



## EYE OPENERS

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

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.

## BRUNCH BITES

CINNAMON BUNS 6

BANANA PECAN BREAD 6  
Warm Homemade

GRILLED ARTICHOKEs 13  
Lemon Aioli Dipping Sauce

SZECHUAN CALAMARI 12.5  
Garlic Chili Sauce, Peanuts, Sesame

MAINE LOBSTER SLIDER 7.5ea  
New England Style

MINI HAM SANDWICHES 5ea  
Cheddar Sage Biscuit, Fresno Pepper Jelly

YELLOWFIN TUNA TOSTADA 19  
Thai Red Curry, Spicy Mayo, Radish,  
Avocado, Peanuts

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

## SPECIALS

OMELET OF THE DAY 13  
Will Change Daily, Home Fries, Toast

BRIOCHE FRENCH TOAST 13  
Thick Sliced, Corn Flake Crusted,  
Fresh Berries, Maple Syrup

SMOKED PORK HASH 12.5  
House Smoked Pork, Potatoes, Onions,  
Fried Eggs, Queso Fresco

CREAMY GRITS AND SHRIMP 16  
Braised Kale, Fried Egg

## LUNCH BITES

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

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

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

YOLO BURGER 16  
Gruyere, Cheddar, Bacon Jam, Caramelized Onion, House Sauce, Brioche Bun

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

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

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

## SIDES

APPLEWOOD BACON 4

HOME FRIES 4

CREAMY CHEESE GRITS 4

WHEAT OR RYE TOAST 3

HERB MAC & CHEESE 6

QUINOA SALAD 6

## 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)

Bugal 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 / VENETO, ITA 9 SPLIT / 33

SPARKLING / KORBEL BRUT / CALIFORNIA 13 SPLIT / 42

CHAMPAGNE / MOËT & CHANDON BRUT IMPÉRIAL / ÉPERNAY, FRA 19 SPLIT / 75

CHAMPAGNE / TAITTINGER BRUT / REIMS, FRA 17 / 79

## WHITES

SOAVE / PIEROPAN CLASSICO / VENETO, ITA 10 / 38

PINOT GRIGIO / BENVOLIO / FRIULI, ITA 9 / 34

PINOT GRIGIO / MASO CANALI / TRENTO, ITA 10.5 / 39

SAUVIGNON BLANC / PATIENT COTTAT "LE GRAND CAILLOU" / LOIRE, FRA 9 / 34

SAUVIGNON BLANC / WHITEHAVEN / MARLBOROUGH, NZL 11 / 42

SAUVIGNON BLANC / LONG MEADOW RANCH / NAPA, CA 13 / 50

GEWÜRZTRAMINER / GUNDLACH BUNDSCHU / SONOMA, CA 12 / 46

RIESLING / THOMAS SCHMITT ESTATE KABINETT / MOSEL, GER 9 / 34

VIOGNIER / NICHOLAS PERRIN / RHONE, FRA 10 / 38

CHARDONNAY / BERNIER / LOIRE, FRA 9 / 34

CHARDONNAY / SONOMA CUTRER "RUSSIAN RIVER RANCHES" / SONOMA, CA 13 / 50

CHARDONNAY / ORIN SWIFT "MANNEQUIN" / CALIFORNIA 15 / 58

CHARDONNAY / STAGS' LEAP WINERY / NAPA, CA 16 / 62

ROSÉ / MOULIN DE GASSAC / LANGUEDOC, FRA 9 / 34

ROSÉ / DOMAINE DE LA SANGLIERE "JULIETTE" / PROVENCE, FRA 9.5 / 36

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

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

## REDS

PINOT NOIR / SEAN MINOR "FOUR BEARS" / CENTRAL COAST, CA 9.5 / 36

PINOT NOIR / LYRIC / SANTA BARBARA, CA 12 / 46

PINOT NOIR / MOHUA / CENTRAL OTAGO, NZL 14 / 54

PINOT NOIR / IRON HORSE ESTATE / GREEN VALLEY, CA 16 / 62

CHIANTI / FARNETELLA COLLI SENESI / TUSCANY, ITA 11 / 44

MERLOT / OWEN ROE "THE ROOK" / COLUMBIA VALLEY, WA 9.5 / 36

MERLOT BLEND / ATALON "PAULINE'S CUVEE" / NAPA, CA 12 / 46

TEMPRANILLO / NUMANTHIA TERMES / TORO, ESP 12 / 42

SHIRAZ / NINE STONES / BAROSSA, AUS 9.5 / 36

MALBEC / DON MIGUEL GASCON / MENDOZA, ARG 9 / 34

MALBEC BLEND / "AF" BY ACHAVAL-FERRER / MENDOZA, ARG 10 / 38

CABERNET SAUVIGNON BLEND / 19 CRIMES / VICTORIA, AUS 9 / 34

CABERNET SAUVIGNON / BROWNE "HERITAGE" / COLUMBIA VALLEY 12 / 46

CABERNET SAUVIGNON / BONANNO / NAPA, CA 16 / 62

PETIT SYRAH 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  
NATIVE LAGER

## 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