



EYE OPENERS

FEATURING "BOTTOMLESS"

BLOODY MARY'S OR MIMOSAS 14
(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.

www.yolorestaurant.com August 2018

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)

Brugal Rum, Orgeat, Lime, Mandarin Napolean

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