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STARTERS

TODAY'S SOUP 7

GRILLED ARTICHOKE 11
Lemon Aioli Dipping Sauce

BLISTERED SHISHITO PEPPERS 8
Truffle, Yuzu, Soy, Bonito Flakes,
Miso Dipping Sauce

SZECHUAN CALAMARI 11.5
Garlic Chili Sauce, Peanuts, Sesame

FIRE ROASTED CORN DIP 10
Queso Blanco, Ancho Chili, Cilantro, Tortilla

SPECIALS

T'S PRIME RIB 29
Slow Roasted, Thick Cut,
Au Jus, Potato Gratin

TODAY'S FRESH FISH MKT
Selections / Preparations Change Daily

VEGETABLE ENCHILADA 13
Roasted Pumpkin, Swiss Chard, Mushrooms,
Poblano Sauce, Crispy Tortilla

ROTISSERIE GREEK CHICKEN 19.5
Lemon, Oregano, Garlic, Wilted Spinach,
Feta, Olives, Tzatziki

OAK GRILLED SCOTTISH SALMON 19
Quinoa Salad, Almonds, Mint,
Curried Yogurt Sauce

VEGETABLE STIR FRY 12
Seasonal Vegetables, Tofu,
Coconut Curry, Jasmine Rice
Add Chicken or Shrimp 6

SEASONAL VEGETABLE PLATE 12
Chef's Choice, Changes Daily

SIDES 5

DAILY VEGETABLE

MAC & CHEESE

QUINOA SALAD

GREEN APPLE SLAW

THIN-CUT FRIES

CARAMELIZED ONION MASH

TUSCAN KALE

ROASTED BEETS

SALADS

CHOPPED SALAD 12
Seasonal Vegetables, House Vinaigrette
Add Chicken or Shrimp 6

CALIFORNIA SPINACH SALAD 14
Rotisserie Chicken, Green Apples,
Cranberries, Cashews, Bacon, Egg

TUSCAN KALE 13
Orange Supremes, Goat Cheese, Pickled Red
Onion, Nuts, Honey Balsamic Vinaigrette
Add Chicken or Shrimp 6

FORK & KNIFE CAESAR 9.5
Crisp Romaine Hearts, Prosciutto,
Provençal Olives, Parmesan Cracker

SEARED RARE TUNA SALAD 18.5
Asian Noodles, Mango, Avocado,
Peanuts, Coconut

GREEK HORIATIKI SALAD 12
Vine Ripe Tomato, Cucumber, Feta,
Onion, Herbs, Kalamata Olives

SANDWICHES

YOLO BURGER 14
Gruyere, Cheddar, Bacon Jam, Caramelized
Onion, House Sauce, Brioche Bun

SALMON BURGER 14
Pan Seared, Ginger, Cucumber Relish,
Wasabi Mayo, Toasted Brioche Bun

ULTIMATE VEGGIE BURGER 11
Bulgar Wheat, Crimini Mushrooms, Cashews,
Melted Jack Cheese, Thin-Cut Fries

TURKEY BURGER 12
BBQ Basted, Avocado, Jack Cheese,
Grilled Onion, Chipotle Mayo

FRESH FISH SANDWICH MKT
Selections Change Daily, Green Apple Slaw

VIETNAMESE PORK BAHN MI 14
Marinated Slow Roasted Pork,
Vegetable Herb Slaw, Spicy Mayo,
Spiced Dipping Broth

PRIME RIB SANDWICH 20
Garlic Toasted Ciabatta, Melted Swiss,
Caramelized Onions, Thin-Cut Fries

ROTISSERIE CHICKEN SANDWICH 12
Avocado, Tomato, Arugula,
Applewood Bacon, Mayo

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.

YOLO

YOU ONLY LIVE ONCE

SPECIALTY COCKTAILS 12

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

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

IMPORT 6

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

CRAFT 6

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