



## STARTERS

### TODAY'S SOUP 7

#### BLISTERED SHISHITO PEPPERS 10

Truffle, Yuzu, Soy, Bonito Flakes,  
Miso Dipping Sauce

#### RIB EYE BEEF SKEWERS 14

"Shanghai" Steak Sauce

#### OUR SMOKED CORN BREAD 8

Chili Honey Butter  
\*Limited Availability

#### SZECHUAN CALAMARI 13.5

Garlic Chili Sauce, Peanuts, Sesame

#### YELLOWFIN TUNA TOSTADA 19

Thai Red Curry, Spicy Mayo, Radish,  
Avocado, Peanuts

#### OAK GRILLED ARTICHOKE HALVES 14

Lemon Aioli Dipping Sauce

#### FIRE ROASTED CORN DIP 11

Queso Blanco, Ancho Chili, Cilantro, Tortilla

## SPECIALS

### TODAY'S FRESH FISH MKT

Selections / Preparations Change Daily

#### CEDAR ROASTED SALMON 27

Shallot Fennel Crusted, Thyme, Lemon, Tabouleh

#### CENTER-CUT FILET 38

Aged, Oak Grilled, Caramelized Onion Mash, Daily Vegetable

#### ROTISSERIE GREEK CHICKEN 22

Lemon, Oregano, Garlic, Wilted Spinach, Feta, Olives, Tzatziki

#### PRIME RIB SANDWICH 21

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

#### DOUBLE CUT ROTISSERIE PORK CHOP 28

Tomato Confit, Madeira Natural Jus, Spinach Dumplings, Sage Brown Butter

#### FRESH CAVATELLI 19

Plum Tomato Sauce, YOLO Classic Meatballs, Herb Ricotta, Fresh Herb Salad

#### BEEF TWO WAYS 29

Grilled Sirloin, Braised Short Rib-Cannellini Mushroom Ragout, Roasted Bone Marrow,  
Herb Salad, Salsa Verde

#### YOLO BURGER 16

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

#### GRILLED BRANZINO 32

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

#### PAN ROASTED GROUPER 33

Kaffir Lime Braised White Beans, Baby Shitake, Charred Corn, Miso Soy Dashi Broth

#### SAUTEED JUMBO LUMP CRAB CAKES 34

Remoulade Sauce, Thin-Cut Fries, Green Apple Slaw

#### SEASONAL VEGETABLE PLATE 14

Chef's Choice, Changes Daily

## SALADS

### CHOPPED SALAD 12

Seasonal Vegetables, House Vinaigrette  
Add Chicken or Shrimp 7

### ROASTED BEETS 13

Avocado, Orange Supremes, Blue Cheese, Almonds, Citrus Basil Sauce

### COMPRESSED WATERMELON SALAD 13

Sangria Marinated, Feta, Mint, Tomato, Basil, Almonds

### FORK & KNIFE CAESAR 10.5

Crisp Romaine Hearts, Prosciutto, Provençal Olives, Parmesan Cracker

### SANTORINI GRILLED OCTOPUS 19

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

### SPINACH ARUGULA SALAD 16

Rotisserie Chicken, Ancient Grains, Avocado, Sweet Peppers,  
Queso Blanco, Chipotle Honey Vinaigrette

## SIDES 6

### DAILY VEGETABLE

### HERB MAC & CHEESE

### TUSCAN KALE

### GREEN APPLE SLAW

### CARAMELIZED ONION MASH

### THIN-CUT FRIES

### QUINOA SALAD

### POTATO GRATIN

### ROASTED BEETS

Executive Chef: Bill Bruening

General Manager: Jeff Wandzek

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. Limit 4 checks per table.

## 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

El Jimador 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

### MULE RYE'D

Woodford Rye, Blood Orange, Lemon, Ginger Beer

## BUBBLES

PROSECCO / ZONIN / ITALY 8 / 28

CHAMPAGNE / KORBEL BRUT / CALIFORNIA 13 SPLIT / 43

CHAMPAGNE / MOËT & CHANDON BRUT IMPÉRIAL / FRANCE 19 SPLIT / 75

CHAMPAGNE / TATtingER BRUT / FRANCE 15 / 65

CHAMPAGNE / VEUVE CLICQUOT YELLOW LABEL / FRANCE 20 / 99

## WHITES

RIESLING / BEX / GERMANY 8 / 28

RIESLING / JEKEL / MONTEREY 9 / 31

PINOT GRIGIO / DANZANTE / ITALY 8 / 28

PINOT GRIGIO / MASO CANALI / ITALY 10 / 38

PINOT GRIGIO / SANTA MARGHERITA / ITALY 14 / 45

MOSCATO / CANYON ROAD / CALIFORNIA 8 / 28

SAUVIGNON BLANC / MATUA / NEW ZEALAND 8 / 28

SAUVIGNON BLANC / WHITEHAVEN / NEW ZEALAND 10 / 35

SAUVIGNON BLANC / GROTH / NAPA 13 / 43

SAUVIGNON BLANC / CAKEBREAD / NAPA 16 / 58

CHARDONNAY / VINA MAIPO / CHILE 8 / 28

CHARDONNAY / WILLIAM HILL / CENTRAL COAST 9 / 30

CHARDONNAY / RODNEY STRONG / SONOMA 10 / 35

CHARDONNAY / SONOMA CUTRER / RUSSIAN RIVER 13 / 43

DRY ROSÉ / JULIETTE / PROVENCE 9 / 32

BLEND / TENSHER / NAPA 12 / 46

### MARTINI FLIGHT 18 YOUR OWN MARTINI 3-WAY

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

## REDS

PINOT NOIR / MURPHY GOODE / CALIFORNIA 8 / 28

PINOT NOIR / SEAN MINOR "4 BEARS" / CENTRAL COAST 9 / 30

PINOT NOIR / LA CREMA / SONOMA COAST 13 / 44

PINOT NOIR / BELLE GLOS "MEIOMI" / CALIFORNIA 14 / 52

MERLOT / BOGLE / CALIFORNIA 8 / 28

SHIRAZ / NINE STONE / AUSTRALIA 9 / 35

SUPER TUSCAN / LUCENTE / ITALY 12 / 40

CABERNET / CANYON ROAD / CALIFORNIA 8 / 28

CABERNET / BROADSIDE / PASO ROBLES 9 / 30

CABERNET / LOUIS MARTINI / SONOMA 10 / 38

CABERNET / B.R. COHN "SILVER LABEL" / SONOMA 12 / 39

CABERNET / HESS "ALLOMI VINEYARD" / NAPA 15 / 56

CABERNET / ARROWOOD / SONOMA 16 / 60

MALBEC / DON MIGUEL GASCON / MENDOZA 9 / 30

MALBEC / TERRAZAS RESERVA / ARGENTINA 13 / 49

BLEND / 19 CRIMES / VICTORIA AUSTRALIA 8 / 28

BLEND / MARQUES DE CACERES / SPAIN 12 / 38

BLEND / BOGLE PHANTOM / CALIFORNIA 15 / 58

## DOMESTIC 5

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

## CRAFT 6

Funky Buddha Floridian  
Funky Buddha Hop Gun I.P.A.

## IMPORT 6

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

Wynwood Pops Porter  
Cigar City Jai Alai