



## TO START

SYR Famous Tortilla Soup 21  
*Organic Grilled Chicken, Avocado, Cheddar Cheese, Tortilla Crisps*

Royal Osetra Caviar\* 240  
*Toast Points, Egg Whites, Yolks, Chives, Crème Fraîche*

Japanese Yellowtail Crudo\* 28  
*Pixie Tangerines, Purple Sango Radish, Petite Sea Grass, Espelette and Shiro Dashi Vinaigrette*

Grilled Spanish Octopus 32  
*Pickled Onion, Castelvetrano Olives, Chorizo, Tangerine, Arugula, Grilled Meyer Lemon, Romesco*

Ty's Kobe Beef Sliders\* 28  
*White Cheddar, Butter Pickles, Caramelized Onions, Secret Sauce, House-made Bun, Apple Fennel Slaw*

Margherita Flatbread 20  
*Heirloom Tomatoes, Fresh Mozzarella, Basil and Roasted Tomato Sauce*

Ranch Macaroni and Cheese 28  
*Prosciutto di Parma in a Four Cheese Sauce*

Organic Baby Iceberg Wedge 24  
*Applewood Smoked Bacon, Cucumber, Heirloom Tomatoes, Point Reyes Blue Cheese Dressing*

Classic Caesar Salad\* 17  
*Hearts of Romaine, Radicchio, Parmesan Reggiano, Croutons*

Organic Mixed Green Salad 18  
*Candied Pecans, Bosc Pears, Heirloom Cherry Tomatoes, Cucumber, Laura Chenel Goat Cheese, Lemon Vinaigrette*  
*add Grilled Chicken, Salmon or Shrimp to any salad +16*

## TAKE-OUT MENU

available daily from 12pm to 7pm ~ 805.565.1720

## ENTREES

Grilled Pacific Halibut 56  
*Piperade Sauce, Braised Artichoke, Pancetta, Crispy Polenta, Wilted Spinach, Olive Beurre Blanc*

Maple Glazed King Salmon\* 48  
*Wild Rice, Asparagus, Butternut Squash, Baby Kale, Brown Butter Almonds, Lemon Beurre Blanc*

Seared Breast of Jidori Chicken 48  
*House-made Gnocchi, Chanterelle Mushrooms, Chicken Confit, Broccoli Rabe, Sage, Truffle Cream*

Classic Steak Diane 69  
*SYR Signature Mashed Potatoes, Organic Haricots Verts, Brandied Cremini Mushroom Sauce*

House-made Fettuccine 38  
*Baby Spinach, Artichoke Hearts, Asparagus, Heirloom Tomatoes, Parmesan Reggiano*  
*add Grilled Chicken, Salmon or Shrimp +16*

## SYR CLASSICS

Award Winning Baby Back Ribs 43  
*SYR's BBQ Sauce, Seasoned Fries and Apple Fennel Coleslaw*

SYR Grilled Natural Angus Burger\* 27  
*House-made Bun, Pickles and Caramelized Onions, served with French Fries*  
*choice of Aged Cheddar or Buttery Gorgonzola*  
*add Avocado or House-Smoked Bacon +5 substitute Truffle Fries +5*

Smoked Turkey Club 24  
*Applewood Smoked Bacon, Avocado, Butter Lettuce, Tomato*  
*served on 9-Grain Toast with Choice of French Fries or Green Salad*

Executive Chef - Matthew Johnson

Our beef is grass fed; free range and USDA Prime; Most of our herbs and vegetables are grown in our organic gardens

\* Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

## DESSERTS

San Ysidro Ranch Meyer Lemon Tart 18  
*Lavender Chantilly*

Triple Crunch Chocolate Cake 19  
*Salted Caramel, Milk Chocolate Feuilletine Crunch*

Coconut Panna Cotta 18  
*Mango Curd, Matcha Streusel*

Ice Cream Sandwich 14  
*Double Chocolate Chip Cookies with Malted Ice Cream*  
*Brown Butter Oatmeal Cookies with Strawberry Ice Cream*

House-made Ice Cream & Sorbet Pints 18  
*Vanilla or SYR Mint Chip Ice Cream*  
*Raspberry, Mango or Chocolate Sorbet*

## CHEESE SELECTION

Murray's Cheese, NYC  
*selection of three 26 | selection of five 43*

Brillat-Savarin  
*France, Cow, Pasteurized, Soft and Creamy*

Comte Saint Antoine  
*France, Raw, Cow, Firm and Fruity\**

Selles Sur Cher  
*France, Goat, Pasteurized, Ash Rind, Briny and Creamy*

Moliterno al Tartufo  
*Italy, Sheep, Raw, Firm, Black Truffle and Tangy\**

Toma-Point Reyes  
*California, Cow, Pasteurized, Semi-Firm and Buttery*



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### WINE LIST

#### SPARKLING

Charles Heidsieck 'Brut Reserve', Reims 80

Ruinart 'Brut Reserve', Reims 100

#### WHITE

Rhone Blend, Turtle Rock 'Willow White', Paso Robles 60

Grüner Veltliner, Habit, Rancho Arroyo Perdido, Santa Ynez 45

Sauvignon Blanc, Isabelle Garrault, Les Grands Monts, Sancerre 55

Chardonnay, DuMol 'Wester Reach', Russian River Valley 75

Chardonnay, Racines, Sta Rita Hills 90

#### ROSÉ

Grenache, Margerum 'SYR Cuvée', Santa Barbara County 40

#### RED

Grenache, Folded Hills 'Grant', Santa Ynez Valley 45

Pinot Noir, Mail Road, Sta Rita Hills 80

Red Blend, Jonata 'Todos', Ballard Canyon 75

Cabernet Sauvignon, Grassini, Happy Canyon 50

Bordeaux Blend, Omellaia 'Le Serre Nuove', Bolgheri 90

Tempranillo, Dominio de Pingus 'PSI', Ribera del Duero 60

### SYR SIGNATURE

#### COCKTAILS

##### Ruby Red Martini

Ruby Red Grapefruit Infused Absolute Elyx  
Giffard Elderflower Liqueur,  
Fresh Lime Juice

##### Spice Elyx'er

Absolute Elyx Vodka,  
Fresh Lime Juice, Serrano Chili, Cucumber,  
Garden Basil, Lime Chili Salt

##### Barrel Aged Negroni

Blue Coat Gin, Campari,  
Carpano Antica Sweet Vermouth

##### Barrel Aged Manhattan

Eagle Rare 10 year,  
Carpano Antica Sweet Vermouth,  
Australian Aromatic Bitters

##### Blood Orange Margarita

Avion Reposado SYR Barrel Selection,  
Agave, Fresh Lime Juice, Blood Orange Pureé

all cocktails 18

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