



SYV Restaurant Weeks 2025

(Mon – Thu, 3:00p-Close)

\$30 Dining Prix Fixe

(Add: Spirits & Sparkling Flight - \$20)

STARTER COURSE

Farm Salad

Arugula mixed greens, carrot, tomato, cucumber, croutons, lemon poppy seed vinaigrette.

Spirits Pairing: Puncher's Pear Mule Cocktail

MAIN COURSES

(Select 1 Main / 1 Side)

Spirits Pairing: Choice of "Peachy Old Fashioned" or "Santa Ynez Punch" Cocktail

Smoked Brisket (gf)

12-hour hickory smoked, sliced, Kansas City BBQ sauce

Half-Rack of Baby Back Ribs (gf)

Hickory smoked, house spice rub, apple cider vinegar, Kansas City BBQ sauce

Smoked Spaghetti Squash (v)

Hickory smoked tomato, garlic, shallots, basil, spicy red pepper (Garlic bread side only)

Side Selections

Dill Coleslaw (gf) – BBQ Bourbon Beans (gf) – Garlic Smashed Potatoes –

Seasoned Fries – Chipotle Veggies – Onion Rings (+3)

Add Second Side (+5)

DESSERT SELECTIONS

(Select 1)

Sparkling Pairing: Bollicini Prosecco Brut

Sweet Potato Maple Cheesecake

Sweet potato, cream cheese, sour cream, cinnamon, candied hazelnuts, graham cracker crust

Old Fashioned Carrot Cake

Whipped cream, bourbon caramel, walnuts