

DINNER

YOLO

SMALLS & GROWN

MONKEY BREAD Za’atar, Tomato, Butter, Salt Crystals	10	OAK GRILLED ARTICHOKE HALVES Lemon Aioli Dipping Sauce	16
SZECHUAN CALAMARI Garlic Chili Sauce, Peanuts, Sesame, Miso Aioli	18	ROASTED TURKEY CLUB SALAD Cilantro Ranch, Avocado, Smoked Bacon, Tomato, Egg	21
ANGRY FRIED SHRIMP Guacamole, Taro Chips, Oaxaca Cheese, Cilantro	16	KALE CAESAR* Black Truffle Caesar, Parmesan, Endive, Crispy Malanga	16
SEAFOOD CEVICHE* Seasonal Fish & Shellfish, Orange–Tomato Aguachile, Crispy Taro	19	AVOCADO SALAD Fennel, Feta, Dukkah, Mâche & Watercress, Pickled Mango Vinaigrette	16
OCTOPUS IN EMBERS Yucca Charcoal, Saffron Aioli, Escabeche Vegetables	21	GREEK SALAD Tomato, Cucumber, Olives, Feta, Hummus, Avocado, Tahini, Lemon Vinaigrette	16
SMOKED MEATBALLS YOLO BBQ Sauce	16	Salad Add-Ons: • Chicken 7 • Shrimp 9 • Salmon 12 • Octopus 13 • Catch of the Day 14 • Chimichurri Steak 14	

SUSHI & CRUDOS*

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

KNEADED

Our Flatbreads are a Stone–Baked Artisanal Sourdough Crust

MARGHERITA FLATBREAD Mozzarella, Tomato, Basil	16
MUSHROOM FLATBREAD Black Truffle, Maitake & Oyster Mushrooms, White Sauce, Parmesan	17
PEPPERONI FLATBREAD Ezzo Pepperoni, Mozzarella, Spicy Honey Gastrique, Parmesan	20
ANGEL HAIR RUSTICO Garlic, Tomato, Basil, Olive Oil	16
GARGANELLI ALLA VODKA Crispy Shallots, Pancetta, Chive	25
SPICY LOBSTER RIGATONI Maine Lobster, Herbed Bread Crumbs, Chili Flakes	44

FLAMED

SIMPLY GRILLED MARKET FISH Olive Oil, Lemon	
• SALMON	25
• TROUT	24
• BRANZINO	30
• CATCH OF THE DAY	MP
FILET 8 OZ Yolo Steak Sauce	46
YOLO CHURRASCO 10 OZ Chimichurri	49
NY STRIP 14 OZ Yolo Steak Sauce	52

YOLO’S TOMAHAWK RIBEYE STEAK 44 OZ 200
Table–Side Flambé, Carved, Served with Pomme Purée and Mushroom Ragout, Yolo Steak Sauce & Chimichurri, Serves 2–4

SPECIALTIES

PAN ROASTED SEA BASS Baby Bok Choy, Japanese Eggplant, Lemon Miso Glaze, Pickled Shimeji Mushrooms, Truffle Dashi	52
ASIAGO SALMON Fregola Pearls, Arugula Pesto, Sundried Tomato Cream	29
GRILLED PERI–PERI HALF CHICKEN Cilantro Tahini, Pickled Chilies, Fresh Baby Greens, Fries	32
CHERRY SMOKED DUROC PORK Double Cut Chop, Escarole, WhistlePig Sweet Potato Purée, Crispy Leeks, Creole Tomato Glaze	38
WOOD FIRED BRANZINO Red Pepper Sauce, Boniato Purée, Olive & Fennel–Citrus Salad	38
24–HOUR BRAISED SHORT RIBS Guava–Balsamic Glaze, Goat Cheese, Carrot Purée	48

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.

BONE–IN COWBOY RIBEYE 22 OZ	82
WAGYU NY STRIP 14 OZ	95
RIBEYE “COTE DE BOEUF” 30 OZ	120

MAKE IT A “SURF N’ TURF” 30
4 OZ MAINE LOBSTER TAIL
Broiled, Aerated Hollandaise

SIDE NOTES

FRIES 7 • MASHED POTATOES 7 • HEIRLOOM TOMATOES 9 • GARLICKY GREENS 9 • BROCCOLINI 9
TRUFFLE FRIES 9 • ASPARAGUS HOLLANDAISE 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)

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

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