

**BREAKFAST PLATES**

**TRADITIONAL** two farm eggs cooked to order, four pieces bacon or four pieces sausage links, crispy potatoes, and fresh fruit.

**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, and fresh fruit.

**BISCUITS & "RED EYE" GRAVY** two buttermilk biscuits topped with sausage gravy, two farm eggs cooked to order, crispy potatoes, and fresh fruit.

**PORK SALSA VERDE** Yoder Farms roasted pork loin topped with salsa verde, two farm eggs cooked to order, crispy potatoes, and fresh fruit.

**STEAK AND EGGS** 10oz slice of prime rib with au jus, two farm eggs cooked to order, crispy potatoes, and fresh fruit.

**NASHVILLE CHICKEN & WAFFLES** two Nashville style spicy chicken tenders, 1/2 Belgian waffle, two farm eggs cooked to order, fresh fruit.

**KIDS**

**KID CAKES** two pancakes, one scrambled egg, bacon or sausage, fresh fruit.

**KID WAFFLE** 1/2 Belgian waffle, one scrambled egg, bacon or sausage, fresh fruit.

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

**ABOVE MENU INCLUDES**

Sticky cinnamon buns and assorted mini desserts (for the table), choice of entrée, and choice of coffee, tea, orange juice, or soda.

**ALL INCLUSIVE BRUNCH** ADULTS...17 CHILDREN (under 12)...8

**EGGS BENEDICT**

**TRADITIONAL** toasted English muffin, two poached farm eggs, Canadian bacon, hollandaise, chives. Served with crispy potatoes and fresh fruit.

**SONOMA** toasted English muffin, two poached farm eggs, sliced smoked salmon, avocado, lemon hollandaise, chives. Served with crispy potatoes and fresh fruit.

**TUSCAN** toasted English muffin, two poached farm eggs, sliced prosciutto, asparagus, truffle hollandaise, chives. Served with crispy potatoes and fresh fruit.

**KANSAS** toasted English muffin, two poached farm eggs, beef tenderloin, roasted tomato, Amish bleu cheese, hollandaise, chives. Served with crispy potatoes and fresh fruit.

**CAST IRON FRITTATAS**

**DENVER** egg casserole of black forest ham, bell peppers, caramelized onions, and cheddar cheese. Served with a side of fresh fruit.

**SPANISH** egg casserole of Spanish chorizo, potatoes, onions, and Manchego cheese. Served with a side of fresh fruit.

**FRANCAISE** egg casserole of roasted tomato, asparagus tips, arugula, goat cheese, and fresh thyme. Served with a side of fresh fruit.

**ITALIANO** egg casserole of capicola ham, green olives, basil, tomato, and parmesan cheese. Served with a side of fresh fruit.

**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

**PANZANELLA** heirloom tomatoes, roasted red pepper, cucumber, red onion, pan gratata, burrata cheese, basil, EVOO, balsamic glaze...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

**FIGGY PIGGY** black fig, gorgonzola, garlic oil, prosciutto, truffle oil, arugula, 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

**CHICKEN BLT** garlic cream, roasted chicken, pancetta, cherry tomato, five-cheese blend, topped with dressed romaine...14

**THAI SHRIMP PIE** spiced shrimp, peanut-chili sauce, basil, cilantro, pickled vegetables, five-cheese blend...15

**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

## 1/2 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  
LITTLE BLACK DRESS MOSCATO (CALIFORNIA) 9

### 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  
CHARLES & CHARLES (WASHINGTON) 11

### CHARDONNAY

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

### PINOT NOIR

KRIS (FRIULI-VENEZIA, ITALY) 10  
FIRESTEED (OREGON) 12  
PALI "RIVIERA" (SONOMA COAST, CALIFORNIA) 13

### ECLECTIC REDS

BRAZIN OLD VINE ZINFANDEL (SONOMA, CALIFORNIA) 10  
FINCA EL ORIGIN "RESERVA MALBEC" (ARGENTINA) 11

### MERLOT

J. LOHR (PASA ROBLES, CALIFORNIA) 10

### RED BLENDS

YAYA'S RED BLEND (CALIFORNIA) 9

### CABERNET SAUVIGNON

NATURA (CHILI) 9  
COLUMBIA CREST GRAND ESTATE (CALIFORNIA) 10  
HESS SELECT (NORTH COAST, CALIFORNIA) 13

## { DRAUGHT BEER }

BOULEVARD ROTATOR 4.5

WICHITA BREWING CO. ROTATOR 4.5

ODELL ROTATOR 4.5

BLUE MOON 4.5

CHIMAY 8.5

STELLA ARTOIS 5.0

LEINENKUGEL SEASONAL 4.5

## { CRAFT BEER }

BOULEVARD WHEAT 4.5

BOULEVARD PALE ALE 4.5

FREE STATE SELECTION 4.5

LEFT HAND MILK STOUT 5.0

ODELL 90 SCHILLING 4.5

NEW BELGIUM FAT TIRE 4.5

GOOSE ISLAND MATILDA 7.0

ANGRY ORCHARD 4.5

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

Contact our Director of Marketing & Sales  
[nikki@yayaswichita.com](mailto: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

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