

# Y O L O

Y O U O N L Y L I V E O N C E

## BRUNCH BITES

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- CINNAMON BUNS 6
- BANANA PECAN BREAD 6  
Warm Homemade
- GRILLED ARTICHOKEs 11  
Lemon Aioli Dipping Sauce
- SZECHUAN CALAMARI 11.5  
Garlic Chili Sauce, Peanuts, Sesame
- FRIED GREEN TOMATOES 9  
Goat Cheese Crusted, Pickled Onion,  
Remoulade Sauce
- MAINE LOBSTER SLIDER 7ea  
New England Style
- TUNA TARTARE 18  
Orange Ginger Ponzu, Wakami,  
Avocado, Crispy Wontons
- MINI HAM SANDWICHES 4ea  
Cheddar Sage Biscuit, Fresno Pepper Jelly

## SPECIALS

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- OMELET OF THE DAY 12  
Will Change Daily, Home Fries, Toast
- BRIOCHE FRENCH TOAST 12  
Thick Sliced, Corn Flake Crusted,  
Fresh Berries, Maple Syrup
- SMOKED PORK HASH 12  
House Smoked Pork, Potatoes, Onions,  
Fried Eggs, Queso Fresco
- CREAMY GRITS AND SHRIMP 16  
Braised Kale, Fried Egg
- EGGS BENEDICT FLORENTINE 12  
Prosciutto, Vine Ripe Tomato
- PORK BELLY BLT 15  
House Cured Pork Belly, Tomato Jam,  
Arugula Pesto
- STEAK & EGGS 19  
Grilled Hanger Steak, Sunnyside Up Eggs,  
Hash Browns, Scallion-Jalapeño Sauce
- GREEK YOGURT AND BERRIES 9  
Homemade Granola
- OPEN FACED GRILLED CHEESE 12  
Gruyere-Taleggio Cheese, Frisse,  
Prosciutto, Fried Egg

## EYE OPENERS

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- FEATURING "BOTTOMLESS"  
BLOODY MARY'S OR MIMOSAS 20  
(PER PERSON WITH ENTRÉE PURCHASE)
- ASK YOUR SERVER ABOUT  
PREMIUM "BOTTOMLESS" MIMOSAS
- TRADITIONAL BELLINI'S 9
- TRADITIONAL, BLUEBERRY OR  
BLACKBERRY MOJITO 12

## LUNCH BITES

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- CHOPPED SALAD 12  
Seasonal Vegetables, House Vinaigrette  
Add Chicken or Shrimp 6
- GREEK HORIATIKI SALAD 12  
Vine Ripe Tomato, Cucumber, Feta,  
Onion, Herbs, Kalamata Olives  
Add Chicken or Shrimp 6
- YOLO BURGER 15  
Gruyere, Cheddar, Bacon Jam, Caramelized  
Onion, House Sauce, Brioche Bun
- PRIME RIB SANDWICH 20  
Garlic Toasted Ciabatta, Melted Swiss,  
Caramelized Onions, Thin-Cut Fries
- CALIFORNIA SPINACH SALAD 14  
Rotisserie Chicken, Green Apples,  
Cranberries, Cashews, Bacon, Egg  
Add Chicken or Shrimp 6
- ROTISSERIE GREEK CHICKEN 19.5  
Lemon, Oregano, Garlic, Wilted Spinach,  
Feta, Olives, Tzatziki
- SEARED RARE TUNA SALAD 18.5  
Asian Noodles, Mango, Avocado,  
Peanuts, Coconut

## SIDES

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- APPLEWOOD BACON 4
- SAUSAGE LINKS 4
- HOME FRIES 4
- CREAMY CHEESE GRITS 3
- WHEAT OR RYE TOAST 2

Executive Chef: Bill Bruening  
General Manager: Steven Jacobs

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.

[www.yolorestaurant.com](http://www.yolorestaurant.com)

# YOLO

YOU ONLY LIVE ONCE

## SPECIALTY COCKTAILS 12

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### SHRUBBERY

Stoli Gluten Free Vodka,  
Strawberry-Mint Shrub, Lemon

### CUCUMBER COOLER

Pisco Porton, Cucumber, Ginger, Cilantro, Lime

### PEACHER PREACHER

Hendrick's Gin, White Peach, Honey-Ginger Syrup

### MAI-TAI (The Right Way)

Brugal Rum, Orgeat, Lime, Mandarin Napoleon

### FLACO MUCHACHO

Maestro Dobel Tequila, Lime, Agave,  
Cucumber, Aperol

### TORPEDO

Sierra Nevada Torpedo IPA, Flor de Caña Rum,  
Sweet Vermouth, Pineapple Juice

### ELDEST BEE

Plymouth Gin, Elderflower, Honey, Ginger,  
Lemon, Basil, Seltzer

### DRAGON BERRY MOJITO

Bacardi Dragonberry, Fresh Blackberries,  
Mint, Lime

### THE HALMO (YOLO's Manhattan)

Bulleit Bourbon,  
Sweet Vermouth, Bitters

### SKINNY OUTLAW

La Marca Prosecco, New Amsterdam Gin,  
Almond, Pineapple Juice

### MARTINI FLIGHT 18

#### YOUR OWN MARTINI 3-WAY!

Featuring 3 pairs of your favorite  
Martinis served with  
New Amsterdam Vodka

## DOMESTIC 5

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312 Goose Island  
Beck Non Alcoholic  
Budweiser  
Bud Light  
Michelob Ultra  
Miller Light  
Sam Adams  
Sierra Nevada

## IMPORT 6

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Amstel Light  
Blue Moon  
Corona  
Corona Light  
Guinness  
Heineken  
Heineken Light  
New Castle  
Stella Artois

## CRAFT 6

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Funky Buddha Floridian  
Funky Buddha Hop Gun I.P.A.  
Wynwood Pops Porter  
Cigar City Jai Alai