
APPETIZERS

BOB'S WELL BREAD 5
Tapadero, sea salt, calabrian chile, butter

CAPRESE 16
cherry tomatoes, arugula, balsamic

OCTOPUS 22
Warm octopus salad, taggiasca olives,
potatoes, cherry tomatoes, haricot verts

PROSCIUTTO DI PARMA 22
Melon, mint, vanilla-infused oil

SALADS & SOUPS

CAESAR 14
Local little gems, polenta croutons,
parmigiano

FRESH PEA 15
Arugula, fresh peas, dry ricotta,
celery root, walnuts

YELLOW BEET 14
Shaved beetroot, pickled plum,
hazelnuts, goat cheese, fresh lemon,
thyme

MINISTRONE 15
Hearty vegetable soup with parmigiano
crisp

DAILY SOUP 14

PASTA

SPAGHETTI FRUTTI DI MARE 25
Clams, mussels, shrimps, calamari, tomato
sauce (no shells)

FUSILLI AL ROPETON 24
Sausage, pancetta, tomato, roasted peppers,
mascarpone, basil, pecorino

WILD MUSHROOM PAPPARDELLE 24
Fresh wild mushrooms, thyme, parmigiano

MACCHERONCINI AL BRASATO 24
Short rib ragu, fresh peas, ricotta salata

All pastas are made daily in-house



OUR MENU IS
AVAILABLE FOR PICK UP
FROM 4:30pm to 6:30PM

Pre-orders recommended
to avoid waiting times.

Please call S.Y KITCHEN to place
your order at 805-691-9794

OAK FIRED GRILL

T-BONE TRUFFLE SLIDERS 18
Truffle cheese, caramelized shallots,
parmigiano crisp, potatoes

POLLO ALLA CACCIATORA 28
Braised Chicken, grilled vegetables &
potatoes

OAK-GRILLED NEW YORK STEAK 'TAGLIATA' 42
Arugula, parmigiano, balsamic

SALMON PUTTANESCA 34
King salmon, puttanesca sauce, asparagus

VEGETABLES

ROASTED POTATOES 8
GRILLED ASPARAGUS 9
BROCCOLINI 9

WOOD FIRED PIZZA

MARGHERITA 20
Fresh tomato, fior di latte, basil,
olive oil

DIAVOLA 22
Spicy salame, cremini mushrooms, tomato,
mozzarella, parmigiano

PROSCIUTTO 24
Arugula, tomato, mozzarella, parmigiano

BURRATA AND SAUSAGE 23
Fior di latte, pork sausage, burrata,
fresh oregano, tomato

COCKTAILS

\$10 per Cocktail
served with ice and garnish separate

VALLEY GIRL

Vodka, Elderflower, Strawberry, Mint, Lime
juice

OLD FASHIONED

Bacon washed Bourbon, Brown Sugar, Aromatic
Bitters, Dow's Tawny Port

BARREL AGED 'NEGRONI'

Brookers Gin, Campari, Carpano Antica
Vermouth

CILANTRO MARGARITA

Tequila Blanco & Reposado, Cilantro, Lime
Agave, Black Lava Salt

BACK GARDEN

Jalapeno Infused Gin, Basil, Cucumber, Lime,
Honey

BEVERAGES

Pellegrino 5

Panna 5

Soft Drinks 3

BEERS BY THE BOTTLE

Firestone 805 Blond Ale, Buellton, CA 5

Firestone Double Barrel Ale, Buellton, CA 5

Figueroa Mountain Hoppy Poppy, Buellton 5

Menabrea, Bionda, Italy 5

Menabrea, Rossa, Italy 5

Non-Alcoholic Beer, Germany 5

N.Coast, Old Rasputin Imperial Stout, CA 5

Einstok, White Ale, Iceland 6

Tripel Karmeliet, Belgian Golden Ale 8

WINES BY THE BOTTLE

SPARKLING

PROSECCO/Moretti/Valdobbiadene NV 26

BRUT ROSÉ/Frecciarose NV 34

WHITE

CHARDONNAY/Ettore Germano 28
Langhe, Piedmont 2017

VERMENTINO/Piero Mancini 26
Sardinia 2018

SAUVIGNON BLANC/Grimm's Bluff 25
Happy Canyon 2015

PINOT GRIGIO/Buzzinelli 27
Collio 2016

MALVASIA BIANCA/Paul Lato 28
Ballard Canyon 2018

CHARDONNAY/Falcone Family Vineyards 30
Santa Maria Valley 2017

ROSÉ

MOURVEDRE/Liquid Farm 30
Vogelzang Vineyard 2019

RED

SCHIAVA/Erste & Neue 24
Alto Adige 2018

PINOT NOIR/Chanin 32
Sta. Rita Hills 2018

NEBBIOLO/Ca'Nova 'Vespolina' 26
Piedmont 2017

PROPRIETOR'S ESTATE RED/Cocobacio 28
Santa Ynez Valley 2016

CABERNET SAUVIGNON/Fundamental 26
Central Coast 2018

SYRAH/Larner 'Transverse' 30
Santa Barbara County 2017

SANGIOVESE/Stolpman 36
Ballard Canyon 2017

SUPERTUSCAN/Podere Sapaio 'Volpolo' 42
(Cabernet-Merlot-Petit Verdot) 2016

