

DINNER MENU

YANNI'S BAR & GRILL

MEZE/STARTERS/SIDES

- Pitas & Dips**
small 7 / large 10 / trio 13
substitute pita with fresh vegetables 2
Tzatziki
yogurt, cucumber, garlic, evo oil,
red wine vinegar, fresh dill & pita bread
- Hummus**
garbanzo beans, tahini, garlic, hot sauce,
lemon juice, evo oil, paprika & pita bread
- Tirokafteri**
whipped feta & cream cheese with pepperoncini,
Serrano peppers, evo oil & pita bread
- Bruschettas**
grilled French bread with toppings
- Neapolitan** 2.25 per piece
tomato, garlic, basil, evo oil
- Spartan** 2.5 per piece
tomato, feta, onion, Greek oregano, evo oil
- French** 2.75 per piece
roasted peppers, garlic, goat cheese, onion,
parsley, red wine vinegar, evo oil
- Smoked Salmon & Caviar** 4.5 per piece
smoked salmon, black caviar, sliced egg,
horseradish cream cheese, onion, evo oil
- Spanakopita** 3.25 per piece
spinach, onion, dill, feta & ricotta cheese, egg,
buttery phyllo served with tomato basil garnish
- Grilled Loukaniko** 12
Kielbasa, fresh lemon juice & Greek oregano
- Arancini** 8
4 fried risotto balls with beef Bolognese, mozzarella, Parmesan,
onion, peas, egg, panko crumbs, homemade marinara
- Saganaki** 11
sautéed kefalograviera cheese, lemon, butter; not flamed
- Beets & Feta** 10.5
beets, feta, red onion, basil, balsamic vinaigrette
- Baked Goat Cheese Pita Pizza** 12
goat cheese, roasted peppers, Kalamata olives,
red onion, marinara, mozzarella
- Baked Chicken Pesto Pita Pizza** 12
pine nut pesto, chicken, artichokes & mozzarella
- Smoked Salmon Pita** 12
smoked salmon, horseradish cream cheese,
capers, red onion, dill, avocado
- Black Mussels** 16
one pound of mussels in saffron, garlic cream,
rosemary, white wine
- Fried Calamari Misto** 15
calamari, carrots, green beans, pepperoncini,
lemon pesto aioli, marinara
- Mediterranean Platter** Sm 20/Lg 25
beets, feta, fresh mozzarella, artichoke hearts,
roasted vegetables, tomato basil, avocado, pepperoncini,
olives, Prosciutto di Parma ham, pita, tzatziki
- Sautéed Spinach Lemon Garlic** 7.5
- Brussel Sprouts** 8.5
- Sherry Wine Carrots** 5.5
- Green Beans** 7.5
- Yanni's Rice** 5.5
- Garlic French Fries** 5.5
dusted with Parmesan cheese

BURGER

- Yanni's Cheeseburger** 16
grass fed ground beef, applewood smoked bacon,
aged cheddar, lettuce, tomato, onion,
Yanni's sauce. Served with garlic French fries
dusted with Parmesan cheese

Please advise your server of any food allergies

SALADS small / large

- Caprese Salad** 11/14
tomatoes, fresh mozzarella, basil, evo oil, Greek oregano
- Caesar Salad** 9/12
romaine hearts, garlic croutons, grana padano
Parmesan, homemade Caesar dressing
- Baby Field Greens Salad** 8/11
organic spring mix, tomato, carrots, apple pecan vinaigrette
- Spinach Salad** 10.5/13.5
spinach, feta, dried cranberries, candied walnuts, onion,
apple pecan vinaigrette, balsamic reduction
- Spring Mix Salad** 10.5/13.5
organic baby field greens, goat cheese, dried cranberries,
candied walnuts, apple pecan vinaigrette, balsamic reduction
- Yanni's Salad** with or without lettuce 12.5/15.5
tomato, cucumber, bell pepper, red onion, Kalamata olives,
feta, red wine oregano vinaigrette
- Mediterranean Salad** 12/15
romaine, tomato, roasted vegetables (eggplant, red & green
bell peppers, mushrooms, onion), Kalamata olives,
kasseri cheese, apple pecan vinaigrette dressing
- Gourmet Salad** 13/16
romaine, tomato, roasted red peppers, artichokes, avocado,
onion, Kalamata olives, feta, kasseri cheese, balsamic vinaigrette
- Cobb Salad** 15/18
romaine, tomato, marinated chicken, egg, bacon, gorgonzola
cheese, onion, avocado, balsamic vinaigrette or homemade ranch
- San Remo Salad** 13/16
organic baby field greens, goat cheese, beets, carrots,
sundried tomatoes, avocado, fresh tomatoes, red onion,
apple pecan vinaigrette dressing
- Corsica Salad** 14/17
organic spring mix, roasted vegetables (eggplant, red & green bell
peppers, mushrooms, onion), sundried tomatoes, artichokes, pine
nuts, Kalamata olives, goat cheese, avocado, balsamic vinaigrette
- Add to any salad: Prosciutto Di Parma Ham 4,
Grilled Salmon 12, Grilled Chicken Skewer 5,
Shrimp 10, Beef Tenderloin or Lamb Skewer 9

STEAK, CHOPS & PLATES

- served with chef's vegetable & Yanni's rice
- Herbed Rack Of Lamb** 36
- Pork Loin Chop** 28
brandy wine green peppercorn demi-glace
- Filet Mignon** 34
served in a porcini mushroom demi glaze or
gorgonzola cream sauce
- Salmon Lemoni** 28
pan seared in lemon, dill, garlic, white wine, lobster broth cream
- Grilled Salmon Yanni's Salsa** 28
diced tomatoes, garlic, capers, Kalamata olives, parsley, avocado
- Jumbo Sea Scallops** 29
wrapped in prosciutto di Parma ham
- Chicken Piccata** 20
sautéed in lemon, capers, parsley, white wine, garlic, butter
- Chicken Vesuvio** 21
topped with roasted eggplant, red & green bell peppers,
mushrooms, onion, marinara, melted mozzarella
- Chicken Saltimbocca** 21
topped with prosciutto di Parma ham, sage and kasseri
cheese in a garlic Marsala wine demi-glace sauce

SKEWERS

- Skewers topped with feta cheese & served with
a bell pepper and onion skewer, tzatziki & pita
- Chicken Skewer** single 18 double 22
marinated in white wine, lemon, turmeric, garlic,
Greek oregano, evo oil
- Shrimp Skewer** single 20 double 24
rosemary shrimp, wrapped in prosciutto di Parma ham,
balsamic reduction
- Lamb Skewer** single 20 double 24
marinated in olive oil, rosemary, garlic, topped with balsamic reduction
- Beef Tenderloin Skewer** single 20 double 24
marinated in red wine, garlic, bay leaf

BOWLS

- Substitute with gluten-free penne, ask for availability 2
- Bouillabaisse** 24
salmon, white Mexican shrimp, calamari, sea scallop, mussels &
clams in a tomato, saffron seafood broth, red onion, basil
- Risotto Primavera** 20
arborio rice with seasonal vegetables in butter, white wine
- Seafood Risotto Arrabbiata** 26
salmon, sea scallop, white Mexican shrimp, calamari,
black mussels, clams in a spicy tomato sauce
- Capellini Tomato Basil** 15.5
fresh tomatoes, basil, garlic, marinara
- Penne Roasted Vegetables** 16.5
eggplant, peppers, mushrooms, onion, tomatoes, marinara
- Penne Greca** 15.5
tomatoes, Greek oregano, feta, Kalamata olives, garlic, olive oil
- Linguine Pesto** 16.5
sweet basil, garlic, evo oil, cream, pine nuts, sundried tomatoes,
grana padana Parmesan
- Linguine Salmon** 23
salmon, capers, tomatoes, garlic, basil in a creamy tomato sauce
- Linguine Frutti Di Mare** 24
shrimp, mussels, salmon & calamari in spicy tomato
or white wine broth
- Linguine Lucianna** 19
calamari, fresh tomatoes, white wine in a spicy marinara sauce
- Linguine Mussels** 20
mussels, sherry wine, garlic, oregano, chili flakes
- Linguine White Mexican Shrimp** 23
garlic, basil, white wine, lobster broth, cream
- Capellini Tourkolimano** 23
white Mexican shrimp, tomatoes, basil, garlic, spicy marinara, feta
- Penne Chicken Marsala** 18
chopped chicken, shallots, garlic, sage, mushrooms,
Marsala wine, demi glaze, cream
- Chicken Lasagna** 17
homemade ricotta, Parmesan and mozzarella cheese
served in a béchamel & marinara sauce
- Lamb Cannelloni** 18
ground lamb, sun dried tomatoes, spinach, pine nuts, mozzarella,
onion, grana padano Parmesan, béchamel, marinara sauce
- Linguine Bolognese** 16
ground beef, tomato, onion, butter, cream
- Ravioli Romano** 17
cheese ravioli, prosciutto di Parma ham, garlic, cream, peas
- Linguine Carbonara** 18
prosciutto di Parma ham, garlic, egg, parsley, cream

DESSERT

- Tiramisu** 8
Lady fingers dipped in espresso, layered with homemade
mascarpone, dusted with cocoa powder
- Chocolate Budino** reg. 8.5 small 6
Our signature dessert, it means pudding in Italian. It is dense
bittersweet chocolate layered with vanilla sauce and topped with
whipped cream, chocolate shavings & garnished with strawberries
- Cookie Crust Cheesecake** 8
Light and creamy, made with sweetened ricotta and cream cheese,
baked in an Amaretti cookie crust, port wine reduction, strawberries
- Vanilla or Chocolate Gelato** 7
Italian imported vanilla or chocolate gelato,
with a touch of whipped cream
- Italian Imported Sorbetto** 7
Ask your server for today's flavor
- Mediterranean Sundae** (serves two) 15
Crumbled almond biscotti topped with one scoop
of chocolate gelato & one scoop of vanilla gelato, vanilla sauce,
chocolate sauce, chocolate shavings, garnished with strawberries
- Almond Biscotti** 1.5
Twice baked crunchy cookie flavored with almonds and cinnamon,
perfect for dipping in coffee or cappuccino

BEVERAGES

YANNI'S BAR & GRILL

YBG SPECIALTY COCKTAILS

Crafted using the finest all natural spirits & ingredients.

Basil Cucumber Gimlet 13

Hendricks gin, real lime juice, simple syrup, muddled cucumber and basil. Shaken & strained, served up.

Raspberry Lemon Drop 14

Hetchy vodka, fresh lemon juice, Chambord & simple syrup. Shaken & served on the rocks with a sugared rim.

The "Zen" 13

House selected whiskey, homemade chamomile honey syrup, Amaro Montenegro, lemon juice. Shaken & served on the rocks.

Lemon Cucumber Lavender Spritzer 11

Organic Square One cucumber vodka, Arvero Italian limoncello, Barkeep organic lavender bitters, soda water. Served on ice with fresh lemon slice.

• available as martini with Tru organic lemon vodka 15

Hibiscus Margarita 12

Jose Cuervo traditional, Rancho Alegre Reposado, Fruitlab hibiscus liqueur, Fruitlab orange liqueur, sour mix. Served on ice with fresh lime slice.

*salted rim available by request.

Paloma Margarita 10

Jose Cuervo Tradicional silver 100% agave tequila, Pamplemousse liqueur, grapefruit, lime & pineapple juice topped with sprite. Served on the rocks with salt by request.

Yanni's Mai Tai 11

Real McCoy aged rum, aged dark rum, pineapple, orange, lime & guava juice and Orgeat almond syrup. Served on the rocks with orange and black cherry garnish.

Flowery Goose 14

Grey Goose vodka, St. Germain Elderflower liqueur, fresh lime juice, sparkling wine. Served up, gently mixed.

Italian Vodka Martini 14

Boyd & Blair Pennsylvania potato vodka, Contratto Bianco vermouth, Fee Bros orange bitters. Served up, stirred with a lemon twist.

Yanni's Martini 14

Tru organic vodka. Well shaken, served up with Greek garnish of Kalamata olives, grape tomatoes, Feta cheese and Greek oregano.

Sweet & Spicy 12

Fugu Habanero vodka, muddled strawberries, fresh lemon juice, simple syrup. Served up, well shaken with a lemon twist.

Rye Manhattan 13

Templeton rye, Contratto Rosso vermouth, orange bitters. Served up, well shaken with black cherry garnish.

Bourbon Old Fashioned 11

Maker's Mark bourbon, Angostura bitters, sugar cube, black cherry and fresh orange slice, soda water. Stirred & served on ice.

Ginger-Beer Mules 10

Ginger beer, Angostura bitters, fresh lime juice and the spirit of your choice. Served on ice, shaken, with fresh lime slice.

- Moscow Mule with Pinnacle vodka
- Colorado Mule with Tin Cup Colorado whiskey
- Garden Mule with Square One cucumber vodka
 - Mexican Mule with Rancho Alegre tequila
- Kentucky Mule with Elijah Craig 12yr bourbon
- Dark & Stormy with Myers rum (no bitters)

Ouzo Sidecar 10

A Greek twist on a classic cocktail. Metaxa ouzo, fresh lemon juice, Organic Fruitlab orange liqueur, Contratto Bianco vermouth, Barkeep organic fennel bitters. Stirred, served on ice with an orange slice.

Bourbon Espresso Martini 14

Elijah Craig 12yr, 43 liqueur, Godiva white chocolate liqueur, fresh brewed espresso, Aztec chocolate bitters, ground cinnamon & nutmeg. Served up, well shaken.

*Decaf upon request

*Also available with Absolut vanilla vodka or locally produced Malahat spiced rum

SCOTCH

Cutty Sark Prohibition Blended 8
Dewar's Blended 12yr 10
Monkey Shoulder 11
Chivas Regal 12yr 12
Johnnie Walker Black 12
Johnnie Walker Green 20
Johnnie Walker Blue 45
Glenlivet 12yr 10
Glenlivet 15yr 16
Glen Moray 12yr 12
Balvenie Doublewood 12yr 15
Balvenie Caribbean Cask 14yr 17
Balvenie Sherry Cask 15yr 20
Balvenie Doublewood 17yr 25
Balvenie Portwood 21yr 35
Auchentoshan 12yr 14
Glenfiddich 12yr 14
Glenfiddich 14yr 15
Glenfiddich 15yr 16
Glenfiddich 18yr 20
Glenfiddich 21yr 30
Macallan 10yr 12
Macallan 12yr 14
Macallan Fine Oak 15yr 17
Macallan 17yr 40
Macallan 18yr 45
Macallan Rare Cask 55
Oban 14yr 15
Dalmore 12yr 13
Dalmore 15yr 18
Highland Park 12yr 13
Highland Park 15yr 16
Highland Park 18yr 24
Laphroaig 10yr 13
Bruichladdich Unpeated 14
Bruichladdich Islay Barley 14
Port Charlotte Heavily Peated 15
Lagavulin 16yr 20

BOURBON

Colonel E.H. Taylor 13
Jim Beam 9
Elijah Craig 12yr 10
Makers Mark 10
Woodford Reserve 12
Knob Creek 12
Russell's Reserve 10 yr 12
Russell's Reserve Single Barrel 17
Four Roses Small Batch 12
Four Roses Single Barrel 14
Bookers Noe 14
Blanton's 17

WHISKEY

Seagrams 7 8
Crown Royal 8.5
Jack Daniels 8.5
Jameson Irish 9
Tin Cup 8
Organic Slow Hand 12
Knob Creek Rye 12
Sazerac Rye 8.5
Templeton Rye 12
Gentelman Jack 12

GIN

Tanqueray 9
Cut Water Old Grove 9
Aviation 10
Hendrick's 11
Spring 44 9
Bombay Sapphire 10
Fifty Pounds 12

VODKA

Pinnacle 8
Grey Goose 11
Cut Water Fugu 8
Cut Water Fugu Habanero 8
Ketel One 10
Stoli Elit 13
Stolichnaya 9.5
Absolut 9.5
Absolut Vanilla 10
Absolut Citron 9.5
Boyd & Blair 11
Tru Organic 10
Tru Organic Lemon 10
Square One Cucumber 10
Square One Basil 10
Square One Bergamot 10
Tito's 9
Hetchy 9

RUM

Cruzan 8
Bacardi 8
Captain Morgan 8
The Real McCoy Single Blended 10
Cut Water Barrel Aged 10
Myers Dark 8.5
Malahat White 8.5
Malahat Ginger 10
Malahat Spiced 11
Malahat Black tea 11
Mount Gay xo 11
Diplomatico Reserva Exclusiva 11
Kirk and Sweeney 12y 12
Kirk and Sweeney 18yr 14
Kirk and Sweeney 23yr 16

TEQUILA

Jose Cuervo Traditional 9
Azulña Blanco 9
Azulña Reposado 10
Azulña Añejo 12
Azulña Black Extra Añejo 18
Casamigos Blanco 12
Casamigos Reposado 13
Casamigos Añejo 14
Patron Silver 12
Patron Reposado 13
Patron Añejo 14
Tanteo Jalapeño 10
Casa Noble Blanco 11
Jose Cuervo Reserva De La Familia 40
1800 Milenio 45

COGNAC/ARMAGNAC

Hennessy 9
Hennessy XO 40
Armagnac de Montal VSOP 13
Courvoisier V.S. 10
Rémy Martin VSOP 13
Rémy Martin XO 24
Rémy Martin Royal 1738 15
Louis XIII 75 per half oz.

CHAMPAGNE COCKTAILS

Kir Royal 10.5
Chambord liqueur
Flirtini 9.5
Pineapple juice,
organic Fruitlab orange liqueur
Yanni's 9
Mavrodaphne of Patras

OLD WORLD SPECIALTIES

GREEK
Metaxa Ouzo 8
Ouzo 12 9
Plomari Ouzo 9
Idoniko Tsipouro 10
Skins Mastiha Liqueur 10
Metaxa 5 Star 9
Metaxa 7 Star 10
Metaxa Grand Fine 13
FRENCH
Pere Magloire Fine Calvados 10
ITALIAN
Campari 10
Romana Sambuca 9
Banfi Grappa 13
Canolini Grappa Blanca 9
Grappa di Moscato d'Asti 9.5
Amaro Lucano 9
Amaro Montenegro 10

BOTTLED BEERS

Coors Light 5
Miller Light 5
Stella Artois 6
Sam Adams Boston Lager 6
Dos XX Amber 6
Dos XX Lager 6
Negra Modelo 6
Buckler (n/a) 6
Hilas (Greek) 6
Gluten Free Hard Cider 6

BEVERAGES

Soda, Iced Tea 4
Coffee & Decaf 4
Mineral Water 500ml. 4
Large 1 liter Mineral Water 6
Hot Tea 5
Espresso 4
Double Espresso 4.5
Cappuccino 5
Caffe Latte 5
Caffe Mocha 5.5
Iced Caffe Frappe 5
Hot Chocolate 4
Fresh Lemonade 4.5
Orange Lemonade 4.5
Cranberry Lemonade 4.5
Fresh Orange Juice 6
Cranberry Orange Juice 5
Cranberry or Apple Juice 4
Ginger Beer 5
Bottled Root Beer 5

Welcome to Yanni's Bar & Grill, where fresh, locally sourced California cuisine meets the Italian & Greek heritage of Yannis & Denise Pihos.

Our culinary adventures started over 30 years ago and what you are about to experience represents our passion for food paired with a unique wine selection, local micro-brews and our mixologists' crafted specialty cocktails.

We truly appreciate your choice to dine with us! Our culinary and service team will do their best to meet and exceed your expectations.

Please remember that our menu items are made to order, prepared with love and care. Allow our chefs' team appropriate time to prepare the culinary creation that you will enjoy.

Your dining experience is of the utmost importance to us. Please email us with your comments at: ypihos@msn.com

Sincerely,

Yannis & Denise Pihos