

# C&Y

***Now open seven days a week!***

## Happenings:

- **Live Music**

*Thursdays 5:30 -7:30PM & Saturdays 5:30-8:30PM*

- **Happy Hour**

*Daily 4-6PM*

- **Locals Night (10% Discount)**

*Sundays starting at 5PM*

# CAYA

## SHAREABLES

- ROASTED GARLIC HUMMUS** – house made hummus, grilled pita, fresh sliced veggies **15**
- CRISPY LOCAL BRUSSELS SPROUTS** – saba glaze, ojai honey, point Reyes blue cheese crumbles **15**
- ROASTED CARROTS** – local heirloom carrots, ojai honey, Moroccan spices **15**
- SHORT RIB MAC & CHEESE** – braised beef short rib, cavatappi pasta, three cheese blend, chipotle aioli, crispy onions, microgreens **20**
- COCONUT PRAWNS** – five crispy prawns, napa cabbage slaw, sweet chili dipping sauce **18**

## SALADS & FLATBREADS

- ASIAN NOODLE SALAD** – yakisoba noodles, crisp romaine, napa cabbage slaw, sriracha, sesame, green onions **15**
- KALE CAESAR SALAD** – crisp romaine, Tuscan black kale, Caesar dressing, parmesan cheese, house made croutons **13**
- STRAWBERRY FIELDS SALAD** – organic mixed greens, cucumber, sage white balsamic vinaigrette, candied walnuts, strawberries, goat cheese **15**

### SALAD ADDITIONS –

ahi \$11 | grilled salmon \$12 | grilled or crispy chicken \$8 | avocado \$2

- CHORIZO FLAT BREAD** – roasted garlic, Oaxaca cheese, queso fresco, caramelized onions, cilantro, tomatillo salsa **16**
- KALE PESTO FLAT BREAD** – parmesan, mozzarella, goat cheese, sundried tomatoes, Italian parsley **15**

## SLIDERS & TACOS

**STREET TACOS (3)** – all tacos served on corn tortillas with **20**  
shredded cabbage, avocado, queso fresco, chipotle sauce,  
fire roasted salsa, cilantro, and your choice of proteins

**TACO PROTEINS (CHOOSE THREE)** – battered & fried local red  
snapper | braised short rib | pork carnitas | grilled chicken

**MINI ANGUS BEEF SLIDERS (3)** – caramelized onions, applewood **16**  
smoked bacon, poin Reyes blue cheese, garlic aioli, brioche buns

**CARNITAS SLIDERS (3)** – pork carnitas, roasted jalapeño aioli **16**  
Shredded cabbage, queso fresco, brioche buns

## MAINS

**GRILLED CHICKEN CLUB** – herb marinated chicken, **18**  
applewood smoked bacon, pepper jack cheese, jalapeño aioli,  
avocado, lettuce, tomato, house fries or salad

**LETA BURGER** – jalapeño kewpie, onion jam, cheddar cheese, **18**  
b&b pickles, lettuce, tomato, house fries or salad  
| add avocado \$2 | add bacon \$4

**SEARED AHI TUNA** – togarashi spiced ahi, napa cabbage slaw, **20**  
sriracha aioli, nori & sesame seeds

**GRILLED RIBEYE STEAK (10oz)** – fingerling potatoes, **34**  
melted leeks, sautéed mushrooms, house made chimichurri

**PORK CHOP** – apple bacon chutney, sweet potato purée, **29**  
crushed pistachio

## SWEETS

**FIRE ROASTED MILK SHAKE**– McConnell's vanilla bean ice cream, **10**  
caramelized banana, graham cracker crumble, salted caramel,  
toasted meringue

**FRIED HAND PIE**– puff pastry, mixed berries, dulce de leche, **10**  
served à la mode

**MCCONNELL'S ICE CREAM**– assorted flavors **6**

Consuming raw or uncooked meats, poultry, seafood shellfish or eggs may increase  
your risk for food borne illness. Please inform your server of any allergies before ordering.

20% gratuity will be added to tables of 5 or more

# COCKTAILS

## MARGARITAVILLE

**THE CLASSIC TOMMY'S** el jimador blanco, agave, fresh squeezed lime juice **12**  
salt or tajin rim | spicy or regular | cadillac +2 | mezcal +2

**MARGARITAS FRESCAS** the classic tommy's with - **14**  
(choose one flavor) pomegranate | pineapple | guava | hibiscus  
salt or tajin rim | spicy or regular | cadillac +2 | mezcal +2

## HOUSE CRAFT COCKTAILS

**MR TANGERINE MAN** el jimador blanco tequila, fresh tangerine, serrano, **15**  
hibiscus, tajin rim

**FOUR'S COMPANY** four roses bourbon, averta amaro, ginger, pineapple, **14**  
fresh lemon

**THE GIN THING** goodland gin, grand poppy amaro, lillet, fresh lemon **14**

**MANGOLETA** del maguey vida mezcal, st. germain, suze aperitif, **14**  
fresh grapefruit, dried chili mango

**BARREL AGED BOULEVARDIER** old forester bourbon, campari, macallan 12, **15**  
carpano antica sweet vermouth, aged in charred oak barrels for 3+ weeks

**SPARKLING LAVENDER LEMONADE (N/A)** fresh lemon, house lavender **9**  
blueberry syrup, fever tree club soda (Try it with gin! \$13)

## SLUSHIES

**ESPRESSO MARTINI** tito's vodka, cutler's cold brew liqueur, espresso **15**

**LYCHEE FROSE** cambria rosé, cutler's vodka, lychee, strawberry, peach **15**

## BEER

### LOCAL BEER ON TAP

DRAUGHTSMEN **8**  
"Czech, Please!" Pilsner

FIGUEROA MOUNTAIN **8**  
"Danish Red" Red Lager

TOPA TOPA **8**  
"Level Line" Pale Ale

INSTITUTION **8**  
"White Walls" IPA

### BOTTLES/CANS

805 Blonde Ale 16oz **9**

TOPA TOPA Chief Peak IPA **7**

ELYSIAN 'Contact Haze' Hazy IPA **7**

MODERN TIMES Fort Islands Pale 16oz **9**

DRAUGHTSMEN 'Cereal Killer' Pale 16oz **9**

GUINNESS Irish Stout **8**

FIRESTONE Mocha Merlin Stout **8**

CAPTAIN FATTY'S Calypso Cucumber Sour **8**

ANNA'S Hazy Dry Cider 16oz **9**

TOPO CHICO Hard Seltzer **6**

# WINE

## SPARKLING

	BTG	BTB
Zonin Prosecco, Veneto	12	44
Domaine Carneros Taittinger, Napa Valley   2015		70

## ROSÉ

Cambria Rosé of Pinot Noir, Santa Maria Valley	14	52
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## WHITE

J. Wilkes Pinot Blanc, Santa Maria Valley	12	44
Jackson Estate Chardonnay, Santa Barbara County	13	48
Point & Line Sauvignon Blanc, Santa Barbara County	14	52
Two Arrowheads Viognier Roussane, Paso Robles   2014		54

## RED

Nielson by Byron Pinot Noir, Santa Barbara County	14	52
Zaca Mesa 'Z Cuvee' Grenache Mourvedre, Santa Ynez	12	44
Daou 'Pessimist' Syrah Petite Sirah Zin, Paso Robles	14	52
Margerum M5 Rhone Blend, Santa Barbara County	15	56
SAMsARA Pinot Noir, Santa Rita Hills   2019		74
Rabble Tempranillo, Paso Robles   2017		52
Crosshatch 'Depth' Merlot Cab Franc, Santa Ynez   2016		58
Halter Ranch Cabernet Sauvignon, Paso Robles   2017		67
Refugio Ranch Barbareño Syrah Petit Sirah, Santa Ynez   2016		67

### The Bar Team

Beverage Manager Gabby Ricord

Lead Bartender Martin Elizondo

Alana Taber, Patrick Mrachek, Joseph Zamora, Max Cajuste, Amber Belletti

