

BREAKFAST PLATES

TRADITIONAL two farm eggs cooked to order, four pieces bacon or four pieces sausage links, crispy potatoes—12

PANCAKE OR WAFFLE COMBO three large pancakes or Belgian waffle. Served with two farm eggs cooked to order, four pieces bacon or four pieces sausage links—12

HOMEMADE BISCUITS & GRAVY two buttermilk biscuits topped with homemade sausage gravy, two farm eggs, crispy potatoes—14

PULLED PORK HASH Yoder Farms braised pork shoulder over a bed of crispy potatoes, topped with two farm eggs, salsa verde, and queso fresco—16

STEAK AND EGGS 10oz slice of prime rib with au jus, two farm eggs cooked to order, crispy potatoes—19

NASHVILLE CHICKEN & WAFFLE SLIDERS two Nashville style spicy chicken tenders, Belgian Waffle buns, pickles, two farm eggs—15

KIDS

KID CAKES two pancakes, scrambled egg, bacon or sausage—8

KID WAFFLE Belgian waffle, scrambled egg, bacon or sausage—8

WE PROUDLY SERVE
CHICKEN TRAXX EGGS,
LOCALLY AND
HUMANELY RAISED!

EGGS BENEDICT

SERVED WITH CRISPY POTATOES, HOMEMADE HOLLANDAISE, AND CHIVES

TRADITIONAL toasted English muffin, two poached farm eggs, Canadian bacon, bacon bits—14

SONOMA toasted English muffin, two poached farm eggs, house smoked salmon, avocado, marinated tomatoes—15

KANSAS toasted English muffin, two poached farm eggs, braised short ribs, roasted tomato, Amish bleu cheese—16

CAST IRON FRITTATAS

SERVED WITH MARINATED TOMATOES AND FRESH HERBS

ULTIMATE DENVER egg casserole of black forest ham, bacon, bell peppers, caramelized onions, and cheddar cheese. —15

ITALIANO VEGETARIANO egg casserole of asparagus, green olives, basil, tomato, and parmesan cheese. - 14

SIDES

TWO EGGS - 3

FOUR BACON - 4

FOUR SAUSAGE - 3

CRISPY POTATOES - 4

TWO SMALL WAFFLES - 4

FRUIT - 3

BISCUIT - 3

SIDE BENEDICT - 5

BISCUIT AND GRAVY - 4

SAUTEED VEGETABLE - 3

ALL SELECTIONS INCLUDE:

Complimentary biscuit with preserves and whipped butter, fresh fruit, dessert, and a choice of; coffee, tea, or orange juice.

SALADS

GREEK* mixed greens, kalamata olives, cucumber, red onion, tomato, feta, citrus vinaigrette...9

CAESAR chopped romaine, parmesan, herbed croutons, house-made Caesar dressing...9

BEET* roasted beets, goat cheese panna cotta, pistachio crumble, grapefruit brulee, citrus vinaigrette...12

Add ons for the above salads... Chicken...5, Calamari...5, Shrimp...6, Salmon...8, Steak...8

SALMON SALAD* spring mix, dried cranberries, feta cheese, cherry tomatoes, red onion, spiced walnuts, crispy potatoes, cranberry vinaigrette...17

STEAK SALAD tenderloin, mixed greens, tomato, radish, kalamata olives, bleu cheese, avocado, crispy onions, savory vinaigrette...17

CRISPY CHICKEN SALAD buttermilk chicken tenders, egg, tomatoes, mozzarella, artichokes, honey mustard, white balsamic vinaigrette...15

COBB SALAD* grilled chicken breast, romaine, egg, bacon, tomato, avocado, bleu cheese, buttermilk parmesan dressing...15

PIZZAS

CLASSIC PEPPERONI jumbo pepperoni, roasted mushroom, marinara, oregano, five-cheese blend...14

CALABRESE capicola ham, green olive, pepperoncino, oregano, Calabrian chili oil, five-cheese blend...15

MARGHERITA oven roasted tomatoes, basil, fresh mozzarella, marinara, olive oil drizzle...13

BLACK & BLUE spicy beef tenderloin, gorgonzola, roasted garlic, five-cheese blend, roasted tomato, crispy onion, arugula...15

*Indicates gluten-free dishes
Consuming raw or undercooked product can lead to a food borne illness

{ SUNDAY SPECIALS }

BLOODY MARY & MIMOSAS

\$5 *By the Glass*

CARAFE MIMOSAS

\$25

25% OFF ALL WINE

By the Bottle

{ WINE BY THE GLASS }

SPARKLING WINE & CHAMPAGNE

ZONIN PROSECCO (ITALY) 187ML 8
KORBEL BRUT (CALIFORNIA) 187ML 10

SWEET WHITES

CHATEAU ST. MICHELLE RIESLING (WASHINGTON) 8
7 DAUGHTERS MOSCOTO (CALIFORNIA) 10

ECLECTIC WHITES

NEW AGE WHITE BLEND (ARGENTINA) 9
PINE RIDGE CHENIN BLANC (CALIFORNIA) 12

PINOT GRIGIO

FOLONARI (VENETO, ITALY) 9
ESTANCIA (CALIFORNIA) 11

SAUVIGNON BLANC

STARBOROUGH (MARLBOROUGH, NEW ZEALAND) 9
KIM CRAWFORD (MARLBOROUGH, NEW ZEALAND) 14

ROSÉ

BERINGER WHITE ZINFANDEL (CALIFORNIA) 7
MARQUES DE CACERES RIOJA ROSÉ (RIOJA, SPAIN) 9

CHARDONNAY

YAYA'S UNOAKED (CALIFORNIA) 8
CLOS DU BOIS (NORTH COAST, CALIFORNIA) 10
KENDALL JACKSON "VINTNERS RESERVE" (CALIFORNIA) 12
SONOMA CUTRER RUSSIAN RIVER (CALIFORNIA) 14

PINOT NOIR

KRIS (FRIULI-VENEZIA, ITALY) 10
FIRESTEED (OREGON) 12
BOEN COASTAL (CALIFORNIA) 15

ECLECTIC REDS

BRAZIN OLD VINE ZINFANDEL (SONOMA, CALIFORNIA) 10
PADRILLO MALBEC (ARGENTINA) 11

MERLOT

J. LOHR (PASA ROBLES, CALIFORNIA) 10

RED BLENDS

YAYA'S RED BLEND (CALIFORNIA) 9

CABERNET SAUVIGNON

COLUMBIA CREST GRAND ESTATE (CALIFORNIA) 10
HESS SELECT (NORTH COAST, CALIFORNIA) 13
ALEXANDER VALLEY (SONOMA, CALIFORNIA) 15

{ DRAUGHT BEER }

BOULEVARD ROTATOR 4.5

WICHITA BREWING CO. ROTATOR 4.5

ODELL ROTATOR 4.5

BLUE MOON 4.5

GOOSE ISLAND MATILDA 4.5

LEINENKUGEL SEASONAL 4.5

STELLA ARTOIS 5.0

{ CRAFT BEER }

BOULEVARD WHEAT 4.5

BOULEVARD PALE ALE 4.5

FREE STATE SELECTION 4.5

ODELL 90 SCHILLING 4.5

NEW BELGIUM FAT TIRE 4.5

ANGRY ORCHARD 4.5

LEFT HAND MILK STOUT 5.0

- ◆ LUNCH BOX DELIVERY
- ◆ FULL SERVICE CATERING
- ◆ ZOOM CAPABLE MEETING ROOM
- ◆ PRIVATE EVENT SPACE

Contact our Director of Marketing & Sales
nikki@yayaswichita.com

JOIN US FOR HAPPY HOUR

Monday-Friday 4-6pm

\$5 Brick Oven Pizzas ◆ \$5 House Wines by the Glass ◆ \$3 Well Cocktails

ONLINE ORDERING NOW AVAILABLE!

CURBSIDE, PICKUP OR DELIVERY

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