

# LUNCH

## SMALLS

|                                                                                            |    |
|--------------------------------------------------------------------------------------------|----|
| <b>MONKEY BREAD</b><br>Za’atar, Tomato, Butter, Salt Crystals                              | 10 |
| <b>OAK GRILLED ARTICHOKE HALVES</b><br>Lemon Aioli Dipping Sauce                           | 16 |
| <b>ANGRY FRIED SHRIMP</b><br>Guacamole, Taro Chips, Oaxaca Cheese, Cilantro                | 16 |
| <b>SEAFOOD CEVICHE*</b><br>Seasonal Fish & Shellfish, Orange–Tomato Aguachile, Crispy Taro | 19 |
| <b>SMOKED MEATBALLS</b><br>YOLO BBQ Sauce                                                  | 16 |
| <b>SZECHUAN CALAMARI</b><br>Garlic Chili Sauce, Peanuts, Sesame, Miso Aioli                | 18 |

## KNEADED

Our Flatbreads are a Stone–Baked Artisanal Sourdough Crust

|                                                                                               |    |
|-----------------------------------------------------------------------------------------------|----|
| <b>MARGHERITA FLATBREAD</b><br>Mozzarella, Tomato, Basil                                      | 16 |
| <b>MUSHROOM FLATBREAD</b><br>Black Truffle, Maitake & Oyster Mushrooms, White Sauce, Parmesan | 19 |
| <b>PEPPERONI FLATBREAD</b><br>Ezzo Pepperoni, Mozzarella, Spicy Honey Gastrique, Parmesan     | 21 |
| <b>GARGANELLI ALLA VODKA</b><br>Crispy Shallots, Pancetta, Chive                              | 25 |

## HANDHELD

|                                                                                                           |    |
|-----------------------------------------------------------------------------------------------------------|----|
| <b>GRILLED PERI-PERI CHICKEN SANDWICH</b><br>Chicken Thigh, Slaw, Pickles, Peri Mayo, Sweet & Hot Peppers | 18 |
| <b>YOLO CHEESEBURGER</b><br>Gruyère Cheese, Charred Onions, Lettuce, Tomato, House Pickles, Burger Sauce  | 20 |
| <b>FLORIDA SNAPPER SANDWICH</b><br>Grilled or Fried, Pikliz, Avocado, Cilantro Ranch                      | 21 |
| <b>CHICKEN CAESAR WRAP</b><br>Black Truffle Caesar, Crispy Malanga, Pickled Onions                        | 21 |
| <b>YOLO STEAK SANDWICH</b><br>NY Strip, Chipotle Aioli, Pickled Peppers                                   | 22 |
| <b>CHEF’S WEEKLY HANDHELD</b><br>Ask Your Server About Our Weekly Feature                                 | MP |

## SIDE NOTES

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

# YOLO

## GROWN

|                                                                                                                                                                                                                                                                                                         |    |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>MEDITERRANEAN BOWL</b><br>Roasted Peppers, Pickled Onions, Marinated Garbanzo Beans, Avocado, Blistered Tomatoes, Tzatziki<br><br>Protein: <b>Catch of the Day • Shrimp • Harissa Salmon Peri–Peri Chicken • Chimichurri Steak (+\$5)</b><br><br>Base: <b>White Rice Pilaf • Greens &amp; Grains</b> | 26 |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|

|                                                                                                                                       |    |
|---------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>LEAFY GREEN SALAD</b><br>Mixed Seasonal Greens & Chicories, Honey Dijon Vinaigrette, Sesame Nut Crunch                             | 16 |
| <b>KALE CAESAR*</b><br>Black Truffle Caesar, Parmesan, Endive, Crispy Malanga                                                         | 16 |
| <b>AVOCADO SALAD</b><br>Fennel, Feta, Dukkah, Mâche & Watercress, Pickled Mango Vinaigrette                                           | 17 |
| <b>GREEK SALAD</b><br>Tomato, Cucumber, Olives, Feta, Hummus, Avocado, Tahini, Lemon Vinaigrette                                      | 16 |
| <b>STEAK SALAD</b><br>Grilled Onions, Parmesan, Blistered Tomatoes, Roasted Peppers, Lemon Balsamic Vinaigrette, Blue Cheese Crumbles | 28 |
| <b>Salad Add–Ons:</b> • <b>Chicken 7 • Shrimp 9 • Salmon 12</b><br>• <b>Octopus 13 • Catch of the Day 14 • Chimichurri Steak 14</b>   |    |

## SUSHI & CRUDOS\*

|                                                                             |    |                                                                                        |    |
|-----------------------------------------------------------------------------|----|----------------------------------------------------------------------------------------|----|
| <b>SPICY TUNA ROLL</b><br>Cucumber, Mango, Jalapeño, Tobiko                 | 19 | <b>SPICY SALMON CANNOLIS</b><br>Avocado Purée, Chive, Spicy Sesame Kimchi              | 18 |
| <b>DRAGON ROLL</b><br>Blue Crab, Shrimp Tempura, Avocado, Kimchi, Tobiko    | 20 | <b>YELLOWFIN TUNA TARTARE</b><br>Sesame Thai Chili, Citrus Ponzu, Coconut Rice Cracker | 21 |
| <b>YOLO SALMON ROLL</b><br>Katsu, Avocado, Chili Ponzu, Mint, Crispy Garlic | 20 | <b>HAMACHI</b><br>Wasabi Crema, Coconut, Pineapple                                     | 19 |

## SPECIALTIES

|                                                                                                     |    |
|-----------------------------------------------------------------------------------------------------|----|
| <b>SIMPLY GRILLED MARKET FISH</b> Olive Oil, Lemon                                                  |    |
| • <b>SALMON</b>                                                                                     | 25 |
| • <b>TROUT</b>                                                                                      | 24 |
| • <b>BRANZINO</b>                                                                                   | 30 |
| • <b>CATCH OF THE DAY</b>                                                                           | MP |
| <b>GRILLED PERI-PERI HALF CHICKEN</b><br>Cilantro Tahini, Pickled Chilies, Fresh Baby Greens, Fries | 32 |
| <b>FILET 8 oz</b> YOLO Steak Sauce                                                                  | 48 |
| <b>YOLO CHURRASCO 10 oz</b> Chimichurri                                                             | 52 |
| <b>NY STRIP 14 oz</b> YOLO Steak Sauce                                                              | 56 |
| <b>SPICY LOBSTER RIGATONI</b><br>Maine Lobster, Herbed Bread Crumbs, Chili Flakes                   | 44 |

PLEASE ASK YOUR SERVER FOR OUR  
FULL SELECTION OF DRY-AGED MEATS

DRINKS

YOLO

SPECIALTY COCKTAILS

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

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   |

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