

STARTERS

TODAY'S SOUP 6

SKILLET CORNBREAD 6

Honey-Butter Glaze,
 Limited Availability

GRILLED ARTICHOKEs 11

Lemon Aioli Dipping Sauce

BLISTERED SHISHITO PEPPERS 8

Truffle, Yuzu, Soy, Miso Dipping Sauce

MEATBALL SLIDERS 4ea

Tomato Gravy, Arugula, Ricotta

SZECHUAN CALAMARI 11.5

Garlic Chili Sauce, Peanuts, Sesame

TUNA TARTARE 18

Orange Ginger Ponzu, Wakam!,
 Avocado, Crispy Wontons

TRUFFLED YOLO CHIPS 10

Homemade Potato Chips, Truffle,
 "Maytag" Blue Cheese, Herbs, Bacon

FIRE ROASTED CORN DIP 10

Queso Blanco, Ancho Chili, Cilantro, Tortilla

SALADS

CHOPPED SALAD 12

Seasonal Vegetables, House Vinaigrette
 Add Chicken or Shrimp 5

CALIFORNIA SPINACH SALAD 14

Rotisserie Chicken, Green Apples,
 Cranberries, Cashews, Bacon, Egg

TUSCAN KALE 14

Orange Supremes, Goat Cheese, Pickled Red
 Onion, Nuts, Honey Balsamic Vinaigrette
 Add Chicken or Shrimp 5

FORK & KNIFE CAESAR 9.5

Crisp Romaine Hearts, Prosciutto,
 Provençal Olives, Parmesan Cracker

SANTORINI GRILLED OCTOPUS 18

Marinated, Oak Grilled, Grape Tomatoes,
 Kalamata Olives, Onion, Feta, Herbs

SIDES 5

DAILY VEGETABLE

MAC & CHEESE

HERB MASH

GREEN APPLE SLAW

THIN-CUT FRIES

TABOULEH

POTATO GRATIN

ROASTED BEETS

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

18% gratuity added for parties of 5 or more.

SPECIALS

T'S PRIME RIB 32

Slow Roasted, Thick Cut,
 Au Jus, Potato Gratin

ROTISSERIE PORK CHOP 25

Double Cut, Molasses Brined,
 Bourbon Mustard Glazed, Apple Chutney

TODAY'S FRESH FISH MKT

Selections / Preparations Change Daily

ROTISSERIE CHICKEN 19

Marinade Crusted Herbs, Braised Savoy Cabbage,
 Pancetta, Cumin Carrots, Herb Jus

CORIANDER-SEAWEED

CRUSTED TUNA 27

Shiitake-Miso Broth, Baby Bok Choy,
 Kimchi, Noodles

CEDAR-ROASTED SALMON 25

Shallot Fennel Crusted, Thyme,
 Lemon, Tabouleh

MANHATTAN STEAK 35

Porcini Crusted,
 Cipollini-Baby Portobello Ragout,
 Marrow, Cabernet Sauce

LINGUINE CARBONARA 17

Pancetta, Garlic,
 Pecorino Locatelli, Poached Egg

CENTER-CUT FILET 37

Aged, Oak Grilled, Herb Mash,
 Daily Vegetable

YOLO BURGER 14

Gruyere, Cheddar, Bacon Jam, Caramelized
 Onion, House Sauce, Brioche Bun

PRIME RIB SANDWICH 19

Garlic Toasted Ciabatta, Melted Swiss,
 Caramelized Onions, Thin-Cut Fries

BBQ PORK RIBS 25

Dry Rubbed, Slow Cooked,
 Smoky Ancho BBQ Sauce,
 Green Apple Slaw, Thin-Cut Fries

FOREVER BRAISED SHORT RIBS 28

Boneless, Creamy Polenta,
 Caramelized Mushrooms, Cabernet Sauce

GRILLED BRONZINO 28

Fennel, Tomato, Roasted Peppers, Fingerlings,
 Garlic, Lemon, Oregano

SAUTEED JUMBO LUMP

CRAB CAKES 32

Remoulade Sauce, Thin-Cut Fries,
 Green Apple Slaw

CRISPY WHOLE FISH MKT

Yellowtail Snapper, Spicy Ginger
 Garlic Sauce, Jasmine Rice

SEASONAL VEGETABLE PLATE 14

Chef's Choice, Changes Daily

www.yolorestaurant.com

SPECIALTY COCKTAILS 12

THE DEVIL'S HAMMER

Cazadores Tequila, Cherry Infused Bourbon,
 Agave Nectar, Mint Leaves, Orange, Lime
 Limit 3 Please

THE HALMO

Segram's VO, Sweet Vermouth, Bitters, Orange

STRAWBERRY KISS

Fresh Strawberries, Grey Goose Vodka, Lemon Juice,
 Balsamic Vinegar, Cracked Black Pepper

LIGHT AND SPICY

Herradura Tequila, Fresh Mint, Fresh Orange Juice,
 Jalapeño Chili

STRAWBERRY CAIPIRINHA

Bacardi Coconut Rum, Fresh Strawberries,
 Fresh Lime Juice, Limes & Sugar

DRAGONBERRY MOJITO

Bacardi Dragonberry, Fresh Blackberries,
 Mint, Lime

CUCUMBER COOLER

Fresh Cucumber, Tito's Handmade Vodka,
 Cilantro, Green Chili, Fresh lime Juice

SMOKEY MANGO

Mango, Blueberries, Casadores Reposado,
 Fresh Lime Juice, Chili Salted Rim

COCO LYCHEE

Home Made Vanilla Bacardi Rum, Coconut Water,
 Lychee, Lime & Orange Sugar

MARTINI FLIGHT 16

YOUR OWN MARTINI 3-WAY!

Featuring 3 pairs
 of your favorite
 Martinis served
 in a Martini Tree

WINES BY THE GLASS

BUBBLES GLASS / BOTTLE

Prosecco / Martini and Rossi / Italy 8 Split
 Sparkling / Chandon Brut / California 12 Split
 Sparkling / Mumm Napa Brut Prestige / California 13 Split
 Champagne / Korbel Brut / California 13
 Champagne / Nicolas Feuillatte Brut / France 16 Split
 Champagne / Moët & Chandon Brut Imperial / France 19 Split
 Champagne / Moët & Chandon Ice Imperial / France 20

WHITES

Riesling / Bex / Germany 8
 Riesling / Jekel / Monterey 9
 Pinot Grigio / BE by Beringer / Napa 8
 Pinot Grigio / Santa Marina / Italy 8
 Pinot Grigio / Da Vinci / Italy 10
 Pinot Grigio / Santa Margherita / Italy 14
 Pinot Gris / Lange / Willamette Valley 12
 Moscato / Canyon Road / California 8
 Sauvignon Blanc / Oyster Bay / New Zealand 8
 Sauvignon Blanc / Kim Crawford / New Zealand 10
 Sauvignon Blanc / Groth / Napa 13
 Sauvignon Blanc / Cakebread / Napa 15
 Chard / Vina Maipo / Chile 8
 Chard / William Hill / Central Coast 9
 Chard / Rodney Strong / Sonoma 10
 Chard / Sonoma Cutrer / Russian River 13
 Chard / Newton "Red Label" / Napa 14
 Chard / Silverado / Napa 17
 Dry Rosé / Petite Cassagne / France 8
 Blend / Pine Ridge / Napa 10
 Blend / Conundrum / Rutherford 14

REDS

Pinot Noir / Trinity Oaks / California 8
 Pinot Noir / Mirassou / California 9
 Pinot Noir / Underwood / Oregon 9
 Pinot Noir / Hess / California 11
 Pinot Noir / La Crema / Sonoma Coast 13
 Pinot Noir / Belle Glos "Meiomi" / California 14
 Merlot / Copper Ridge / California 8
 Merlot / Murphy Goode / California 10
 Merlot / Seven Falls / Washington 10
 Shiraz / Peter Lehman / Australia 9
 Petite Sirah / Bogle / California 9
 Chianti / Gabbiano Chianti / Tuscany 9
 Super Tuscan / Lucente / Italy 12
 Cabernet / Canyon Road / California 8
 Cabernet / Avalon / California 9
 Cabernet / Silver Palm / North Coast 11
 Cabernet / B.R. Cohn "Silver Label" / Sonoma 12
 Cabernet / Hess "Allomi Vineyard" / Napa 15
 Cabernet / Freemark Abbey / Napa 18
 Malbec / Gascon / Argentina 8
 Malbec / Terrazas Reserva / Argentina 13
 Zin / Rosenblum / Paso Robles 12
 Blend / 19 Crimes / Victoria Australia 8
 Blend / Marques De Caceres / Spain 9
 Blend / Hess "Treo" / California 11
 Blend / Gundlach Bundschu / Sonoma 11
 Blend / Stratton Lumus "The Riddler" / Napa 14
 Blend / Bogle Phantom / California 15