

YANNI'S BAR & GRILL

YBG HOUSE SPECIALTIES

LEMON CUCUMBER LAVENDER SPRITZER 9

Organic Square One cucumber Vodka & Arvero Italian Limoncello stirred together with a hint of Barkeep organic lavender bitters & finished with a refreshing spritz of soda water

- available as martini 14

HIBISCUS MARGARITA 12

Fruitlab organic Hibiscus Liqueur well shaken with Áxa Silver Tequila & homemade sour mix topped with a floater of Áxa R Reposado. Served on the rocks. Salted rim available by request.

BALLAST POINT MAI TAI 9

The very same local craft brewery that brings you Sculpin IPA & Calico Amber Ale also creates the ingredients for this delightful tropical cocktail. Three Sheets White Rum & Ballast Point Mai Tai Mix served on the rocks with a floater of Three Sheets Barrel Aged Rum and fruit garnish.

BOURBON ESPRESSO MARTINI 13

Strange but true, this light & delicious drink is made with fresh brewed espresso (decaf available), aged bourbon, 43 liqueur, chocolate bitters, Godiva white liqueur & a pinch of cinnamon & nutmeg. Served well shaken.

- also available with Tru organic Vanilla vodka

OUZO SIDECAR 9

Providing a Greek twist on a classic cocktail, we use Metaxa Ouzo & stir it to perfection with fresh squeezed lemon juice, organic Fruitlab Orange Liqueur, a small bit of Contratto Bianco Vermouth & just a touch of organic fennel bitters. Garnished with an orange slice.

ITALIAN VODKA MARTINI 14

Boyd & Blair potato vodka from Pennsylvania is beautifully paired with a healthy dose of Contratto Bianco Vermouth & a dash of orange bitters in this refreshing botanical martini. Served with a lemon twist.

RED GIN MARTINI 14

Classy and flavorful, this martini is prepared with two parts Aviation Gin to one part Contratto Rosso Vermouth and given a lemon zest finish. It goes down smooth! Garnished with a caperberry.

OUR OWN BLOODY MARY

The best tomato cocktail around! We make our fresh mix using only the best ingredients.

- standard with fugu Vodka 10
- extra spicy with fugu habanero Vodka 10
- Bloody Maria with Rancho Alegre tequila 10
- herbal with organic Square One Basil Vodka 12
- virgin 7

CLEARLY CLASSY COSMO 11

A wonderful blend of local Ballast Point Fugu vodka, Organic Fruitlab Orange Liqueur fresh lime juice & white cranberry with a touch of agave to sweeten the mix to perfection.

Served well shaken & garnished with a lime.

MOSCOW MULE OR DARK & STORMY 10

Featuring Fentiman's real brewed ginger beer. Both drinks are served with a full bottle of ginger beer to mix to your preference. Our mule is served with local Fugu vodka, a few shakes of angostura bitters & a fresh lime squeeze. Our Dark & Stormy features Myers dark rum with a fresh lime squeeze. Both garnished with a lime.

- extra special with a floater of Fruitlab ginger liqueur 2.5

CHOCOLATE BOUDINO MARTINI 13

A martini inspired by our popular Budino layered dessert! We start with rich Dorda Double Chocolate Liqueur and Crème de Cacao & layer on decadent Godiva White Chocolate Liqueur mixed with Tru Organic Vanilla Vodka and we top off the glass with fresh hand whipped sweetened cream. Delivered with a rim of chocolate shavings & a strawberry garnish Dessert in a glass!

APERITIF LIQUEUR

GRAND POPPY, California 8

LILLET BLANC, France 7

CALISAYA, Oregon 10

HUM 8

CORDIALS/SPECIALTY LIQUEUR

CUARENTA TRES 8

GODIVA WHITE CHOCOLATE 9

LILLET WHITE 7

ST. GERMAINE 10

CALISAYA 10

KAHLUA 9

BAILEYS IRISH CREAM 9

FRUITLAB ORANGE 9

FRUITLAB HIBISCUS 9

FRUITLAB GINGER 9

LUXARDO AMARETTO 7

DORDA DBL CHOCO 9

GABRIEL BOUDIER crème de cassis 8

VERMOUTH/AMARO

LUCANO AMARO 8

AMARO MONTENEGRO 9

MAURIN VERMOUTH ROUGE 10

CONTRATTO VERMOUTH AMERICANO 9

CONTRATTO VERMOUTH ROSSO 9

CONTRATTO VERMOUTH BIANCO 9

STRAIGHT BOURBON

COLONEL E.H. TAYLOR 12

JIM BEAM 8

ELIJAH CRAIG 12 yr 9

MAKERS MARK 9

WOODFORD RESERVE 10

NOB CREEK 11

RUSSELLS RESERVE 10 YEAR 11

FOUR ROSES SMALL BATCH 11

FOUR ROSES SINGLE BARREL 12

BOOKERS NOE 13

RYE WHISKEY

NOB CREEK RYE 12

SAZERAC RYE WHISKEY 6 yr 9

WHISKEY

CROWN ROYAL 8

JACK DANIELS 8

JAMESON IRISH 8

SCOTCH

MACALLAN 12 yr 13

MACALLAN FINE OAK 15 yr 16

MACALLAN 18 yr 22

GLENFIDDICH 12 yr 12

BALVENIE 12 SING BARREL 14

HIGHLAND PARK 15 yr 14

JOHNNIE WALKER BLACK 11

GLENLIVET DOUBLE OAK 15 yr 12

LAPHROAIG 12

SIGNATORY COLLECTION GLENLIVET 16

SIGNATORY COLLECTION LAPHROAIG 15

Delicious beginnings to WET your appetite!

VODKA

PINNACLE 7

GREY GOOSE 9.5

BALLAST POINT FUGU 8

BALLAST POINT FUGU HABANERO 8

BALLAST POINT FUGU PINA 8

KETEL ONE 9

STOLI ELIT 12

STOLICHNAYA 8.5

ABSOLUT CITRON 8.5

BOYD & BLAIR 10

TRU ORGANIC 9.5

TRU ORGANIC LEMON 9.5

TRU ORGANIC VANILLA 9.5

SQUARE ONE: CUCUMBER 9

SQUARE ONE: BASIL 9

SQUARE ONE GARDEN 9

TEQUILA

RANCHO ALEGRE, 100% Agave 7

PATRON SILVER 10

PATRON REPOSADO 11

PATRON ANEJO 13

SIEMBRA AZUL BLANCO 8.5

SIEMBRA AZUL REPOSADO 9.5

SIEMBRA AZUL ANEJO 10

IXA - SILVER 8

IXA - REPOSADO 9.5

GIN

CALVERT 7

TANQ 8.5

BALLAST POINT OLD GROVE 8.5

AVIATION 10

RUM

DON Q LIGHT 7

EL DORADO SPICED 8

EL DORADO 12 yr 10

BALLAST POINT 3 SHEETS WHITE 8.5

BALLAST POINT BARREL AGED 9

MYERS DARK 8

OUZO

METAXA OUZO 7

SKINOS MASTIHA 9

OUZO 12 8

LIMONCELLO

ARVERO 7

COSTA DEL SOLE 8

VENTURA 9

CHAMPAGNE COCKTAILS

made with Kenwood California Cuvée Brut KIR ROYAL 9

Award winning Gabriel de Boudier Crème de Cassis

FLIRTINI 8.50

Pineapple juice, organic Fruitlab orange liqueur

ROYAL JULEP 9

Fresh muddled mint with Jack Daniels Tennessee & just a little added sweet

YANNI'S 8

Dry California sparkling wine with Mavrodaphne

We are proud to support San Diego's thriving craft brew industry. Ask your server for details on our selection of local beers.

BOTTLED BEERS

COORS LIGHT 4.50

MILLER LIGHT 4.50

AMSTEL LIGHT 5.50

GUINNESS 5.50

BEAR REPUBLIC RACER 5 IPA 5.50

SAM ADAMS BOSTON LAGER 5.50

MAUI BREWING 5.50

BIG SWELL IPA

MANA WHEAT

COCO PORTER

PERONI 5.50

DOS XX AMBER 5.50

DOS XX LAGER 5.50

NEGRO MODELO 5.50

BUCKLER (N/A) 5.50

HILAS (GREEK) 5.50

BEVERAGES

SODA, ICED TEA 3.50

COFFEE & DECAF 3.50

KID'S BEVERAGE soda, milk, apple juice or cranberry juice 2.50

MINERAL WATER 4

LARGE MINERAL WATER 6

HOT TEA 3.50

ESPRESSO 3.50

DOUBLE ESPRESSO 4

CAPPUCCINO 4

CAFFE LATTE 4.50

CAFFE MOCHA 4.75

ICED COLD CAFFE FRAPPE 4.50

HOT CHOCOLATE 3.50

MILKSHAKE chocolate or vanilla 7

FRESH LEMONADE 4

ORANGE LEMONADE 4

CRANBERRY LEMONADE 4

FRESH ORANGE JUICE 6

CRANBERRY ORANGE JUICE 5

CRANBERRY OR APPLE JUICE 4

NON-ALCOHOLIC

FENTIMAN'S GINGER BEER 5

FENTIMAN'S ROSE LEMONADE 5

FENTIMAN'S TONIC 5

FENTIMAN'S CHERRY TREE COLA 5

In Greek and Italian cooking only fresh and natural ingredients are used in preparing the most delicious foods. In keeping with this tradition we opened Yanni's Bistro in 2001. Add new story about how this restaurant came about: We are so excited to be in this new Scripps Ranch location. Yanni's Bar & Grill is your neighborhood restaurant, where you can enjoy a delicious lunch and dinner or simply stop by for a glass of wine or a cappuccino. It is our goal to provide you with only the best quality food and wine.

Sincerely, Yannis & Denise Pihos