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## SPECIALTY COCKTAILS

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### “DRY ICE” MARTINI

Ceren Vodka, Icewine, splash of vermouth ... 11

### CUCUMBER MARTINI

Quintessential Gin, cucumber, melon ... 9

### VAN GOGH RASPBERRY LEMON DROP

Van Gogh Raspberry, orange liqueur, fresh squeezed lemon juice ... 9

### CORAZON MOTHER’S MILK MARGARITA

Corazon, fresh sour mix & Gran Gala, served up or on the rocks ... 11

### BEER ... 4-75

Twisted Pine Amber

Twisted Pine Wheat

Steamworks Colorado Kolsh

Bridgeport India Pale Ale

YaYa’s Featured Microbrew (market price)

### WINE

YaYa’s proudly features premium wine pours by the glass.

Our sommeliers have selected the finest wines for our

“Sommelier’s Premium Selections:”

Jordan Chardonnay, Russian River Valley, 2007

19/glass, 57/bottle

La Jota Cabernet Sauvignon, Howell Mountain, Napa, 2003

25/glass, 75/bottle

### WATER

Sole Water, Sparkling or Still

from Lombardi, Italy

Bottomless, 4/person

### CELIBRATE THE THREE BEST DAYS OF THE WEEK WITH THREE OF THE BEST WINES OF CALIFORNIA

\* **Stag’s Leap**, Napa Valley, Cabernet Sauvignon 45/bottle

\* **Silver Oak**, Alexander Valley, Cabernet Sauvignon 65/bottle

\* **Jordan**, Alexander Valley, Chardonnay 45/bottle

\*Available Friday, Saturday and Sunday only



YaYa’s is about more than just delicious food and friendly service. It’s about a thoughtful selection of high quality dishes prepared by highly skilled chefs who make just about everything from scratch. We buy the best fresh, local and natural products possible to support our local community and to create meals that are both pleasurable and wholesome.

General Manager: **Scott Hornick**

Executive Chef: **Aaron Whitcomb**

PB&J Restaurants, Inc. June 2009

YYD/D2

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## SMALL PLATES

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### HUMMUS AND GRILLED PITA

House made hummus, chili oil, grilled pita ... 5

### ANTIPASTO PLATTER

Cured meats, marinated vegetables, olives, whole grain mustard, crostini ... 15

### ARTICHOKE PIZZETTA

Artichoke purée, goat cheese, baby arugula, capers ... 6

### PESTO CHICKEN PIZZETTA

Pulled chicken, basil pesto, olives, onions

YaYa's cheese blend ... 6

### MARSALA CHICKEN PIZZETTA

Marsala, caramelized onions, mushrooms, thyme, YaYa's cheese blend ... 6

### CALAMARI

Fried calamari, agrodolce sauce ... 10

### DUCK CONFIT

Crispy duck confit, frisée herb salad, walnuts, dried cherries mustard vinaigrette ... 14

### BEEF CARPACCIO

Goat cheese, white truffle oil, baby arugula ... 11

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## BETWEEN THE SLICES

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### ROASTED TENDERLOIN TIPS

Tenderloin tips, roasted mushrooms, caramelized onions, oven-dried tomatoes, mozzarella, horseradish cream, brioche ... 14

### ROASTED ROSEMARY CHICKEN

Shaved chicken breast, provolone, arugula, lemon mayo  
toasted sourdough ... 11

### ITALIAN MEAT

Capicola, Soppressata, Pepperoni, pepperoncini, provolone, tomatoes, shredded romaine, brioche ... 13

### GARDEN VEGETABLE PITA

Goat cheese, portabello mushrooms, roasted red peppers, artichoke hearts, squash, tomatoes, avocado, grilled pita ... 8

### PESTO CHICKEN

Roasted chicken, basil pesto, field greens, tomatoes, fresh mozzarella, aioli, foccacia ... 9

### YA YA'S STRIP STEAK BURGER

Fresh ground strip steak, balsamic cipolini onions, provolone, bacon jam ... 13

### HAM & BRIE

Grilled Black Forest ham, brie slices, whole grain mustard brioche ... 9

### GRILLED CHICKEN BREAST

Grilled chicken, thick slab bacon, cheddar, aioli, ciabatta ... 9

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## BISTRO SPECIALS

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### RED BIRD FARMS ORGANIC CHICKEN

Wood oven-roasted chicken, yukon gold potatoes, grilled red onion, roasted garlic, red chilies, caper berries ... 12

### CURRY-BLACKENED NORWEGIAN SALMON\*

Norwegian Salmon, cauliflower puree, apples, leeks red pepper, pine nuts ... 17

### TROUT ALMANDINE

Idaho trout, haricots verts, almonds, garlic cous cous brown butter ... 13

### PAN-SEARED DIVER SEA SCALLOPS

Pan-Seared Diver Scallops, Brussels sprouts, bacon jam beluga lentils ... 17

### BEEF TENDERLOIN\*

Grilled 6 oz. beef tenderloin, chianti-gorgonzola sauce, potato purée, seasonal vegetables ... 21

### HAND-MADE CAVATELLI

Shredded pork osso bucco, mustard greens, kalamata olives, blanquette braising liquid ... 18

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Add a Market, Caesar or Spinach Salad or a Bowl of Soup ... 4

\*Some items served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

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## SMALL PLATES

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### BRUSCHETTA

Oven-blistered cherry tomatoes, fresh mozzarella, housemade pesto, crostini, balsamic reduction ... 10

### MUSSELS DIABLO

Spiced Prince Edward Island mussels, tomatoes, chili, garlic, white wine, butter ... 9

### BRAISED SHORT RIB RAVIOLI

Brussels sprout leaves, hazelnut brown butter, dried cherries, thyme ... 12

### SAFFRON ARANCINI

Saffron risotto, basil pesto, Parmesan cheese ... 5

### LOBSTER GNOCCHI

Housemade lobster gnocchi, asparagus, toasted pine nuts, smoked paprika, lobster cream ... 15

### CRAB CAKES

Maryland blue crab cakes, baby arugula, tomatoes, lemon vinaigrette ... 14

### CHICKEN PIADINI

Flat bread, chicken, bell peppers, feta, Ya Ya's cheese blend, hummus, red chili oil ... 10

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## GREENS

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### FILET OF BEEF \*

Bibb lettuce, watercress, cherry tomatoes, red onions, crisp pita croutons, whole grain mustard vinaigrette ... 15

### BILL'S CHICKEN

Crispy chicken tenders, mixed greens, avocado, egg, tomato, cheese, artichoke hearts, hot mustard-balsamic vinaigrette ... 11

### GRILLED SALMON\*

Norwegian salmon, mixed greens, crispy potatoes, spiced walnuts, gorgonzola, feta, chopped bacon, cranberry-sage vinaigrette ... 14

### MARKET

Kalamata olives, cucumbers, red onion, tomatoes, lemon-feta vinaigrette ... 8    Add grilled chicken ... 12

### CAESAR

Crisp romaine, Parmesan croutons ... 8  
Add grilled chicken or fried calamari ... 12

### ROASTED BEET

Oranges, goat cheese, baby arugula, roasted almonds, citrus vinaigrette ... 8

### CHICKEN NICOISE

Romaine, grilled chicken breast, tomato, haricots verts, nicoise olives egg, radishes, red onion, herb vinaigrette ... 11

### HOUSE SOUP, HALF SALAD, OR HALF SANDWICH

(Choose two items) ... 13

### HOUSE SOUP BOWL ... 4

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## PASTA

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### ANGEL HAIR

Sautéed roma tomatoes, extra virgin olive oil, garlic, fresh basil  
Angel Hair ... 9    With grilled chicken ... 13    With shrimp ... 15

### WINTER VEGETABLE ORECCHIETTE

Orecchiette pasta, butternut squash, parsnips, carrots, leeks  
pumpkin seed-compound butter ... 10

### SHRIMP LINGUINI

Sautéed rock shrimp, oven-roasted tomatoes, spinach, roasted  
garlic, sweet vermouth-sage sauce ... 14

### BAKED LASAGNA

Italian sausage, layered fresh pasta, beef marinara,  
Italian cheeses ... 11

### PENNE

Sautéed chicken, sweet peas, oven-roasted tomatoes, roasted  
garlic cream ... 13

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## WOOD FIRED PIZZA

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### FOUR CHEESE

Provolone, mozzarella, fontina, goat cheese, basil, red onion, roma  
tomatoes ... 10

### PROSCIUTTO ASPARAGUS

Caramelized onions, truffle oil, thyme, YaYa's cheese blend ... 11

### CAPICOLA

Capicola ham, YaYa's cheese blend, red onions, kalamata olives,  
oven-dried tomatoes, banana peppers, oregano ... 11

### PEPPERONI

Crimini mushrooms, roasted garlic, marinara, YaYa's cheese blend ... 11