



SYV Restaurant Weeks 2026

(Monday – Thursday // 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)

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 Baked Beans (gf) – Garlic Smashed Potatoes – Seasoned Fries – Chipotle Veggies (gf) – Onion Rings (+3)
Add Second Side (+5)*

DESSERT

Sparkling Pairing: Chloe Prosecco Brut

Chocolate Smoked S'mores Mousse

Smoked chocolate cream, Italian meringue, caramel drizzle, graham cracker crust