

# YOLO

## SMALLS

<b>MONKEY BREAD</b> Za'atar, Tomato, Butter, Salt Crystals	<b>10</b>
<b>OAK GRILLED ARTICHOKE HALVES</b> Lemon Aioli Dipping Sauce	<b>16</b>
<b>SZECHUAN CALAMARI</b> Garlic Chili Sauce, Peanuts, Sesame, Miso Aioli	<b>18</b>
<b>ANGRY FRIED SHRIMP</b> Guacamole, Taro Chips, Oaxaca Cheese, Cilantro	<b>16</b>
<b>YELLOWFIN TUNA TARTARE*</b> Sesame Thai Chili, Citrus Ponzu, Coconut Rice Cracker	<b>22</b>
<b>STEAK TARTARE*</b> Harissa, Spiced Nuts, Feta Cheese, Crispy Lavash	<b>21</b>
<b>SEAFOOD CEVICHE*</b> Seasonal Fish and Shellfish, Orange-Tomato Aquachile, Crispy Taro	<b>19</b>
<b>OCTOPUS IN EMBERS</b> Yucca Charcoal, Saffron Aioli, Escabeche Vegetables	<b>21</b>
<b>SMOKED MEATBALLS</b> YOLO BBQ Sauce	<b>16</b>



## DINNER

Sunday	4pm to 10pm
Monday - Thursday	4pm to 11pm
Friday & Saturday	4pm to 12am

Executive Chef: Miguel Casanova | General Manager: Ryan Scarpa  
YOLORestaurant.com | @YOLORestaurant

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please notify us of any food allergies. 18% gratuity added for parties of 5 or more. Limit 4 checks per table. Kindly keep all service animals off the furniture.

## GROWN

<b>BURRATA-PANZANELLA</b> Tomato, Cucumber, Green Olives, Basil, Oregano Vinaigrette	<b>19</b>
<b>KALE CAESAR*</b> Black Truffle Caesar, Parmesan, Endive, Crispy Malanga	<b>16</b>
<b>AVOCADO SALAD</b> Fennel, Feta, Dukkah, Mache & Watercress, Pickled Mango Vinaigrette	<b>16</b>
<b>GREEK SALAD</b> Tomato, Cucumber, Olives, Feta, Hummus, Avocado, Tahini, Lemon Vinaigrette	<b>16</b>
<b>Add-Ons: Chicken 7 • Shrimp 9 • Salmon 12 Octopus 13 • Catch of the Day 14</b>	

## KNEADED

Our Flatbreads are a Stone-Baked Artisanal Sourdough Crust

<b>MARGHERITA FLATBREAD</b> Mozzarella, Tomato, Basil	<b>16</b>
<b>MUSHROOM FLATBREAD</b> Black Truffle, Maitake & Oyster Mushrooms, White Sauce, Parmesan	<b>17</b>
<b>PEPPERONI FLATBREAD</b> Ezzo Pepperoni, Mozzarella, Spicy Honey Gastrique, Parmesan Reggiano	<b>20</b>
<b>ANGEL HAIR RUSTICO</b> Garlic, Tomato, Basil, Olive Oil	<b>16</b>
<b>GARGANELLI ALLA VODKA</b> Crispy Shallots, Pancetta, Chive	<b>25</b>
<b>STONE-BAKED MEAT LASAGNA</b> Ragout Bolognese, Bechamel, Arugula Pesto, Mozzarella	<b>30</b>
<b>SPICY LOBSTER RIGATONI</b> Maine Lobster, Herbed Bread Crumbs, Chili Flakes	<b>44</b>

## SIDE NOTES

<b>FRIES</b>	<b>7</b>	<b>TRUFFLE FRIES</b>	<b>9</b>
<b>MASH POTATOES</b>	<b>7</b>	<b>BLACK TRUFFLE POTATO GRATIN</b>	<b>9</b>
<b>HEIRLOOM TOMATOES</b>	<b>9</b>	<b>ASPARAGUS HOLLANDAISE</b>	<b>9</b>
<b>GARLICKY GREENS</b>	<b>9</b>		
<b>BROCCOLINI</b>	<b>9</b>		

## FLAMED

<b>SIMPLY GRILLED MARKET FISH</b> Olive Oil, Lemon	
• SALMON	<b>25</b>
• TROUT	<b>24</b>
• CATCH OF THE DAY	<b>MP</b>
<b>FILET 8oz</b> Yolo Steak Sauce	<b>46</b>
<b>YOLO CHURRASCO 10oz</b> Chimichurri	<b>49</b>
<b>NY STRIP 14oz</b> Yolo Steak Sauce	<b>52</b>

**YOLO'S TOMAHAWK RIBEYE STEAK 44oz 200**  
Table-Side Flambé, Carved, Served with Pomme Puree and Mushroom Ragout, Yolo Steak Sauce & Chimichurri, Serves 2-4

## DRY-AGED STEAKS

All dry-aging is done in-house, finished with black lava salt and our Signature YOLO Steak Sauce. Steaks come sliced for sharing purposes.

<b>BONE-IN COWBOY RIBEYE 22oz</b>	<b>82</b>
<b>RIB CAP "CALOTTE DE BOEUF" 10oz</b>	<b>90</b>
<b>WAGYU NY STRIP 14oz</b>	<b>95</b>
<b>RIBEYE "COTE DE BOEUF" 30oz</b>	<b>120</b>
<b>MAKE IT A "SURF N' TURF"</b> 4oz Maine Lobster Tail, Broiled, Aerated Hollandaise	<b>30</b>

## SPECIALTIES

<b>GRILLED TROUT "AL GAUCHO"</b> Hardwood Grilled, Charred Tomatoes, Chimichurri, Crispy Malanga	<b>28</b>
<b>ASIAGO SALMON</b> Fregola Pearls, Arugula Pesto, Sundried Tomato Cream	<b>29</b>
<b>ROASTED FREEBIRD FARMS CHICKEN</b> Gigande Bean & Escarole Ragout, Yuzu Oreganata, Natural Jus	<b>25</b>
<b>CHERRY SMOKED DUROC PORK</b> Double Cut Chop, Escarole, WhistlePig Sweet Potato Purée, Crispy Leeks, Creole Tomato Glaze	<b>38</b>
<b>SWORDFISH MILANESE</b> Fennel-Citrus Salad, Capers, Brown Butter Vinaigrette	<b>38</b>

# SPECIALTY COCKTAILS

## #NOSLEEP ESPRESSO MARTINI 18

J.F. Haden's Espresso, Frangelico, Vanilla, Espresso  
Choice of: Patrón Reposado, E11even Vodka or Angel's Envy Bourbon

## LAS OLAS 75 15

Grey Goose Watermelon Basil Vodka, Peach-Ginger Tea, Champagne

## YOLO MULE 15

Tito's Vodka, Pressed Ginger, Filthy Cherry, Angostura Bitters, "Fever-Tree" Ginger Beer

## SHE MADE ME 15

Ketel One Vodka, Luxardo Cherry, Chinola Passionfruit, Falernum, Lemon Rhubarb

## BUTTERFLY KISS 16

Casa Noble Blanco Butterfly Pea Flower Infused Tequila, Passion Fruit Coconut Foam, Agave, Lime

## RITA'S GARDEN 16

Patrón Reposado, Pressed Cucumber, Lemon, Lime, Agave

## MY TIE 15

Barbancourt Overproof Rum, Diplomático Rum Blend, Banana, Orgeat, Pineapple, Lime, Cocoa Bitters

## CARIBBEAN NIGHT 15

Planteray Pineapple Rum, Strawberry, Lime, Rosemary

## SUNSET SEDUCTION 17

Basil Hayden Bourbon, Ginger Root, Lemon, Mango

## TULUM TRIP 16

Illegal Mezcal Joven, Tamarind Jam, Pineapple, Lemon

## LYCHEE LUST 15

Gray Whale Gin, Lychee, Vermouth Bianco

## TAILOR-MADE

### HALMO'S OLD FASHIONED

**SPIRITS** Choose One:

- Bulleit** • Bourbon 14
- Woodford Reserve** • Bourbon 14
- Fort Mosé** • Bourbon 15
- Angel's Envy** • Bourbon 17
- Basil Hayden** • Bourbon 17
- Ron Zacapa Centenario** • Rum 16
- Illegal** • Mezcal Joven 16
- Don Julio Reposado** • Tequila 16
- Rock N Roll Cristalino Añejo** • Tequila 22

**SWEETS** Choose One:

- Simple** **Peach**
- Ginger** **Vanilla**

**BITTERS** Choose One:

- Aromatic** **Orange** **Creole**
- Peach** **Chocolate Mole**

**Smoke Treatment Upon Request**

### YOLO SIGNATURE SPRITZ 15

**SPIRITS** Choose One:

- Ketel One Botanicals**
  - Grapefruit & Rose • Cucumber & Mint
  - Peach & Orange Blossom
- Grey Goose Essences**
  - Peach & Rosemary • Watermelon & Basil
  - Strawberry & Lemongrass
- Seedlip - Non-Alcoholic Spirit**
  - Grove 42 - Citrus • Notas de Agave

**SPARKLING by Fever-Tree** Choose One:

- Premium Club**
- Lime & Yuzu**
- Pink Grapefruit**
- Cucumber**
- Sicilian Lemonade**

**HERBS** Choose One:

- Rosemary** **Basil** **Mint**

**CITRUS & FRUIT** Choose One:

- Lemon** **Lime** **Orange** **Strawberry**

## RESERVE SELECTIONS (CORAVIN)

	Glass
<b>Chardonnay</b> • Darioush • Napa, CA	45
<b>Cabernet Sauvignon</b> • Caymus • Napa, CA	50
<b>Cabernet-Shiraz</b> • Penfolds "Bin 389" • South Australia	33

## BUBBLES

	Glass
<b>Sparkling</b> • Domaine Chandon Brut Rosé • CA (187ml)	16
<b>Prosecco</b> • Ruffino • Tuscany, ITA	12
<b>Champagne</b> • Moët & Chandon "Imperial" • FRA (187ml)	31

## WHITES

<b>Pinot Grigio</b> • Benvolio • Friuli, ITA	11
<b>Albariño</b> • Abadia De San Campio • Rias Baixas, ESP	13
<b>Fumé Blanc</b> • Ferrari-Carano • Sonoma County	12
<b>Sancerre</b> • J. de Villebois • Loire Valley, FRA	23
<b>Sauvignon Blanc</b> • Whitehaven • Marlborough, NZL	13
<b>Riesling</b> • Dr. G • Mosel, GER	16
<b>Chardonnay</b> • Cave de Lugny "Les Charmes" • Burgundy, FRA	13
<b>Chardonnay</b> • Frank Family • Napa, CA	21

## ROSÉ

<b>Pink Flamingo</b> • Languedoc-Roussillon, FRA	12
<b>Channé</b> • Provence, FRA	16

## REDS

<b>Pinot Noir</b> • Devil's Corner • Tasmania, AUS	13
<b>Pinot Noir</b> • Belle Glos "Dairyman" • Russian River, CA	22
<b>Tempranillo</b> • Numanthia "Termes" • Toro, ESP	14
<b>Malbec</b> • E. Catena "Tahuan" • Mendoza, ARG	12
<b>Cabernet Sauvignon</b> • Hayes Ranch • CA	11
<b>Cabernet Sauvignon</b> • The Calling • Alexander Valley, CA	24
<b>Bordeaux</b> • Ch. Chapelle d'Alienor • Bordeaux, FRA	14
<b>Red Blend</b> • Stag's Leap "Hands of Time" • Napa, CA	21
<b>Zinfandel</b> • Prisoner "Saldo" • CA	18

## BEER & SPIKED

### LOCAL CRAFT

**TARPON RIVER BREWING:**

- "Honey Love" • Imperial Ale 9
- "Deflated" • IPA 16oz 10
- "Native" • Lager 7

### IMPORT 7

- Beck's Non-Alcoholic** • Pilsner
- Corona** • Lager
- Guinness** • Stout
- Stella Artois** • Pilsner

### DOMESTIC 6

- Michelob Ultra** • Lager
- Miller Lite** • Pilsner

### SPIKED 7

- High Noon** • Pineapple or Peach

### *The Burning Tree*

Since opening YOLO in 2008, we have adhered to the simple mantra that our name implies: "You Only Live Once." It has always been important to us for YOLO to be an integral part of downtown Fort Lauderdale and the community at large. As Las Olas has evolved, we felt it important that YOLO evolve with it. It is said that a Burning Tree in a dream symbolizes one's transformation and evolution. An individual or institution may only live once, but change should be embraced during that lifetime. Thank you for joining us as we change and continue to evolve.....as we strive to become the best version of ourselves. #YOLO.