



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. September 2009
YYD/D2

SPECIALTY COCKTAILS

"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.

"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

SMALL PLATES

HUMMUS AND GRILLED PITA

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

ANTIPASTO PLATTER

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

BLACK TRUFFLE PASTA

Fresh housemade pasta, shaved fresh black truffle, parmesan cream, ... 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

BISTRO SPECIALS

RED BIRD FARMS ORGANIC CHICKEN

Wood oven-roasted chicken, yukon gold potatoes, grilled red onion, roasted garlic, red chilies, caper berries ... 17

BEEF TENDERLOIN*

Grilled 8 oz. beef tenderloin, chianti-gorgonzola sauce, potato purée, seasonal vegetables ... 30

CURRY-BLACKENED NORWEGIAN SALMON*

Norwegian Salmon, cauliflower puree, apples, leeks
red pepper, pine nuts ... 22

COLORADO LAMB CHOPS

Grilled Summit Creek lamb chops, eggplant, ratatouille, tomato couscous, cocoa olive sauce, basil ... 31

GRILLED HANGER STEAK

Oyster mushrooms, pommes frites, watercress sauce
red wine demi glace ... 21

SINGLE BONE PORK CHOP*

Skillet seared pork chop, potato pavé, Madeira sauce, fresh sage with sautéed spinach, bacon, mushrooms ... 22

DESSERT

CHOCOLATE SOUFLÉ

Raspberry coulis, vanilla bean ice cream ... 8

(Please order with entrée to allow adequate preparation time.)

BISTRO SPECIALS

DIVER SEA SCALLOPS

Pan-Seared Diver Scallops, Brussels sprouts, bacon jam
beluga lentils ... 25

BRAISED PORK OSSO BUCCO

Creamy polenta, caramelized turnip & parsnip, balsamic cippolini
onions tomato braising liquid ... 21

ROASTED COLORADO STRIPED BASS

Garlic couscous, spinach, yellow pepper romesco,
espelette oil ... 19

GRILLED NEW YORK STRIP STEAK*

Sliced New York Strip, truffled-mushroom risotto
Madeira sauce, crispy foie gras ... 32

SEARED AHI TUNA

Roasted fennel, poached potato, red pearl onions,
caper emulsion ... 29

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.

SMALL PLATES

BRUSCHETTA

Oven-blistered cherry tomatoes, fresh mozzarella, basil 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

BEEF CARPACCIO

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

CRAB CAKES

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

CHICKEN PIADINI

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

GREENS

FILET OF BEEF*

Watercress, bibb lettuce, 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, Caesar Vinaigrette ... 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 vert, nicoise olives egg, radishes, red onion, herb vinaigrette ... 11

HOUSE SOUP BOWL ... 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.

PASTA

ANGEL HAIR

Sautéed roma tomatoes, extra virgin olive oil, garlic, fresh basil
Angel Hair ... 11 Add grilled chicken ... 15 Add shrimp ... 17

WINTER VEGETABLE ORECCHIETTE

Orecchiette pasta, butternut squash, parsnips, carrots, leeks
pumpkin seed-compound butter ... 12

SHRIMP LINGUINI

Sautéed rock shrimp, oven-roasted tomatoes, spinach, roasted garlic, sweet vermouth-sage sauce ... 17

BAKED LASAGNA

Italian sausage, layered fresh pasta, beef marinara,
Italian cheeses ... 15

PENNE PASTA

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

HAND-MADE CAVATELLI

Milk-braised Rabbit, mustard greens, kalamata olives,
blanquette braising liquid ... 19

WOOD FIRED PIZZA

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