

WE SERVE CREATIVE FARE MEANT TO BE SHARED COMMUNALLY

ALL PLATES COME FROM THE KITCHEN AS THEY ARE COMPLETED

RELAX AND ENJOY!



**\$6**  
**HAPPY HOUR**  
*Daily*  
5:00PM TO 6:00PM

BUY ANY  
ALCOHOLIC  
BEVERAGE,  
RECEIVE 1/2  
OFF  
ANY ONE  
SMALL  
PLATE OR  
TAPA

Parties of 8 or More are  
Subject to a 20% Gratuity

**NO SUBSTITUTIONS**

*Thank You!*

**BREAD & CHEESE**

- TAPENADE | FETA, GARLIC, NAAN .....3
- PROSCIUTTO TOAST | FIG, MANCHEGO, ALMONDS ..... 7
- SALMON TOAST\* | CAPERS, SHALLOTS, DIJON ..... 6
- AVOCADO TOAST | TOMATO, TRUFFLE CHEESE ..... 4
- FONDUE | BLACK GARLIC, TRUFFLE .....5
- WARM BRIE | BERRY, ALMONDS, PITA .....5
- BURRATA CHEESE | TOMATO-BASIL, CROSTINI.....5

**SOUP & SALAD**

- VEGETABLE SOUP | BARLEY, FRESH HERBS.....4
- TOMATO BASIL SOUP | MANCHEGO PANINI ..... 5
- LOBSTER CHOWDER | CORN, MUSHROOM, POTATO.....13
- KALE | AVOCADO, PEPITAS, SUNFLOWER SEEDS,  
LIME -CAPER VINAIGRETTE.....9
- CAESAR | ROMAINE, PARMESAN, CROUTONS .....9
- CITRUS SALAD+ | ORANGE , CRANBERRIES, FENNEL, GOAT  
CHEESE, ONIONS, ALMONDS, WHITE BALSAMIC .....9
- FARMHOUSE | EGG, TOMATO, AVOCADO, BACON, DATES,  
GOAT CHEESE, CORN, RED ONION,  
GARLIC BASIL DRESSING.....11
- GOLDEN BEET | GREENS, FETA, TOMATO, CANDIED  
WALNUTS, BALSAMIC.....10
- ROMAINE | GORGONZOLA, CANDIED PECANS, CRAN-  
BERRIES, GARLIC BASIL DRESSING .....9

**ADD TO ANY SALAD**

- |                                     |                  |
|-------------------------------------|------------------|
| <small>BLACKENED OR GRILLED</small> |                  |
| SHRIMP... 8                         | LOBSTER... 8     |
| AHI... 9                            | CHICKEN... 5     |
| SALMON... 5                         | FILET TIPS ... 8 |

**TAPAS**

- DEVILED EGGS+ | AIOLI, BACON, PAPRIKA .....3
- GARLIC MUSHROOMS | VERMOUTH, CREAM .....5
- DATES | BACON, GORGONZOLA .....7
- MEATBALLS | SRIRACHA BBQ .....4
- STEAK TARTARE\* | CAPERS, SHALLOTS, DIJON AIOLI .....7
- CROQUETTES | SMOKED SALMON, CHEESE, TRUFFLE AIOLI.....5
- BACON WRAPPED SHRIMP | SPICED HONEY GASTRIQUE .....5

**MEAT & POULTRY**

SMALL PLATES

- FILET TIPS\*+ | HORSERADISH CREAM ..... 9
- PETIT FILET MIGNON \* | POTATO, GREENS, DEMI, BLEU.....11
- BRAISED SHORT RIB | RICE, PICKLED VEG, SWEET SOY..... 11
- SHORT RIB TACO | CILANTRO CREMA .....5
- BBQ BACON BURGER\* | CHEDDAR, CRISPY ONIONS .....10
- THAI CHICKEN\* | SWEET CHILI, SPICY SLAW.....8
- FRIED CHICKEN SANDWICH | SLAW, PICKLES, AOILI.....9
- SPICY BOURBON BBQ WINGS\* | RANCH DIP .....9
- SWEET & SPICY GARLIC RIBS | ASIAN SLAW .....11
- GRILLED LAMB CHOP\* | POTATOES, GARLIC, DEMI ..... 8

SHARE PLATES

- INDIAN BUTTER CHICKEN\* | RICE, EGGPLANT, NAAN ..... 16
- SHORT RIB RIGATONI | PARMESAN, PORCINI CREAM.....21
- FLAT IRON STEAK\* | MAC , ASPARAGUS, PORTABELLA ..... 26
- GRILLED LAMB CHOPS\* | POTATOES, BRUSSELS, DEMI .....28

**VEGETABLES**

- TRUFFLE-PARMESAN FRIES | PESTO AIOLI ..... 7
- SWEET POTATO FRIES | SPICY DIP..... 6
- GRILLED ASPARAGUS+ | ORANGE, GOAT CHEESE..... 8
- GRILLED PORTABELLA+ | AVOCADO, CHIMICHURRI.....8
- SPICY FRIED CAULIFLOWER | TZATZIKI.....9
- BRUSSELS SPROUTS | GORGONZOLA CREAM ..... 11
- GRILLED BROCCOLINI | GARLIC, OLIVE OIL, SEA SALT.....6

**SEAFOOD**

SMALL PLATES

- COCONUT SHRIMP | SPICY MANGO, ISLAND SLAW .....7
- WILD HAWAIIAN POKE \* | AVOCADO, SPICY SOY ..... 11
- BLACKENED AHI \* | SLAW, HONEY-WASABI SAUCE ..... 12
- CRAB & SHRIMP QUESADILLA | CHIPOTLE PESTO..... 10
- CRAB CAKES | PICKLED VEGETABLES, SRIRACHA AIOLI ...10
- LOBSTER MAC N' CHEESE | BACON, TRUFFLE CRUST .....15
- BACON WRAPPED SCALLOPS\* | MASHED POTATOES.....13
- HIBACHI SALMON \* | RICE, SPICY COCONUT SAUCE ..... 10
- ROASTED SEA BASS | RISOTTO, LEMON BUTTER .....12

SHARE PLATES

- FRIED CALAMARI\* | THAI GLAZE, PEANUTS..... 11
- SEAFOOD GARLIC NOODLES\* | MUSHROOM, ASPARAGUS....18
- BLACKENED SCALLOPS & RISOTTO\* | LOBSTER CREAM.... 26
- HONEY GARLIC SHRIMP SKILLET\* | CORNBREAD ..... 14

**DESSERTS**

*All \$6!*

VANILLA BEAN  
CRÈME BRULÉE

FLOURLESS  
CHOCOLATE CAKE  
CAPPUCCINO ICE CREAM

BANANA PECAN  
BREAD PUDDING  
VANILLA ICE CREAM  
BOURBON SAUCE

CHEESECAKE  
BERRY SAUCE

SORBET

PEANUT CRUNCH BARS  
CARAMEL CREAM

**BITES** *All \$1*



[\*COOKED FROM RAW FOODS (+)INDICATES GLUTEN FREE | PLEASE SPEAK WITH A STAFF MEMBER REGARDING ANY FOOD ALLERGIES. CONSUMING RAW MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE CHANCES OF A FOOD BORNE ILLNESS.

AT K'YA BISTRO, WE TAKE PRIDE IN OFFERING A WIDE SELECTION OF BEER, WINE AND COCKTAILS FOR OUR GUESTS. OUR DRINK MENU IS CAREFULLY CURATED TO BE EQUALLY SATISFYING WHETHER USED AS A COMPLIMENT TO OUR FOOD MENU OR IF YOU ARE HERE FOR JUST DRINKS!



**\$6**  
**HAPPY HOUR**  
*Daily*

**5:00 PM TO 6:00 PM**

**BEER**

STONE IPA, STELLA, CORONA

**MOJITOS**

CLASSIC, STRAWBERRY, MANGO,  
WILD BERRY, TROPICAL,  
CHAMPAGNE  
(VIRGIN AVAILABLE)

**MARTINIS**

VODKA OR GIN MARTINI, RUBY  
SQUEEZE, POMEGRANATE  
MARTINI, COSMOPOLITAN,  
LEMON DROP

**SELECT WINES**

*By the Glass*

ALEXANDER VALLEY CHARDONNAY  
ESTANCIA PINOT GRIGIO  
NOBLE VINES PINOT NOIR  
ONE HOPE MERLOT  
AVALON CABERNET  
SANGRIA

**WELL DRINKS**

VODKA, GIN, RUM, TEQUILA,  
WHISKEY, MAI-TAI

**WHITES**

**BUBBLY**

1/2 GLS | GLS | BTL

MIONETTO | PROSECCO BRUT "SPLIT" 10  
CHANDON | BRUT ROSE "SPLIT" 12  
NICOLAS FEUILLETTE | CHAMPAGNE "SPLIT" 18  
MONT MARCAL | BRUT RESERVA (750ML) 30  
VEUVE CLIQUOT | "YELLOW LABEL" (375 ML) 48 (750 ML) 88  
DOM PERIGNON 275

**CHARDONNAY**

ALEXANDER VALLEY ESTATE | SONOMA VALLEY 5-9-32  
FRANCISCAN | NAPA VALLEY 6-11-36  
SONOMA CUTRER | SONOMA 7-14-46  
LA CREMA | SONOMA 7-14-46  
MERRYVALE | CARNEROS, CA 54  
CAKEBREAD CELLARS | NAPA VALLEY 12-23-88

**OTHER GREAT WHITES & ROSE**

ESTANCIA PINOT GRIGIO | PASO ROBLES 5-9-32  
THE SEEKER RIESLING | GERMANY 6-11-36  
DRY CREEK SAUVIGNON BLANC | SONOMA 7-13-43  
KIM CRAWFORD SAUVIGNON BLANC | NEW ZEALAND 7-13-43  
JAM CELLARS "CALIFORNIA CANDY" ROSE | CA 5-10-34  
COTES DU RHONE ROSE | FRANCE 5-9-32

**BEER**

**CORONA 7 | PACIFICO 6.5**

**LEFT COAST UNA MAS AMBER 7**

**ROTATING SELECTION 7 | LEFT COAST VOODOO STOUT 8**

**STELLA ARTOIS 7 | STONE IPA 7**

**HANGAR 24 BLONDE ALE 6.5 | HANGAR 24 ORANGE WHEAT 6.5**

**BUD LIGHT 5.5 | COORS LIGHT 5.5 | HAAKE BECK N/A 6**

*Draft*

**OSKAR BLUES MAMAS LIL YELLA PILSNER 6.5**

**STONE ROTATING DRAFT 8 | ROTATING DRAFT 7**

**REDS**

**PINOT NOIR**

1/2 GLS | GLS | BTL

NOBLE VINES 667 | MONTEREY 5-9-32  
WILD HORSE | CENTRAL COAST 6-11-36  
LA CREMA | SONOMA 8-15-48

**MERLOT**

ONE HOPE MERLOT | CALIFORNIA 5-9-32  
OBERON MERLOT | NAPA VALLEY 7-14-46

**CABERNET SAUVIGNON**

AVALON | CALIFORNIA 5-9-32  
JUSTIN | PASO ROBLES 8-16-50  
MERRYVALE "STARMONT" | NAPA VALLEY 9-17-52  
SYNTHESIS | DIAMOND MOUNTAIN-RUTHERFORD 115  
WHITE HALL LANE RESERVE | NAPA VALLEY 135  
QUINTESSA | RUTHERFORD NAPA VALLEY 252

**OTHER REDS**

HESS TREC WINEMAKER'S BLEND | NORTHERN CA 5-9-32  
NEWTON CLARET BLEND | SONOMA 6-12-38  
ESTANCIA MERITAGE BLEND | PASO ROBLES 9-17-55  
THE PRISONER BLEND | NAPA VALLEY 13-25-85  
FOUR VINES ZIN ZINDFANDEL | CA 6-11-36  
BELASCO MALBEC | ARGENTINA 6-12-38

**AFTER DINNER**

TAYLOR FLADGATE TAWNY PORT 20 YR 14 40 YR 27  
BIANCHI MOSCATO PASO ROBLES 5-9-32  
COINTREAU, AMARETTO DISARONNO, 9  
FRANGELICO, DRAMBUIE 10  
GRAND MARNIER 14  
HENNESSY

**CULTURED**

*Crafts*

BASIL GIMLET | 13 | BELVEDERE VODKA, FRESH LIME, GINGER & FRESH BASIL  
COTTON TAIL | 13 | GREY GOOSE PEAR, ST. GERMAINE, LEMONADE, FLOAT OF CHAMPAGNE  
JALAPENOBUSINESS | 13 | SPICY PATRON, AGAVE, FRESH LEMON JUICE, TOPPED WITH  
GINGER BEER & A DASH OF BITTERS  
BIKINNITINI | 13 | STOLI VANILLA VODKA, MALIBU, FRESH LIME JUICE AND PINEAPPLE JUICE,  
FINISHED OFF WITH CHAMBORD  
CASA COOLER | 13 | MUDDLED CUCUMBERS AND LIMES, HENDRICKS GIN OR  
TITO'S VODKA, SODA WATER AND SIERRA MIST  
BOJEE BUBBLY | 13 | CHAMPAGNE, FRESH LEMON JUICE, ST. GERMAINE AND A SUGAR RIM  
RUM PUNCH | 13 | CAPTAIN MORGAN, SIMPLE SYRUP, FRESH LEMON, LIME, ORANGE  
JUICES, GRENADINE, TOPPED WITH BERRIES AND A SUGAR RIM  
HIGH TIDE | 13 | MALIBU, BLUE CURACAO, PINEAPPLE JUICE, GRENADINE  
ORANGE JALAPENO MARGARITA | 13 | SPICY PATRON, SIMPLE SYRUP, LEMON, LIME AND  
ORANGE JUICES, SIMPLE SYRUP AND A SUGAR RIM

**MARTINIS**

RUBY SQUEEZE | 13 | SMIRNOFF VODKA, FRESH RUBY RED GRAPEFRUIT JUICE,  
CRANBERRY, SUGAR RIM  
PEAR MARTINI | 13 | GREY GOOSE PEAR VODKA, ST. GERMAINE, LEMON  
POMEGRANATE | 13 | SMIRNOFF VODKA, "PAMA" POMEGRANATE LIQUER, CRANBERRY  
JUICE, PINEAPPLE

**MOJITOS**

CLASSIC, MANGO, STRAWBERRY, WILD BERRY, TROPICAL, CHAMPAGNE, OR GINGER WITH  
BACARDI SILVER, FRESH MINT, LIME & CHILLED | 13

**SANGRIA**

HOUSE MADE WITH FRESH FRUIT - CHOICE OF RED OR WHITE | 12

*Stay Hydrated!*

BOTTLED \$2 20 OUNCES SPARKLING \$4 16 OUNCES

PLEASE SPEAK WITH A STAFF MEMBER REGARDING ANY FOOD ALLERGIES. CONSUMING RAW MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE CHANCES OF A FOOD BORNE ILLNESS.