

YOLO

SMALLS

MONKEY BREAD	10
Za’atar, Tomato, Butter, Salt Crystals	
OAK GRILLED ARTICHOKE HALVES	16
Lemon Aioli Dipping Sauce	
ANGRY FRIED SHRIMP	16
Guacamole, Taro Chips, Oaxaca Cheese, Cilantro	
YELLOWFIN TUNA TARTARE*	22
Sesame Thai Chili, Citrus Ponzu, Coconut Rice Cracker	
SEAFOOD CEVICHE*	19
Seasonal Fish and Shellfish, Orange-Tomato Aquachile, Crispy Taro	
SMOKED MEATBALLS	16
YOLO BBQ Sauce	
SZECHUAN CALAMARI	18
Garlic Chili Sauce, Peanuts, Sesame, Miso Aioli	

SIDE NOTES

FRIES	7	GARLICKY GREENS	9
HOUSE SALAD	7	HEIRLOOM TOMATOES	9
GRILLED ASPARAGUS	9	TRUFFLE FRIES	9



LUNCH Monday – Friday 11:30am to 4pm

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

MEDITERRANEAN BOWL	26
Roasted Peppers, Pickled Onions, Marinated Garbanzo Beans, Avocado, Blistered Tomatoes, Tzatziki	
Protein: Catch of the Day • Shrimp • Harissa Salmon	
Peri-Peri Chicken • Chimichurri Steak (+\$5)	
Base: White Rice Pilaf • Greens & Grains	
THE WEDGE SALAD	17
Smoked Bacon, Red Onions, Heirloom Cherry Tomatoes, Stilton Blue Cheese	
BURRATA-PANZANELLA	19
Tomato, Cucumber, Green Olives, Basil, Oregano Vinaigrette	
KALE CAESAR*	16
Black Truffle Caesar, Parmesan, Endive, Crispy Malanga	
AVOCADO SALAD	16
Fennel, Feta, Dukkah, Mache & Watercress, Pickled Mango Vinaigrette	
GREEK SALAD	16
Tomato, Cucumber, Olives, Feta, Hummus, Avocado, Tahini, Lemon Vinaigrette	
Add-Ons: Chicken 7 • Shrimp 9 • Salmon 12	
Octopus 13 • Catch of the Day 14	
KNEADED	
Our Flatbreads are a Stone-Baked Artisanal Sourdough Crust	
MARGHERITA FLATBREAD	16
Mozzarella, Tomato, Basil	
MUSHROOM FLATBREAD	17
Black Truffle, Maitake & Oyster Mushrooms, White Sauce, Parmesan	
PEPPERONI FLATBREAD	20
Ezzo Pepperoni, Mozzarella, Spicy Honey Gastrique, Parmesan Reggiano	
ANGEL HAIR RUSTICO PASTA	16
Garlic, Tomato, Basil, Olive Oil	

SPECIALTIES

SIMPLY GRILLED MARKET FISH	
Olive Oil, Lemon	
• SALMON	25
• TROUT	24
• CATCH OF THE DAY	MP
GRILLED TROUT “AL GAUCHO”	28
Hardwood Grilled, Charred Tomatoes, Chimichurri, Crispy Malanga	
ROASTED FREEBIRD FARMS CHICKEN	25
Gigande Bean & Escarole Ragout, Yuzu Oreganata, Natural Jus	
FILET 8oz	46
YOLO Steak Sauce	
YOLO CHURRASCO 10oz	49
Chimichurri	
NY STRIP 14oz	52
YOLO Steak Sauce	
SPICY LOBSTER RIGATONI	44
Maine Lobster, Herbed Bread Crumbs, Chili Flakes	
PLEASE ASK YOUR SERVER FOR OUR FULL SELECTION OF DRY-AGED MEATS	
HANDHELD	
GRILLED PERI-PERI CHICKEN SANDWICH	18
Chicken Thigh, Slaw, Pickles, Peri Mayo, Sweet & Hot Peppers	
YOLO CHEESEBURGER	20
Gruyère Cheese, Charred Onions, Lettuce, Tomato, House Pickles, Burger Sauce	
GRILLED DAILY CATCH SANDWICH	21
Tartar Sauce, Slaw, Red Onion	
TUNA STEAK SANDWICH	21
Blackened, Guacamole, Jicama Slaw, Pickles	
CHEF’S WEEKLY HANDHELD	MP
Ask Your Server About Our Weekly Feature	

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
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CITRUS & FRUIT Choose One:

☐	Lemon	Lime	Orange	Strawberry
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RESERVE SELECTIONS (CORAVIN)

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

BUBBLES

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

WHITES

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

ROSÉ

Pink Flamingo • Languedoc-Roussillon, FRA	12
Channé • Provence, FRA	16

REDS

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