

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)

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