

# 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 Allegre 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. Germaine 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	14
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
Azuña Blanco	9
Azuña Reposado	10
Azuña Añejo	12
Azuña 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
Skinos Mastiha Liqueur	10
Metaxa 5 Star	9
Metaxa 7 Star	10
Metaxa Grand Fine	13

### FRENCH

Pere Magloire Fine Calvados	10
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### 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

Please see wine list for local draft beer selections

## 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 Pihás.

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: [ypihás@msn.com](mailto:ypihás@msn.com)

Sincerely,

Yannis & Denise Pihás