

## SNACKS

MIXED OLIVES 3

SPICY GRILLED SAUSAGE 3  
Onions, sweet mustard

BBQ MEATBALLS 3

CHEESE PLATE 5

CHICKEN EMPANADAS 5  
Cilantro-chili sauce

PORK WONTONS Spicy soy sauce 5

SEARED FILET MIGNON TIPS 5  
Horseradish sauce

SHRIMP SCAMPI 5

## PETITE BURGERS

GRILLED BEEF 5  
American cheese, lettuce, onion, tomato, pickle or  
Caramelized onion, blue cheese, tomato,  
Cabernet demi glace

GRILLED LAMB 7.5  
Lettuce, tomato, onion, basil-cumin aioli

GRILLED PORTABELLO 5  
Eggplant, tomato, onion, Provolone

SEARED AHI 7.5  
Tomato, arugula, olive tapenade-tartar sauce

FILET STEAK SANDWICH 7.5  
Sautéed mushroom, onion, cheddar

## COMMUNAL DISHES

For 2 or more

WARM BABY BRIE 12  
Wild berry sauce, toasted almonds

MEDITERRANEAN DIPS 12  
Pita bread, garnishes

ALBACORE TUNA SALAD 12  
Crackers, lettuce leaves

CHEESE PLATTER 14  
Fruit and nut garnishes

CHARCUTERIE PLATTER 14  
Paté, prosciutto, salami, chorizo

SHRIMP COCKTAIL 15  
Sauces

All Dishes are served as small plates.  
Double portions available, served on large plates  
No substitutions please.

## SALAD

HEARTS OF ROMAINE SALAD 5  
Gorgonzola, dried cranberry,  
candied pecans, garlic-basil dressing

ORGANIC SPINACH,  
BACON AND BLUE CHEESE 5  
Tomato, red onion, honey-mustard dressing

FRESH MOZZARELLA, TOMATO, BASIL 5  
Olive oil, balsamic vinegar

GOAT CHEESE, FENNEL AND ORANGE 5  
Greens, red onion, toasted almonds

ORGANIC ARUGULA  
AND GRILLED VEGETABLES 5  
Virgin olive oil, pine nuts

ORGANIC GOLD BEET,  
BABY TOMATO & FETA 5  
Greens, candied walnuts, mustard vinaigrette

CAESAR 5  
White anchovy, shaved Parmesan, croutons

GRILLED TUNA NICOISE 10  
Green beans, egg, tomato, olives, greens,  
red potato salad, dijon vinaigrette

## WILD, ORGANIC, NATURAL

These dishes are made of all wild,  
natural and organic products

ORGANIC PASTA PRIMAVERA 7.5  
Seasonal vegetables, tomato, garlic, olive oil

WILD GRILLED MAHI MAHI 12  
Brown basmati rice, roasted vegetables, tomato-basil salsa

WILD BROILED SCALLOPS 12  
Sautéed spinach, tomato, onion,  
fingerling potato, lime, sea salt

CALIFORNIA JIDOORI CHICKEN BREAST 10  
Organic brown rice pilaf, lemon vinaigrette

BRANDT TOP SIRLOIN 12  
California grown, all natural  
Fingerling potato, roasted vegetables

## FISH

WILD HAWAIIAN AHI POKE 5  
Onion, seaweed, avocado, spicy soy

PICATTA STYLE TILAPIA 10  
Risotto, lemon-caper butter

SPICY SEARED CATCH OF THE DAY 10  
Roasted vegetables, tartar sauce

CRISPY SKIN WILD OPAKAPAKA 7.5  
Lemon salsa eggplant tian

GRILLED SALMON FILLET 10  
Arugula, tomato salsa, caper vinaigrette

BLACKENED CATFISH 7.5  
Lobster-creole sauce

CURRY SEARED WILD AHI 10  
Organic brown rice pilaf, mango chutney

HIBACHI SALMON 10  
Grilled vegetables, spicy coconut sauce

## SHELLFISH

FLASH FRIED CALAMARI 5  
Thai glaze, peanuts, carrot, bean sprout,  
cilantro, green onion

CAJUN SHRIMP 7.5  
Blue cheese slaw and tomato

GRILLED PORTABELLO & LOBSTER 7.5  
Caramelized onions, lobster basil sauce

SEARED WILD SCALLOPS 10  
Organic polenta, spinach, mushrooms, lemon butter

SHRIMP ETTOUFFÉ 7.5  
Shrimp in spicy creole tomato sauce

LOBSTER CRAB CAKE 7.5  
Organic corncake, lobster butter

## CHICKEN

FRIED CHICKEN TENDERS 5  
Garlic-basil dip

GRILLED CHICKEN BREAST 5  
Organic brown basmati rice, lemon-caper sauce

BLACKENED CHICKEN 5  
Fresh tomato, blue cheese slaw

CHICKEN MARSALA 7.5  
Mushrooms, onions, organic polenta

HERB MARINATED CHICKEN 5  
Grilled vegetables, dijon mustard sauce

## MEAT

GRILLED FILET MIGNON 10  
Spinach, organic polenta and blue cheese

BBQ BABY BACK RIBS 7.5  
With sweet potato fries and spicy BBQ sauce

BRAISED BEEF SHORT RIB 10  
Organic corncakes, Crispy onions

BLACKENED FLAT IRON STEAK 10  
Grilled vegetables and chipotle A-1 sauce

GRILLED LAMB CHOPS 10  
White bean salad, chimichurri sauce

GRILLED RIBEYE STEAK 10  
Roasted vegetables, green peppercorn sauce

## PASTA & RISOTTO

THREE CHEESE MACARONI 5  
Wild mushrooms, pesto, truffle crust,  
Parmesan, Gruyere, Gorgonzola

LOBSTER MACARONI & CHEESE 10  
Lobster-cognac cream, Parmesan crust

STEAK PORCINI PENNE 10  
Filet mignon, mushrooms, onions, Parmesan

SHRIMP PENNE 7.5  
Garlic shrimp, fresh tomato, basil

SPICY PENNE & SAUSAGE 7.5  
Italian sausage, spicy tomato-cream sauce, Parmesan cheese

TRUFFLE RISOTTO 5  
White wine, Parmesan cheese

LOBSTER TRUFFLE RISOTTO 10  
Caramelized onion, white wine, Parmesan cheese

STRIPED CHEESE RAVIOLI & LOBSTER 10  
Wild mushrooms, lobster cream sauce

BAKED GNOCCHI 7.5  
Tomato cream, mushrooms, Parmesan

## GRILLED FLATBREAD

SMOKED SALMON AND PESTO 5  
Tomato relish, capers, goat cheese

HUMMUS AND FETA 5  
Olive, roasted pepper, tomato, Parmesan

PROSCIUTTO AND FIG 5  
Gorgonzola, Marcona almonds



1287 S. Coast Hwy.  
Laguna Beach, CA 92651  
949-376-9718  
kyabistro.com

(located in the legendary  
La Casa del Camino)

20% gratuity added to  
parties of 6 or more.  
Contact us for private  
parties or catered events.

Visit "The Rooftop Lounge"  
for the BEST sunset view  
in Laguna Beach!

## SOUP AND STEWS

SOUP DU JOUR 5

SPICY SEAFOOD CHOWDER 10  
Tomato, vegetables, fish, shellfish

COQ AU VIN 7.5  
Chicken simmered in wine with  
mushrooms and onions

BURGUNDY BEEF STEW 7.5  
With carrots, mushrooms and onions

WHITE BEAN CASSOULET 10  
Duck confit, beef short rib and sausage

SHRIMP, CHICKEN  
& SAUSAGE GUMBO 7.5  
Rice, cilantro

## SIDES

ROASTED POTATOES 3

POTATO FRIES 3

SWEET POTATO FRIES 3

POTATO SALAD 3

WHITE BEAN SALAD 3

ORGANIC BROWN RICE PILAF 3

BLUE CHEESE SLAW 3

SEARED TOFU 5

GRILLED ASPARAGUS 5

ROASTED VEGETABLES 5

SAUTÉED MUSHROOMS 5

SAUTÉED SPINACH 5

## CALIFORNIA WHITE WINE

1/2 Gls | Gls | Gls-1/2 | Btl  
(3 oz.) (6 oz.) (9 oz.)

### CHARDONNAY

CHALONE, Monterey County, 07	4	7	9	21
KENDALL JACKSON, 07	6	10	14	32
STERLING, Central Coast, 08	5	9	12	29
LA CREMA, Sonoma Coast 07	7	13	18	40
MERRYVALE, Carneros, California 07				54
GROTH, Napa Valley, 07				59
CAKEBREAD CELLARS, Napa Valley, 08				88

### OTHER GREAT WHITE WINES

ESTANCIA, PINOT GRIGIO, California, 08	5	9	13	28
BIANCHI, PINOT GRIGIO, Paso Robles, 08	5	10	14	30
ST. SUPERY, SAUVIGNON BLANC, Napa Valley, 08	7	13	18	32
FERRARI-CARANO, FUME BLANC, Sonoma County, 09	6	12	16	38

## INTERNATIONAL WHITE WINE

PACO AND LOLA, ALBARIÑO, Spain, 08	5	10	14	30
MASCI & MARCHESANI, Trebbiano d' Abruzzo, Chieti, Abruzzo, Italy 07	5	10	14	30

### BUBBLY

CHANDON, BRUT CLASSIC, California, "split"				10
PIPER SONOMA, NV	4	8	11	24
LUNA DI MARZO, Lombardia, Italy 07 Lambrusco Mantovano Mantova, Dark, rich, sparkling red wine				33
VEUVE CLICQUOT "YELLOW LABEL" (half)				48
VEUVE CLICQUOT "YELLOW LABEL" (750ml)				88
DOM PERIGNON 2000				275

\* vintage is subject to change

## CALIFORNIA RED WINE

1/2 Gls | Gls | Gls-1/2 | Btl  
(3 oz.) (6 oz.) (9 oz.)

### PINOT NOIR

ACACIA, Central Coast, 08	5	9	12	29
CHATEAU ST. JEAN, Sonoma County, 07	6	12	17	36
LA CREMA, Sonoma Coast, 07	8	15	21	48
WILD HORSE, Central Coast, 07	9	16	23	52

### MERLOT

HAHN, Monterey County, 07	4	7	9	22
CHALONE, Monterey County, 07	5	9	12	29
FERRARI CARANO, Sonoma County, 07	8	15	20	55

### CABERNET SAUVIGNON

HAHN, Monterey County, 07	4	7	9	21
SADDLE ROCK, Central Coast, 06	5	9	12	29
CONN CREEK, Napa Valley, 05	8	15	21	48
GROTH, Oakville, 06				110

### MERITAGE

ESTANCIA, Paso Robles, 06	8	15	20	55
LANCASTER ESTATE, Alexander Valley, 05				130
QUINTESSA, RUTHERFORD, Napa Valley, 05				252
RAVENSWOOD, ZINFANDEL, Sonoma County, 07	4	8	11	24

### INTERNATIONAL RED WINES

GREEN POINT, SHIRAZ, Australia, 06	4	7	9	21
KOONUNGA HILL SHIRAZ-CABERNET, Australia, 07	4	8	11	24
CHIANTI SUPERIORE, Italy, 06	5	9	13	28
EL COTO RIOJA, Spain, 05	5	9	12	26
RUDHIR, Montepulciano d' Abruzzo Chieti, Abruzzo, Italy, 01				90

**SANGRIA** petite 4 reg 8  
Homemade sangria with fresh fruit

## MOJITOS reg 12

Bacardi Silver, fresh mint & lime muddled & chilled to refreshing perfection

CLASSIC, MANGO, WILD BERRY, TROPICAL

## BOJITO reg 12

Vodka, Battery Energy Drink, Sugar, Fresh Mint and Lime

## MARTINI COCKTAILS

THE CLASSIC MARTINI petite 6 reg 12  
Gin, dry vermouth, green olive

RUBY SQUEEZE petite 6 reg 12  
Vodka, fresh ruby red grapefruit juice, sugar rim

CLASSIC COSMOPOLITAN petite 6 reg 12  
Vodka, Triple Sec, lime & cranberry juices

CLASSIC SOUR APPLE petite 6 reg 12  
Vodka and Sour Apple Pucker

LEMON DROP petite 6 reg 12  
Vodka, fresh lemon juice, sweet & sour, sugar rim

KEY LIME petite 6 reg 12  
Vodka, lime juice, and pineapple

POMEGRANATE petite 6 reg 12  
Vodka, "Pama" Pomegranate liqueur, pineapple, cranberry

MAI-TAI petite 6 reg 12  
Bacardi Silver, pineapple, orange & cherry juices, float of Myers Rum

## ORGANIC WINES

PACIFIC RIM RIESLING, Columbia Valley 08	4	7	10	22
CUMA (Lite White), Argentina 08	4	7	10	22
STERLING CHARDONNAY, Sonoma Valley 07	4	7	10	22
KUNDE CABERNET, Sonoma 06	6	10	14	30

## ORGANIC SPIRITS (WELL PRICE)

RAIN VODKA

CASA NOBLE TEQUILA

VEEV ACAI BERRY

## ORGANIC BEER

SAMUEL SMITH ALE 6

## HOPS

Bottle

BUD LIGHT 5

SAMUEL SMITH, Organic Ale 6

STELLA 6

WIDMER 6

REDHOOK ESB 6

HINANO 6

HAEKE BECK, Non Alcohol 5

## AFTER DINNER DRINKS

### RUBY PORT

PENFOLDS, Australia 15

### TAWNY PORT

TAYLOR FLADGATE 20yr 12

TAYLOR FLADGATE 40yr 25

### DESSERT WINE

MARTIN WEYRICH "ALLEGRO" 9  
Moscato 05

### SNIFTER

SAMBUCA 7.5

COINTREAU 7.5

AMARETTO DISARONNO 7.5

FRANCELICO 7.5

DRAMBUIE 8.5

GRAND MARNIER 9.5

COURVOISIER V.S.O.P 12

HENNESSY V.S.O.P. 12.5

HENNESSY XO 22

Vintage & availability subject to change

## H2O

BOTTLED WATER, 20 oz. 2

SPARKLING WATER, 16 oz. 3