

BRUNCH

YOLO

BOTTOMLESS

Per Person with Purchase of Entrée	
HOUSE	25
• Sparkling Wine • Bellini • Mimosa • Bloody Mary	
PREMIUM	50
• Moët Champagne • Moët Bellini	
• Moët Mimosa • Grey Goose Bloody Mary	

SMALLS

OAK GRILLED ARTICHOKE HALVES	16
Lemon Aioli Dipping Sauce	
SMOKED MEATBALLS	16
YOLO BBQ Sauce	
SEAFOOD CEVICHE*	19
Seasonal Fish & Shellfish, Orange-Tomato Aguachile, Crispy Taro	
ANGRY FRIED SHRIMP	16
Guacamole, Taro Chips, Oaxaca Cheese, Cilantro	
SZECHUAN CALAMARI	18
Garlic Chili Sauce, Peanuts, Sesame, Miso Aioli	

GROWN

THE WEDGE SALAD	17
Smoked Bacon, Red Onions, Heirloom Cherry Tomatoes, Stilton Blue Cheese	
ROASTED TURKEY CLUB SALAD	21
Cilantro Ranch, Avocado, Smoked Bacon, Tomato, Egg	
KALE CAESAR*	16
Black Truffle Caesar, Parmesan, Endive, Crispy Malanga	
AVOCADO SALAD	16
Fennel, Feta, Dukkah, Mâche & Watercress, Pickled Mango Vinaigrette	
Salad Add-Ons: • Chicken 7 • Shrimp 9 • Salmon 12	
• Octopus 13 • Catch of the Day 14 • Chimichurri Steak 14	

KNEADED

Our Flatbreads are a Stone-Baked Artisanal Sourdough Crust	
MARGHERITA FLATBREAD	16
Mozzarella, Tomato, Basil	
PEPPERONI FLATBREAD	20
Ezzo Pepperoni, Mozzarella, Spicy Honey Gastrique, Parmesan	
ANGEL HAIR RUSTICO	16
Garlic, Tomato, Basil, Olive Oil	
SPICY LOBSTER RIGATONI	44
Maine Lobster, Herbed Bread Crumbs, Chili Flakes	

SUSHI & CRUDOS*

SPICY TUNA ROLL	18	SHIZEN ROLL	16
Cucumber, Mango, Jalapeño, Tobiko		Cucumber, Nori Rice, Asparagus, Gari Vinaigrette	
DRAGON ROLL	19	YELLOWFIN TUNA TARTARE	21
Blue Crab, Shrimp Tempura, Avocado, Kimchi, Tobiko		Sesame Thai Chili, Citrus Ponzu, Coconut Rice Cracker	
YOLO SALMON ROLL	18	HAMACHI CRUDO	20
Katsu, Avocado, Chili Ponzu, Mint, Crispy Garlic		Apple Ponzu, Daikon	

SPECIALTIES

SIMPLY GRILLED MARKET FISH	Olive Oil, Lemon	
• SALMON		25
• TROUT		24
• BRANZINO		30
• CATCH OF THE DAY		MP
PAN ROASTED SEA BASS		52
Baby Bok Choy, Japanese Eggplant, Lemon Miso Glaze, Pickled Shimeji Mushrooms, Truffle Dashi		
YOLO CHURRASCO 10 oz	Chimichurri	49

TOMAHAWK "STEAK & EGGS"* 44 oz	200
Flaming Tomahawk Steak Cart Service	
Served with Sunny-Side Eggs, Potato Hash, Hollandaise, Chimichurri & YOLO Steak Sauce	
MAKE IT A "SURF N' TURF"	30
4 oz MAINE LOBSTER TAIL	
Broiled, Aerated Hollandaise	

BRUNCH FAVORITES

CINNAMON STICKY BUN	12
Cream Cheese Glaze, Mixed Nuts, Caramel	
THE HALMO FRENCH TOAST	Single 12
Brioche & WhistlePig Maple Syrup	
Double 18	
GREEK FRITTATA	16
Spinach, Creamy Feta, Greek Oregano, Tomato Salad	
EGGS BENEDICT*	18
Hollandaise, Prosciutto, English Muffin, Baby Arugula	
SMOKED SALMON FLORENTINE BENNY*	20
Brioche, Creamed Spinach, Hollandaise	
HAVANA SUNRISE	21
Ham, Mojo Pork, Pickles, Fried Egg, Cuban Bread	
HANGOVER BURGER*	21
Gruyère Cheese, Jalapeño Bacon, Lettuce, Tomato, Charred Onions, Pickles, Egg, Burger Sauce	
STEAK & EGGS* 7 oz	35
Manhattan-Cut NY Steak, Eggs, Fingerling Hash, Hollandaise	

SIDE NOTES

FRIES 7 • EGGS (2) 7 • BACON 9 • FINGERLING HASH 9

HEIRLOOM TOMATOES 9 • TRUFFLE FRIES 9 • TRUFFLE MAC N' CHEESE 16



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.

DRINKS

YOLO

SPECIALTY COCKTAILS

 #NOSLEEP ESPRESSO MARTINI 18 RICH • NUTTY • ENERGIZING J.F. Haden's Espresso, Frangelico, Vanilla, Espresso Choice of: Patrón Reposado, E11even Vodka or Angel's Envy Bourbon	 CAVIAR BUMP* 25 LUXURIOUS • UMAMI • REFINED Golden Osetra Caviar & Chilled Cincoro Blanco Tequila	 LYCHEE LUST 15 FLORAL • SILKY • DELICATE Gray Whale Gin, Lychee, Vermouth Bianco
	 BUTTERFLY KISS 16 VIBRANT • TROPICAL • RICH Casa Noble Blanco Butterfly Pea Flower Infused Tequila, Passion Fruit Coconut Foam, Agave, Lime	 MY TIE 15 TROPICAL • BOOZY • TOASTED Barbancourt Overproof Rum, Diplomático Rum Blend, Banana, Orgeat, Pineapple, Lime, Cocoa Bitters
 LAS OLAS 75 15 FRUITY • EFFERVESCENT • FLORAL Grey Goose Watermelon Basil Vodka, Peach-Ginger Tea, Champagne	 MATCHA MINDED 17 HERBACEOUS • REFRESHING • CITRUSY Patrón Reposado Tequila, Matcha, Pressed Cucumber, Mint, Lime	 SUNSET SEDUCTION 17 SPICED • BRIGHT • LUSH Basil Hayden Bourbon, Ginger Root, Lemon, Mango
 SINFUL MULE 15 GINGERED • CHERRY • SMOOTH Tito's Vodka, Pressed Ginger, Filthy Cherry, Angostura Bitters, Fever-Tree Ginger Beer, Red Bull Tropical	 SPICE IT UP 16 SMOKY • SPICY • LUSH Illegal Mezcal, Tanteo Jalapeño Blanco Tequila, Disaronno, Passionfruit, Orange, Spicy Agave, Tajín	
 YOLO COSMO 16 BRIGHT • FLORAL • BERRY Ketel One Citron Vodka, St. Germain, Cointreau, Strawberry, White Cranberry, Lemon	 CARIBBEAN NIGHT 15 FRUITY • HERBACEOUS • REFRESHING Planteray Pineapple Rum, Strawberry, Lime, Rosemary	 BEST BEE-HAVIOR 13 SPICED • CITRUS • EFFERVESCENT Seedlip Grove 42, Black Tea, Cinnamon, Honey, Passion Fruit & Mint, Fever-Tree Club Soda

FREE SPIRITED "ZERO-PROOF"

OUR LITTLE SECRET 13 TROPICAL • SPICY • SAVORY Ritual Tequila Alternative, Pineapple, Lime, Spicy Agave, Tajín
BEST BEE-HAVIOR 13 SPICED • CITRUS • EFFERVESCENT Seedlip Grove 42, Black Tea, Cinnamon, Honey, Passion Fruit & Mint, Fever-Tree Club Soda

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
Cabernet Blend • Château St. Jean "Cinq Cépages" • Sonoma, CA Cabernet Sauvignon • Caymus • Napa, CA Daily Coravin Features Available	44 50

BUBBLES

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

WHITES

Albariño • Terras Gauda "Abadía de San Campio" • Rías Baixas, ESP Pinot Grigio • Benvolio • Friuli, ITA Pinot Grigio • Ferrari-Carano • Friuli, ITA Sancerre • J. de Villebois • Loire Valley, FRA Sauvignon Blanc • Whitehaven • Marlborough, NZL Riesling • Prost • Mosel, DEU Chardonnay • Cave de Lugny "Les Charmes" • Burgundy, FRA Chardonnay • Frank Family • Napa, CA	14 11 14 23 14 13 13 21
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ROSÉ

Pink Flamingo • Languedoc-Roussillon, FRA The Vice "Miami Vices" • Napa, CA	12 17
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REDS

Pinot Noir • Devil's Corner • Tasmania, AUS Pinot Noir • Belle Glos "Dairyman" • Russian River, CA Tempranillo • Numanthia "Termes" • Toro, ESP Malbec • E. Catena "Tahuan" • Mendoza, ARG Bordeaux • Château Lassègue "Les Cadrans de Lassègue" • St-Émilion, FRA Cabernet Sauvignon • Hayes Ranch • CA Cabernet Sauvignon • Austin Hope • Paso Robles, CA Cabernet Blend • Tapestry • Paso Robles, CA Zinfandel Blend • Caymus-Suisun "The Walking Fool" • Suisun Valley, CA	13 22 14 12 20 11 24 14 18
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BEER & SPIKED

LOCAL CRAFT TARPON RIVER BREWING: Honey Love • Imperial Ale 9 Deflated • IPA • 16oz 10 Native • Lager 7	IMPORT 7 Heineken 0.0 • Pilsner Corona • Lager Guinness • Stout Stella Artois • Pilsner	DOMESTIC 6 Michelob Ultra • Lager Miller Lite • Pilsner SPIKED 7 HIGH NOON: Pineapple or Peach
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