
SMALL PLATES

- CRAB CAKES** *beet puree, frisee salad, citrus gelee, toasted pistachio...16**
- GNOCCHI** *herbed potato gnocchi, roasted chicken, gorgonzola cream, spinach, spiced walnuts ... 13*
- PESTO CHICKEN PIZZETTA** *pulled chicken, basil pesto, olive, artichoke, cheese blend, onion, feta ... 7*
- BEEF CARPACCIO** *black pepper seared beef, goat cheese, white truffle oil, baby arugula, crostini ... 13†*
- DUCK CONFIT** *chorizo cure, manchego grits, tomatillo mostarda, braised chard...16**
- HUMMUS & PITA** *grilled pita, Ya Ya's famous hummus, chili oil, Kalamata olives, feta cheese ... 8*
- ANTIPASTO PLATTER** *artisan cured meats, warm olives, pickled vegetables, grilled crostini ... 18†*
- CALAMARI "FRITTO"** *calamari tubes & tentacles, gazpacho aioli, agrodolce ... 12*
- CHICKEN PIADINI** *crispy thin crust, chicken, peppers, cilantro, feta, hummus, chili oil ... 11*
- BRUSCHETTA** *baguette, creamy goat cheese, tomato salad, garlic, pesto ... 13*
Add: Artisan Meat ... 6 Olive Tapenade ... 3

GREENS & SOUPS

- ROASTED BEET** *Rebel Farms arugula, oranges, goat cheese, roasted almonds, citrus vinaigrette ... 10**
- GRILLED SALMON** *crispy potatoes, walnuts, gorgonzola, feta, bacon, cranberry vinaigrette ... 18†*
- FILET OF BEEF** *quinoa, almonds, onion, cucumber, tomato, red wine herb vinaigrette, parsley ... 18*†*
- CAESAR** *crisp romaine, parmesan, red peppers, croutons, creamy Caesar ... 10*
- SPINACH** *cranberry-sage vinaigrette, spiced walnuts, cranberries, blue cheese ... 10**
- GREEK** *citrus vinaigrette, feta cheese, onions, olives, cucumber, tomato ... 10**
- KALE** *lacinato kale, curried cashews, fennel, red onion, Manchego cheese, apricot vinaigrette ... 10**
- YA YA'S HOUSE SOUP** *pulled chicken, tomato broth, roasted vegetables, orzo ... 7*
- CHEF'S SOUP OF THE DAY** *a fun daily selection using seasonal ingredients ... 8*
- SIDE SALAD** *choose either Greek salad, Caesar salad, kale salad, quinoa salad, or spinach salad ... 7*

**Indicates gluten free dishes, other items may be modified to be gluten free, please ask your server*

†These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

October 9th, 2017

BISTRO SPECIALS

- DIVER SEA SCALLOPS** rutabaga ginger puree, warm super salad, beurre blanc, arugula... 36†*
- YA YA'S BISTRO STEAK** pomme frites, sauce vert, watercress salad, veal demi ... 26†
- TROUT AMANDINE** Rocky Mountain trout, haricots verts, almonds, garlic couscous, brown butter ... 21
- ROASTED ORGANIC CHICKEN** crispy potatoes, roasted garlic, chilies, caper berries ... 22
- PORK TENDERLOIN** manchego grits, Olathe sweet corn, braised kale, apple butter...31†*
- SUMMIT CREEK LAMB SHANK** root vegetable mash, chard, braising jus, crispy zucchini... 33
- SCOTTISH SALMON** pastina, sundried tomato, lump crab, arugula, horseradish dijonnaise...32†
- COLORADO BASS** creamy potato broth, curry glazed carrots, fennel apple slaw...29
- FILET MIGNON** beef tenderloin, chianti-gorgonzola sauce, potato puree, haricots verts ... 36*†
~make it a surf and turf with a 4 oz. cold water lobster tail ... 46*†

BUILD YOUR OWN DUET ... Choose from the Bistro Specials, Pizzas & Delicious Pasta ... 45

PASTAS

- ANGEL HAIR POMODORO** sautéed Roma tomatoes, garlic, extra virgin olive oil, fresh basil ... 15
With chicken ... 19 With shrimp ... 23 Gluten free ... 23
- BAKED LASAGNA** Italian sausage, beef, fresh pasta, marinara, mozzarella, fresh ricotta, pine nuts... 19

OAK-FIRED PIZZA

- CAPICOLA** pepperoni, Kalamata olives, banana peppers, red onion, ricotta marinara ... 15
- PEPPERONI** jumbo pepperoni, crimini mushrooms, roasted garlic cloves, marinara ... 14
- MARGHERITA** a blend of provolone, mozzarella, fontina, goat cheese, tomato, onion, basil ... 13
- TRUFFLE MUSHROOM** roasted mushrooms, local arugula, gorgonzola cream, white truffle oil ... 15
~ gluten free pizza crust available ... add \$4 ~

INCREDIBLE WINE FEATURES

- BODEGAS EL NIDO "CLIO"** nose of ripe fruits, brooding cherry, toasted coffee and licorice ... 87
- KITH & KIN CABERNET SAUVIGNON** raspberry, blackberry, cherry cola, warm spice ... 65
- MINER CABERNET SAUVIGNON** an incredible Napa Valley Cab. Dark cherry and mocha ... 75

DESSERTS

- BELGIAN CHOCOLATE SOUFFLE** raspberry coulis, vanilla ice cream (order with dinner) ... 10*
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