



one small kitchen, cranking out the food for two great eateries |

all plates come from the kitchen as they are completed |

IG - @kyabistrobar

## TAPAS

**BACON-WRAPPED SCALLOPS | 13\***

*includes*  
VERMONT CHEDDAR TART,  
HONEY GLAZE

**CRISPY COCONUT SHRIMP- | 7**

*includes*  
ASIAN SLAW,  
THAI CHILI SAUCE

**BACON - WRAPPED DATES | 7**

*includes*  
GORGONZOLA  
BALSAMIC GLAZE

**MEATBALLS | 5**

*includes*  
SPICY TOMATO SAUCE  
PARMESAN, BASIL

**STEAK EMPANADAS | 6**

*includes*  
CHILE CREMA, FRESH CILANTRO

**TOSTONES | 6**

*includes*  
SMOKED PORK BELLY,  
CUBAN SOFRITO SALSA

**KOREAN STEAK SKEWER | 7**

*includes*  
CUCUMBER, GOCHUJANG

*creating community through our delicious, affordable & shareable dishes in each plate & every visit: featuring locally sourced, wild, organic, sustainable and humanely raised products as much as possible*



## HAPPY HOUR

Daily

5:00PM TO 6:00PM

With Each Alcoholic  
Drink Purchase,  
Receive 50% off  
any ONE item

NO MORE THAN 2 SPLIT CHECKS  
PER TABLE

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

(\*) COOKED FROM RAW FOODS  
(+) GLUTEN FREE  
(-) DAIRY FREE

## VEGETABLE

**FATTOUSH SALAD- | 8**

KALE, PEPPERS, TOMATO, ONION, CUCUMBER,  
RADISH, MINT, LEMON-PARSLEY DRESSING

**FARMHOUSE SALAD+ | 8**

EGG, TOMATO, AVOCADO, RED ONION, DATES,  
GOAT CHEESE, CORN, BASIL RANCH

**SALT ROASTED BEETS+ | 8**

ARUGULA, WALNUTS, FETA, POMEGRANATE  
VINAIGRETTE

**HARISSA-HONEY BRUSSELS SPROUTS | 12**

GARLIC, ALMONDS, ZAAATAR

**SPICY ROASTED CAULIFLOWER | 9**

MADRAS CURRY SAUCE, PISTACHIOS

**TRUFFLE FRIES | 7**

PARMESAN, FRESH HERBS, SEA SALT, AIOLI



## SEAFOOD

**PORTUGESE FISH STEW | 10\***

LINGUICIA, TOMATO BROTH

**GRILLED SPANISH OCTOPUS | 13\***

POTATOES, PARSLEY, SMOKED PAPRIKA, LEMON, AIOLI

**HAWAIIAN AHI POKE- | 11\***

AVOCADO, ONION, SPICY SOY, WONTON CHIPS

**GRILLED BRANZINO+ | 13\***

HERB RISOTTO, ASPARAGUS, ROASTED TOMATO,  
AGRODOLCE CAPONATA

**HIBACHI SALMON | 12\***

RICE, GRILLED ASPARAGUS, MUSHROOM, TOGARASHI,  
SOY-MIRIN BUTTER

**LOBSTER MAC N' CHEESE | 15**

SMOKED BACON, LOBSTER CREAM, TRUFFLE CRUST

**GRILLED SHRIMP TOSTADA | 9\***

MOLE POBLANO, CORN SALSA



## MEAT

**10 SPICE FRIED CHICKEN BREAST | 9\***

JALAPENO CORNBREAD, HOT HONEY BUTTER

**CRISPY DUCK CONFIT+ | 12**

WHITE BEAN, LARDONS, BRUSSELS SPROUTS,  
MUSTARD SAUCE

**GRILLED FILET MIGNON | 12\***

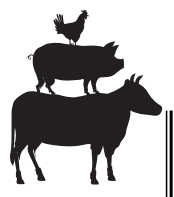
SPINACH, POTATO GRATIN, BLEU CHEESE,  
BORDELAISE SAUCE

**BEEF SHORT RIB | 11**

GUINNESS SAUCE, POTATO, ASPARAGUS

**CHURRASCO LAMB CHOPS + | 15\***

GRILLED VEGETABLE SALAD, SWEET POTATO,  
CHIMICHURRI SAUCE



## DESSERTS

-6-

**FLOURLESS  
CHOCOLATE CAKE  
CAPPUCCINO ICE CREAM**

**BANANA PECAN  
BREAD PUDDING  
VANILLA ICE CREAM  
BOURBON SAUCE**

**VANILLA BEAN  
CRÈME BRULEE  
FRESH BRULEE**

\$1 BITES  
-PEANUT CRUNCH -  
-CHOCOLATE TRUFFLE-  
-BROWNIE-

*Warning:: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm.*

*www.P65Warnings.ca.gov/restaurant. 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.*

1287 SOUTH COAST HIGHWAY, LAGUNA BEACH, CA 92651 | KYABISTRO.COM | 949.376.9718 | CONTACT US FOR PRIVATE EVENTS AT 949.505.5088 | GIVE US YOUR FEEDBACK, TEXT US @ 949.234.6530

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,  
CHAMPAGNE  
(VIRGIN AVAILABLE)

**MARTINIS**

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

**SELECT WINES**

*By the Glass*

ALEXANDER VALLEY CHARDONNAY  
RUFFINO PINOT GRIGIO  
NOBLE VINES PINOT NOIR  
ONE HOPE MERLOT  
AVALON CABERNET  
RABBLE BLEND | RABBLE ROSE  
SANGRIA

**WELL DRINKS**

VODKA, GIN, RUM, TEQUILA,  
WHISKEY

**WHITES**

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

ALEXANDER VALLEY ESTATE   SONOMA VALLEY	5 - 9 - 32
SIMI   SONOMA	6 - 11 - 36
SONOMA CUTRER   SONOMA	7 - 14 - 46
LA CREMA   SONOMA	7 - 14 - 46
MERRYVALE   CARNEROS, CA	77
CAKEBREAD CELLARS   NAPA VALLEY	88

RUFFINO PINOT GRIGIO   SONOMA	5 - 9 - 32
THE SEEKER RIESLING   GERMANY	36
KIM CRAWFORD SAUVIGNON BLANC   NEW ZEALAND	7 - 13 - 43
CAPE MENTELLE   SAUV BLANC & SEMILLION   AUSTRALIA	6 - 11 - 37
CAPE MENTELLE ROSE   AUSTRALIA	6 - 11 - 37
COTES DU RHONE ROSE   FRANCE	5 - 9 - 32
RABBLE ROSE   PASO ROBLES	5 - 9 - 32

**BEER**

CORONA 7   PACIFICO 6.5	
LEFT COAST UNA MAS AMBER 7	
ROTATING SELECTION 7   LEFT COAST VODOO 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	

**REDS**

1/2 GLS | GLS | BTL

NOBLE VINES 667   MONTEREY	5 - 9 - 32
MEIOMI   CALIFORNIA	6 - 11 - 36
LA CREMA   SONOMA	8 - 15 - 48

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

AVALON   CALIFORNIA	5 - 9 - 32
JUSTIN   PASO ROBLES	8 - 16 - 50
MERRYVALE "STARMONT"   NAPA VALLEY	60
SYNTHESIS   DIAMOND MOUNTAIN-RUTHERFORD	115
WHITE HALL LANE RESERVE   NAPA VALLEY	135
QUINTESSA   RUTHERFORD NAPA VALLEY	252

7 MOONS BLEND   CALIFORNIA	6 - 12 - 38
HESS TRO WINEMAKER'S BLEND   CALIFORNIA	7 - 13 - 39
THE PRISONER BLEND   NAPA VALLEY	85
FOUR VINES ZIN ZINDFANDEL   CA	6 - 11 - 36
BELASCO MALBEC   ARGENTINA	6 - 12 - 38
RABBLE BLEND   PASO ROBLES	5 - 9 - 32

COINTREAU, AMARETTO DISARONNO, FRANGELICO, DRAMBUIE	9
GRAND MARNIER	10
HENNESSY	14

**CULTURED**

*Crafts*

ROSALOMA | 13 | CODIGO ROSA TEQUILA, "PAMA" POMEGRANITE LIQUEUR, AGAVE,  
MUDDLED LIMES, TOPPED WITH SODA WATER, SPLASH OF LIME

BASIL GIMLET | 13 | BELVEDERE VODKA, FRESH LIME, GINGER & FRESH BASIL  
JALAPENOBUSINESS | 13 | SPICY PATRON, AGAVE, FRESH LEMON JUICE, TOPPED WITH  
GINGER BEER & A DASH OF BITTERS

CASA COOLER | 13 | MUDDLED CUCUMBERS AND LIMES, HENDRICKS GIN OR  
KETTLE ONE VODKA, SODA WATER AND SIERRA MIST

ORANGE JALAPENO MARGARITA | 13 | SPICY PATRON, GRAND MARNIER, LEMON, LIME  
AND ORANGE JUICES, SIMPLE SYRUP AND A SUGAR RIM

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 LIQUEUR, CRANBERRY  
JUICE, PINEAPPLE

CLASSIC OR STRAWBERRY WITH BACARDI SILVER  
OR CHAMPAGNE; EACH MUDDLED WITH FRESH MINT, LIME & CHILLED | 13

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

*Stay Hydrated!*

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