

TAILOR-MADE COCKTAILS

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

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



LAS OLAS 75 15

FRUITY • EFFERVESCENT • FLORAL

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



SINFUL MULE 15

GINGERED • CHERRY • SMOOTH

Tito's Vodka, Pressed Ginger, Filthy Cherry, Angostura
Bitters, Fever-Tree Ginger Beer, Red Bull Tropical



YOLO COSMO 16

BRIGHT • FLORAL • BERRY

Ketel One Citron Vodka, St. Germain, Cointreau,
Strawberry, White Cranberry, Lemon



BUTTERFLY KISS 16

VIBRANT • TROPICAL • RICH

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



MATCHA MINDED 17

HERBACEOUS • REFRESHING • CITRUSY

Patrón Reposado Tequila, Matcha,
Pressed Cucumber, Mint, Lime



AFTERGLOW 18

SMOKY • SPICY • TROPICAL

Tanteo Habanero, Illegal Mezcal, Guava, Habanero,
Agave, Citrus



CARIBBEAN NIGHT 15

FRUITY • HERBACEOUS • REFRESHING

Planteray Pineapple Rum, Strawberry, Lime, Rosemary



LYCHEE LUST 15

FLORAL • SILKY • DELICATE

Gray Whale Gin, J.F. Hayden's Lychee, Vermouth Bianco



MY TIE 15

TROPICAL • BOOZY • TOASTED

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



FORBIDDEN FRUIT 18

EXOTIC • SILKY • BRIGHT

Basil Hayden Bourbon, Dragon Fruit, Coconut, Vanilla, Citrus

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

WINES BY THE GLASS

RESERVE SELECTIONS (CORAVIN) Glass

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

BUBBLES Glass

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

WHITES

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

ROSÉ

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

REDS

Pinot Noir • Benmar "Above the Clouds"	16
• Willamette Valley, OR	
Pinot Noir • Belle Glos "Dairyman" • Russian River, CA	22
Tempranillo • Numanthia "Termes" • Toro, ESP	14
Malbec • E. Catena "Tahuan" • Mendoza, ARG	12
Bordeaux • Château Lassègue "Les Cadrans de Lassègue"	20
• St-Émilion, FRA	
Cabernet Sauvignon • Hayes Ranch • CA	11
Cabernet Sauvignon • Austin Hope • Paso Robles, CA	24
Cabernet Blend • Tapestry • Paso Robles, CA	14
Zinfandel Blend • Caymus-Suisun "The Walking Fool"	18
• Suisun Valley, CA	

BEER & SPIKED

LOCAL CRAFT

TARPON RIVER BREWING:

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

DOMESTIC 6

Michelob Ultra • Lager
Miller Lite • Pilsner

IMPORT 7

Heineken 0.0 • Pilsner
Corona • Lager
Guinness • Stout
Stella Artois • Pilsner

SPIKED 7

HIGH NOON:

• Pineapple or Peach

LOUNGE BITES

Served Wednesday – Saturday 8pm – 11pm

SMALL BITES

MONKEY BREAD 10

Za'atar, Tomato, Butter, Salt Crystals

COCONUT SHRIMP 16

Sweet Chili & Sriracha Mayo

YELLOWFIN TUNA TARTARE* 22

Sesame Thai Chili, Citrus Ponzu,
Coconut Rice Cracker

SEAFOOD CEVICHE* 19

Seasonal Fish and Shellfish,
Orange-Tomato Aguachile, Crispy Taro

SMOKED MEATBALLS 16

YOLO BBQ Sauce

OCTOPUS IN EMBERS 21

Yucca Charcoal, Saffron Aioli,
Escabeche Vegetables

SZECHUAN CALAMARI 18

Garlic Chili Sauce, Peanuts, Sesame, Miso Aioli

SHORT RIB SLIDERS 21

Blue Cheese, Crispy Shallot, Arugula,
Served with Fries

MARGHERITA FLATBREAD 16

Stone-Baked Artisanal Sourdough Crust,
Mozzarella, Tomato, Basil

PEPPERONI FLATBREAD 21

Stone-Baked Artisanal Sourdough Crust,
Ezzo Pepperoni, Mozzarella,
Spicy Honey Gastrique, Parmesan Reggiano

SIDE NOTES

FRIES 7

TRUFFLE FRIES 9

ASPARAGUS HOLLANDAISE 9

*Consuming raw or undercooked meats, seafood and eggs, may increase your risk of foodborne illness. Please notify us of any food allergies.

LOUNGE BITES

Served Wednesday – Saturday 8pm – 11pm

SUSHI & CRUDOS*

SPICY TUNA ROLL 19

Cucumber, Mango, Jalapeño, Tobiko

DRAGON ROLL 20

Blue Crab, Shrimp Tempura, Avocado, Kimchi, Tobiko

YOLO SALMON ROLL 20

Katsu, Avocado, Chili Ponzu, Mint, Crispy Garlic

SPICY SALMON CANNOLI 18

Avocado Purée, Chive, Spicy Sesame Kimchi

DRY-AGED WAGYU ROLL 32

Asparagus, Chive, Truffle Aioli, Fresh Truffles

LARGE PLATES

KALE CAESAR* 16

Black Truffle Caesar, Parmesan, Endive, Crispy Malanga

Add-Ons:

- Chicken 7 • Shrimp 9 • Salmon 12 • Octopus 13
- Catch of the Day 14 • Chimichurri Steak 14

TRUFFLE MAC N' CHEESE (Serves 2) 19

Cavatappi, Béchamel, Seasonal Truffles

SPICY LOBSTER RIGATONI 44

Maine Lobster, Herbed Bread Crumbs, Chili Flakes

ASIAGO SALMON 31

Fregola Pearls, Arugula Pesto, Sundried Tomato Cream

YOLO CHURRASCO 10oz 52

Chimichurri

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CHAMPAGNE

DOM PÉRIGNON

2018	575
2018	(1.5L) 1,350
2018 • Rosé	720

DUVAL LEROY

Rosé	180
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MOËT & CHANDON

"Imperial"	125
"Imperial" Rosé	130
"Nectar" Rosé	165
"Nectar" Rosé	(1.5L) 550

PIPER HEIDSIECK

2008 • "Rare" Millesime	425
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CHARLES HEIDSIECK

"Reserve"	119
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PERRIER-JOUËT

2004 • "Belle Epoque" Rosé	495
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TAITTINGER

"La Francaise"	110
"La Francaise"	(1.5L) 375
"Prestige" Rosé	195
"Prestige" Rosé	(1.5L) 425

VEUVE CLICQUOT

"Yellow Label"	160
"Yellow Label"	(1.5L) 495
Rosé	190

BOTTLE SERVICE

VODKA

E11EVEN	275
TITO'S	275
GREY GOOSE	325
KETEL ONE + FLAVORS	325
BELVEDERE	325

TEQUILA

DON JULIO	325 • 400 • 475
BLANCO • REPOSADO • AÑEJO	
PATRÓN	325 • 400 • 475
BLANCO • REPOSADO • AÑEJO	
CASAMIGOS	325 • 400 • 475
BLANCO • REPOSADO • AÑEJO	
DON JULIO 1942	550
CLASE AZUL REPOSADO	750

RUM

CAPTAIN MORGAN	250
PAPA'S PILAR BLONDE	300
RON ZACAPA CENTENARIO	325

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TANQUERAY	275
GRAY WHALE	325
HENDRICK'S	325

BOURBON & WHISKEY

BULLEIT BOURBON	325
JACK DANIEL'S	275
JAMESON	275
CROWN ROYAL	325
MAKER'S MARK	325
WOODFORD RESERVE	350

COGNAC

REMY MARTIN X.O.	750
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SCOTCH

DEWAR'S WHITE LABEL	275
JOHNNIE WALKER BLACK LABEL	325
CHIVAS REGAL 12YR	325
GLENLIVET 12YR	300
MACALLAN 12YR	375
JOHNNIE WALKER BLUE LABEL	600