



## STARTERS

TODAY'S SOUP 7

GRILLED ARTICHOKE 13  
Lemon Aioli Dipping Sauce

BLISTERED SHISHITO PEPPERS 9  
Truffle, Yuzu, Soy, Bonito Flakes,  
Miso Dipping Sauce

SZECHUAN CALAMARI 12.5  
Garlic Chili Sauce, Peanuts, Sesame

FIRE ROASTED CORN DIP 11  
Queso Blanco, Ancho Chili, Cilantro, Tortilla

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.

## SALADS

CHOPPED SALAD 12  
Seasonal Vegetables, House Vinaigrette  
Add Chicken or Shrimp 7

TUSCAN KALE 13  
Orange Supremes, Goat Cheese, Pickled Red Onion, Nuts,  
Honey Balsamic Vinaigrette  
Add Chicken or Shrimp 7

SPINACH ARUGULA SALAD 16  
Rotisserie Chicken, Ancient Grains, Avocado, Sweet Peppers,  
Queso Blanco, Chipotle Honey Vinaigrette

COMPRESSED WATERMELON SALAD 12.5  
Sangria Marinated, Feta, Mint, Tomato, Basil, Almonds

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

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

## SPECIALS

TODAY'S FRESH FISH MKT  
Selections / Preparations Change Daily

ROTISSERIE GREEK CHICKEN 21  
Lemon, Oregano, Garlic, Wilted Spinach,  
Feta, Olives, Tzatziki

FRESH CAVATELLI 18  
Plum Tomato Sauce, YOLO Classic Meatballs,  
Herb Ricotta, Fresh Herb Salad

OAK GRILLED SCOTTISH SALMON 20  
Quinoa Salad, Almonds, Mint, Curried Yogurt Sauce

## SANDWICHES

YOLO BURGER 15.5  
Gruyere, Cheddar, Bacon Jam, Caramelized Onion, House Sauce, Brioche Bun

VIETNAMESE PORK BANH MI 14  
48 Hour Marinated, Slow Roasted, Pickled Vegetable Slaw, Spicy Mayo,  
Crusty Baguette, Dipping Broth

SALMON BURGER 15  
Pan Seared, Ginger, Cucumber Relish, Wasabi Mayo, Toasted Brioche Bun

ULTIMATE VEGGIE BURGER 12  
Bulgar Wheat, Crimini Mushrooms, Cashews, Melted Jack Cheese, Thin-Cut Fries

TURKEY BURGER 14  
BBQ Basted, Avocado, Jack Cheese, Grilled Onion, Chipotle Mayo

FRESH FISH SANDWICH MKT  
Selections Change Daily, Green Apple Slaw

PRIME RIB SANDWICH 21  
Garlic Toasted Ciabatta, Melted Swiss, Caramelized Onions, Thin-Cut Fries

MARINATED GRILLED CHICKEN SANDWICH 12.5  
Avocado, Tomato, Arugula, Applewood Bacon, Mayo, Toasted Sourdough

## SIDES 6

DAILY VEGETABLE  
HERB MAC & CHEESE  
TUSCAN KALE  
GREEN APPLE SLAW  
THIN-CUT FRIES  
QUINOA SALAD  
POTATO GRATIN  
ROASTED BEETS

## 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