

DINNER

YOLO

SMALLS & GROWN

MONKEY BREAD Za’atar, Tomato, Butter, Salt Crystals	10	LEAFY GREEN SALAD Mixed Seasonal Greens & Chicories, Honey Dijon Vinaigrette, Sesame Nut Crunch	16
SZECHUAN CALAMARI Garlic Chili Sauce, Peanuts, Sesame, Miso Aioli	18	KALE CAESAR* Black Truffle Caesar, Parmesan, Endive, Crispy Malanga	16
ANGRY FRIED SHRIMP Guacamole, Taro Chips, Oaxaca Cheese, Cilantro	16	AVOCADO SALAD Fennel, Feta, Dukkah, Mâche & Watercress, Pickled Mango Vinaigrette	17
SEAFOOD CEVICHE* Seasonal Fish & Shellfish, Orange–Tomato Aguachile, Crispy Taro	19	GREEK SALAD Tomato, Cucumber, Olives, Feta, Hummus, Avocado, Tahini, Lemon Vinaigrette	16
OCTOPUS IN EMBERS Yucca Charcoal, Saffron Aioli, Escabeche Vegetables	21	STEAK SALAD Grilled Onions, Parmesan, Blistered Tomatoes, Roasted Peppers, Lemon Balsamic Vinaigrette, Blue Cheese Crumbles	28
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	
OAK GRILLED ARTICHOKE HALVES Lemon Aioli Dipping Sauce	16		

SUSHI & CRUDOS*

SPICY SALMON CANNOLIS Avocado Purée, Chive, Spicy Sesame Kimchi	18	DRAGON ROLL Blue Crab, Shrimp Tempura, Avocado, Kimchi, Tobiko	20
SPICY TUNA ROLL Cucumber, Mango, Jalapeño, Tobiko	19	YELLOWFIN TUNA TARTARE Sesame Thai Chili, Citrus Ponzu, Coconut Rice Cracker	21
HAMACHI Wasabi Crema, Coconut, Pineapple	19	DRY-AGED WAGYU ROLL Asparagus, Chive, Truffle Aioli, Fresh Truffles	32
YOLO SALMON ROLL Katsu, Avocado, Chili Ponzu, Mint, Crispy Garlic	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	19
PEPPERONI FLATBREAD Ezzo Pepperoni, Mozzarella, Spicy Honey Gastrique, Parmesan	21
CURRIED SHRIMP NOODLES Thai Coconut Curry, Sweet Chili Garlic, Cashew Crumble, Fried Egg	32
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	48
YOLO CHURRASCO 10 oz Chimichurri	52
NY STRIP 14 oz Yolo Steak Sauce	56

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	31
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 RIB 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” 4 oz MAINE LOBSTER TAIL	30
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 (Serves 2) 19



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.

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, J.F. Hayden's 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	 FORBIDDEN FRUIT 18 EXOTIC • SILKY • BRIGHT Basil Hayden Bourbon, Dragon Fruit, Coconut, Vanilla, Citrus
 SINFUL MULE 15 GINGERED • CHERRY • SMOOTH Tito's Vodka, Pressed Ginger, Filthy Cherry, Angostura Bitters, Fever-Tree Ginger Beer, Red Bull Tropical	 AFTERGLOW 18 SMOKY • SPICY • TROPICAL Tanteo Habanero, Illegal Mezcal, Guava, Habanero, Agave, Citrus	FREE SPIRITED "ZERO-PROOF"
 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	 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	44
Cabernet Sauvignon • Caymus • Napa, CA	50
Daily Coravin Features Available	

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" • Rías Baixas, ESP	14
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" • Burgundy, FRA	13
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" • Willamette Valley, OR	16
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" • St-Émilion, FRA	20
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" • Suisun Valley, CA	18

BEER & SPIKED

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