

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)

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

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

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

MARTINI FLIGHT 18 YOUR OWN MARTINI 3-WAY

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