • pub glass (cal 290) • half yard (cal 410)

	PINT or GOBLET	23oz PUB GLASS	HALF YARD
<b>GUINNESS STOUT</b> 4.2% • dry stout • ireland	8.00	10.00	17.00

## STRONG • GOLDEN

pint or goblet (cal 270) • pub glass (cal 390) • half yard (cal 550)

	PINT or GOBLET	23oz PUB GLASS	HALF YARD
<b>YARD HOUSE CUVÉE</b> 6.5% • belgian blend • belgium	8.00	10.00	17.00
<b>HOUSE BELGIAN GOLDEN</b> 10.5% • belgian golden • belgium	9.75	—	—
<b>AUGUSTIJN GRAND CRU</b> 9.0% • belgian tripel • belgium	8.25	—	—
<b>GULDEN DRAAK</b> 10.5% • belgian tripel • belgium	8.75	—	—

## STRONG • DARK

pint or goblet (cal 270) • pub glass (cal 390) • half yard (cal 550)

	PINT or GOBLET	23oz PUB GLASS	HALF YARD
<b>HOUSE BELGIAN AMBER TRIPEL</b> 9.0% • belgian amber tripel • belgium	9.75	—	—
<b>CHIMAY BLUE GRANDE RÉSERVE</b> 9.0% • belgian strong dark • belgium	9.50	—	—
<b>PETRUS CHERRY CHOCOLATE NITRO QUAD</b> 8.5% • belgian quadrupel • belgium	9.50	—	—

## CIDERS

pint or goblet (cal 270) • pub glass (cal 380) • half yard (cal 550)

	PINT or GOBLET	23oz PUB GLASS	HALF YARD
<b>ACE PINEAPPLE</b> 5.0% • cider • sebastopol, ca	8.00	10.00	17.00
<b>ANGRY ORCHARD CRISP APPLE</b> 5.0% • cider • walden, ny	6.75	8.75	14.50

## BOTTLES • CANS

<b>OMISSION PALE ALE</b> (cal 180) 5.8% • gluten-sensitive • or	6.25
<b>OMISSION ULTIMATE LIGHT</b> (cal 100) 4.2% • gluten-sensitive • or	6.25
<b>HEINEKEN 0.0</b> (cal 70) 0.0% • zero alcohol • netherlands	6.25
<b>LAGUNITAS HOPPY REFRESHER</b> (cal 0) 0.0% • zero alcohol • ca	6.25

# WINE

6oz 9oz Bottle

## SPARKLING + WHITE + ROSÉ

6oz (cal 150) • 9oz (cal 220) • bottle (cal 630)

<b>RIONDO</b> (5.25oz, cal 130) prosecco, veneto	9.50	—	47.00
<b>LA PERLINA</b> moscato, italy	8.25	12.25	33.00
<b>EOS</b> pinot grigio, central coast	8.50	12.75	34.00
<b>KIM CRAWFORD</b> sauvignon blanc, new zealand	12.00	18.00	48.00
<b>SALMON CREEK</b> chardonnay, california	8.25	12.25	33.00
<b>KENDALL JACKSON</b> chardonnay, california	10.50	15.75	42.00
<b>SEA SUN BY CAYMUS</b> chardonnay, california	12.00	18.00	48.00
<b>CHALK HILL</b> chardonnay, russian river valley	—	—	54.00
<b>JEAN-LUC COLOMBO</b> rosé, méditerranée, france	8.50	12.75	34.00

## RED WINE

6oz (cal 160) • 9oz (cal 230) • bottle (cal 660)

<b>SIDECAR</b> pinot noir, central coast	9.25	13.75	37.00
<b>MEIOMI</b> pinot noir, california	13.00	19.50	52.00
<b>STERLING VINTNERS COLLECTION</b> merlot, california	9.25	13.75	37.00
<b>VAMPIRE</b> merlot, california	—	—	52.00
<b>SANTA JULIA RESERVA</b> malbec, mendoza	—	—	40.00
<b>AVALON</b> cabernet sauvignon, california	9.00	13.50	36.00
<b>DREAMING TREE</b> cabernet sauvignon, north coast	10.50	15.75	42.00
<b>FELINO BY PAUL HOBBS</b> cabernet sauvignon, mendoza	—	—	52.00
<b>LOCATIONS CA BY DAVE PHINNEY</b> red blend, california	—	—	48.00
<b>THE PRISONER</b> red blend, napa valley	—	—	67.00

## PREMIUM BOTTLE SELECTIONS

sparkling (cal 630) • white (cal 630) • red (cal 660)

<b>VEUVE CLICQUOT 1/2 BOTTLE</b> (375ml, cal 320) champagne, reims	
<b>ROEDERER ESTATE BRUT</b> sparkling, anderson valley	
<b>PATZ &amp; HALL</b> chardonnay, sonoma coast	
<b>WHISPERING ANGEL</b> rosé, provence	
<b>KING ESTATE INSCRIPTION</b> pinot noir, willamette valley	
<b>DAOU</b> cabernet sauvignon, paso robles	
<b>STAG'S LEAP WINE CELLARS HANDS OF TIME</b> red blend, napa valley	

\$49

BEER  
FLIGHTS

HOUSE  
SIX-PACK  
(cal 270) 10.50

BELGIAN  
SIX-PACK  
(cal 280) 12.50

BUILD YOUR  
OWN FOUR-PACK  
(cal 170-345) price varies

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.



# EATS

**ADD CUP OF SOUP OR SALAD TO ANY ENTRÉE 3.95**

tomato bisque • clam chowder • house salad  
traditional caesar salad • kale caesar salad add 1.00

## APPETIZERS

<b>POKE NACHOS*</b> <i>HH</i>	14.95
marinated raw ahi, avocado, cilantro, serranos, green onions, nori, sesame seeds, sweet soy, sriracha aioli, white truffle sauce, crispy wontons. (cal 870)	
<b>CHICKEN NACHOS</b> <i>HH</i>	14.45
beans, cheese, red & green sauce, tomato, cilantro, onions, crushed avocado, sour cream. (cal 2470)	
<b>CHICKEN LETTUCE WRAPS</b> <i>HH</i>	13.25
tofu, green onions, water chestnuts, wonton chips, sweet chili, spicy peanut vinaigrette. (cal 760)	
<b>FRIED CALAMARI</b> <i>HH</i>	13.45
spicy tomato sauce, roasted jalapeño tartar. (cal 1010)	
<b>COCONUT SHRIMP</b>	15.25
sweet chili sauce. (cal 830)	
<b>GRILLED KOREAN BBQ BEEF</b>	14.95
boneless short ribs, jasmine rice, aloha sauce. (cal 860)	
<b>CLASSIC SLIDERS*</b> <i>HH</i>	12.95
cheese, special sauce, arugula, tomato, pickles, fries. (cal 1330)	
<b>ONION RING TOWER</b> <i>HH</i>	10.75
beer-battered, parmesan, chipotle ranch, buttermilk ranch. (cal 1330)	
<b>FRIED CHICKEN TENDERS</b> <i>HH</i>	11.45
maple dijon, ranch, fries. (cal 1230)	
<b>WISCONSIN FRIED CHEESE CURDS</b> <i>HH</i>	11.75
with honey hot sauce, horseradish aioli. (cal 1980)	
<b>TRUFFLE FRIES</b> <i>V</i>	5.95
shredded parmesan, herbs. (cal 500)	
<b>SWEET POTATO FRIES</b>	5.45
maple syrup. (cal 660)	
<b>TRADITIONAL WINGS</b>	14.25
buffalo • korean • ancho bbq • whiskey black pepper (cal 940-1220)	
<b>BONELESS WINGS</b> <i>HH</i>	13.25
buffalo • korean • ancho bbq • whiskey black pepper (cal 740-980) <i>gardein™ option available</i>	

## ENTRÉE SALADS

**ADD CHICKEN** (cal 180) 3.95 • **ADD SHRIMP** (cal 140) 4.95  
**ADD SALMON\*** (cal 240) 5.95

<b>COBB SALAD</b>	9.45	11.95
greens, baby tomatoes, edamame, carrots, radish, egg, bleu cheese, corn, bacon, avocado, ranch. (cal 520 / 840)		
<b>KALE CAESAR</b>	8.25	9.75
romaine, roasted brussels sprouts, pistachios, raisins, baby tomatoes, parmesan. (cal 460 / 590)		
<b>TRADITIONAL CAESAR</b> (cal 360 / 480)	7.95	9.25

# COCKTAILS

## SIGNATURE COCKTAILS

<b>MALIBU PEACH</b>	12.00
cruzan pineapple rum, skyy infusions cherry vodka, dekuyper peachtree & island punch, citrus agave. (cal 280)	
<b>DRAGON FRUIT COSMO</b>	11.75
skyy vodka, dragon fruit, citrus agave, cranberry juice, lemon. (cal 180)	
<b>PINEAPPLE EXPRESS</b>	11.25
new amsterdam pineapple vodka, cruza pineapple rum, monin mojito, fresh pineapple, mint. (cal 220)	
<b>HENDRICK'S ELDERFLOWER TONIC</b>	12.00
hendrick's gin, q elderflower tonic, lime, cucumber, mint. (cal 140)	
<b>BLACK ORCHID</b>	12.00
svodka raspberry vodka, dekuyper blue curaçao, watermelon pucker, cranberry juice. (cal 230)	
<b>APEROL SPRITZ</b>	12.25
aperol, prosecco, club soda, orange. (cal 200)	
<b>TITO'S BLOODY MARY</b>	12.00
tito's handmade vodka, bloody mary mix, spicy candied bacon, olive, lime. (cal 190)	
<b>LONG BEACH TEA</b>	11.50
hangar 1 vodka, bacardi rum, chavo malo tequila blanco, tanqueray gin, triple sec, citrus agave, cranberry juice, sprite. (cal 270)	

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

<b>BLACK CHERRY</b>	filthy black cherry syrup, truly hard seltzer, drenched cherry. (cal 110)	8.50	<b>GINGER CITRUS PASSION FRUIT</b>	ginger citrus agave, truly hard seltzer, lemon. (cal 90)	8.50
<b>LIME REFRESHER</b>	lime, truly hard seltzer. (cal 60)	8.50		passion fruit syrup, truly hard seltzer, mint. (cal 100)	8.50

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

## GRILLED BURGERS

fries (add cal 360) • gluten-free bun available	
SUBSTITUTE TRUFFLE FRIES (ADD CAL 410) \$2 OR SWEET POTATO FRIES (ADD CAL 400) \$1	
<b>BBQ BACON CHEDDAR BURGER*</b>	14.95
applewood smoked bacon, ancho bbq sauce, garlic aioli. (cal 1220)	
<b>PEPPER JACK BURGER*</b>	14.25
roasted poblano peppers, pepper jack cheese, sriracha mayo. (cal 1070)	
<b>CLASSIC CHEESE*</b>	13.25
lettuce, tomato, red onion, garlic aioli, cheddar cheese. (cal 960)	
<b>BEYOND BURGER™</b> <i>V</i>	16.75
pickles, vegan mozzarella, red onion, tomato, arugula, smashed avocado, with mixed field greens tossed in balsamic vinaigrette. (cal 840)	

## SANDWICHES

fries (add cal 360)	
<b>NASHVILLE HOT CHICKEN SANDWICH</b>	14.45
all white meat, spicy sweet slaw, aged white cheddar. (cal 930)	
<b>FRIED CHICKEN SANDWICH</b>	13.95
all white meat, lettuce, tomato, aged white cheddar, maple dijon. (cal 1060)	
<b>GRILLED CHICKEN &amp; AVOCADO SANDWICH</b>	13.75
swiss, lettuce, tomato, mayo, brioche bun. (cal 1030)	
<b>ROAST BEEF DIP</b>	14.75
swiss, au jus, horseradish aioli, french bread. (cal 1040)	
<b>ROASTED TURKEY CLUB</b>	13.75
swiss, smashed avocado, bacon, tomato, lettuce, mayo, toasted artisan bread. (cal 930)	
<b>CRAB CAKE SANDWICH</b>	19.45
cheddar, arugula, tomato, roasted jalapeño tartar. (cal 1070)	

## STREET TACOS

a la carte, or two tacos with spicy rice, pinto beans	
<b>CARNE ASADA STREET TACO</b>	6.35   15.95
seasoned steak, roasted poblano, crushed avocado, onions, cilantro, salsa verde. (cal 240 / 820)	

## PIZZAS

<b>THE CARNIVORE</b> <i>HH</i>	16.45
pepperoni, seasoned beef, spicy sausage, crispy bacon, mozzarella, tomato sauce. (cal 1400)	
<b>PEPPERONI &amp; MUSHROOM PIZZA</b> <i>HH</i>	15.45
tomato sauce, crimini mushrooms, mozzarella. (cal 960)	
<b>CHEESE PIZZA</b> <i>V HH</i>	14.75
fresh mozzarella, fontina, parmesan, tomato sauce. (cal 920)	
<b>MARGHERITA PIZZA</b> <i>V HH</i>	14.95
fresh mozzarella, roasted tomatoes, roasted garlic, fresh basil. (cal 950)	
<b>BBQ CHICKEN PIZZA</b> <i>HH</i>	15.95
mozzarella, cilantro, red onion, smoked gouda, bbq sauce. (cal 1140)	

## MARGARITAS

<b>POMEGRANATE MARGARITA</b>	11.25
chavo malo tequila blanco, pomegranate, citrus agave, lime, sugar rim. (cal 300)	
<b>HOUSE MARGARITA</b>	11.25
chavo malo tequila blanco, triple sec, citrus agave, lime, salt rim. (cal 220)	
<b>SALTED WATERMELON MARGARITA</b>	11.50
el jimador silver tequila, cointreau, citrus agave, watermelon purée, lime, salt rim. (cal 270)	
<b>GRAND PATRÓN MARGARITA</b>	13.75
patrón silver tequila, triple sec, citrus agave, grand marnier, orange, lime, salt rim. (cal 270)	

## WHISKEY + BOURBON

<b>ULTIMATE JAMESON &amp; GINGER</b>	11.25
jameson irish whiskey, jameson caskmates ipa whiskey, jameson caskmates stout whiskey, ginger ale, lemon. (cal 160)	
<b>OLD 43</b>	12.00
woodford reserve bourbon, licor 43, citrus agave, orange bitters. (cal 230)	
<b>BOLD FASHIONED</b>	12.00
maker's mark bourbon, orange liqueur, hickory smoked black cherry syrup, orange bitters, smoked black cherry. (cal 250)	

## STEAKS, SEAFOOD & FAVORITES

<b>RIB EYE*</b>	31.45
(12 oz) parmesan mashed potatoes, baby broccoli, steak sauce. (cal 1250)	
<b>WHISKEY GLAZED SALMON*</b>	36.45
with <b>GRILLED SHRIMP SKEWER</b> (cal 1340)	
<b>WHISKEY GLAZED SALMON*</b>	22.25
whiskey black pepper glazed, parmesan mashed potatoes, baby carrots, baby broccoli. (cal 920)	
<b>SPICY JAMBALAYA</b>	16.25   20.25
blackened shrimp, chicken, andouille sausage, peppers, crawfish, cajun cream sauce. (cal 820 / 1370)	
<b>LOBSTER BISQUE AGNOLOTTI</b> <i>NEW</i>	19.75
lobster, shrimp, white wine, lobster bisque. (cal 880)	
<b>BRAISED SHORT RIB RAVIOLI</b> <i>NEW</i>	17.75
spicy tomato cream sauce, mozzarella, parmesan. (cal 1000)	
<b>ORANGE CHICKEN</b>	18.95
baby corn, bok choy, orange glaze, jasmine rice. (cal 1750) <i>gardein™ option available</i>	
<b>[MAC + CHEESE]*</b>	14.95   18.95
chicken, bacon, crimini and shitake mushrooms, cheddar, parmesan, truffle oil. (cal 1110 / 1980)	
<b>MAUI PINEAPPLE CHICKEN</b>	21.95
seasoned, grilled with pineapple, aloha sauce, jasmine rice, baby broccoli. (cal 1280)	
<b>NASHVILLE HOT CHICKEN</b>	18.75
fried sage, sweet potato pancakes, pickles, ranch dressing, honey hot sauce. (cal 1570)	

## GARDEIN™

GARDEIN™ is a chicken substitute made from soy, wheat, pea proteins, vegetables and ancient grains

<b>GARDEIN™ WINGS</b> <i>V HH</i>	13.25
buffalo • korean • ancho bbq • whiskey black pepper (cal 740-980)	
<b>GARDEIN™ ORANGE CHICKEN</b> <i>V</i>	18.95
baby corn, bok choy, orange glaze, jasmine rice. (cal 1750)	

## DESSERTS

<b>BREAD PUDDING WITH CRÈME ANGLAISE</b>	9.25
custard vanilla bean cream sauce, powdered sugar. (cal 610)	
<b>THREE-LAYER CHOCOLATE CAKE</b> <i>NEW</i>	9.25
dark chocolate, fudge frosting, chocolate chips, chocolate sauce. (cal 610)	
<b>CARROT CAKE</b> <i>NEW</i>	8.75
cream cheese frosting, powdered sugar. (cal 350)	
<b>MINI CHEESECAKE BRÛLÉE</b>	5.75
caramelized crispy sugar topping. (cal 400)	

## KIDS FAVORITES

KIDS MEALS SERVED WITH MILK (cal 220) AND CHOICE OF SIDE: french fries (cal 360) or small ranch salad (cal 120).

<b>CHEESE PIZZA</b> <i>V</i> (cal 810)	6.95
<b>PEPPERONI PIZZA</b> (cal 930)	7.45
<b>BURGER</b> served on a toasted bun. (cal 600)	6.95
<b>CHEESEBURGER</b> served on a toasted bun. (cal 690)	7.45
<b>FRIED CHICKEN TENDERS</b>	7.45
chicken breast tenders, ranch dressing. (cal 500)	
<b>GRILLED CHEESE SANDWICH</b>	6.95
artisan bread with cheddar. (cal 540)	

## MULES

<b>GREY GOOSE STRAWBERRY MULE</b>	12.25
grey goose vodka, fresh strawberries, ginger beer, lime, mint. (cal 250)	
<b>CROWN APPLE MULE</b>	12.25
crown royal apple whisky, ginger beer, lemon, mint. (cal 250)	
<b>MOSCOW MULE</b>	11.25
new amsterdam vodka, ginger beer, lime, mint. (cal 280)	
<b>HAWAIIAN MULE</b>	11.25
new amsterdam pineapple vodka, ginger beer, pineapple, mint. (cal 280)	

## MOJITOS + SANGRIAS

<b>FLAVORED MOJITO</b>	11.25
cruzan citrus rum, lime, mint. passion fruit • mango • strawberry (cal 250-280)	
<b>CLASSIC MOJITO</b>	11.25
bacardi superior rum, lime, mint. (cal 230)	
<b>SUNSET SANGRIA</b>	11.75
new amsterdam vodka, aperol, la perla moscato, citrus agave, passion fruit, sterling merlot, strawberries, black cherry, pineapple, mint. (cal 200)	
<b>MIDNIGHT SANGRIA</b>	11.75
sidecar pinot noir, hennessy v.s cognac, midori melon, citrus agave, clover honey, orange, black cherry, mint. (cal 240)	

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

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.

*HH* - ITEMS AVAILABLE FOR HAPPY HOUR

*V* 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.