



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: Randy Harris
General Manager: Ashley Evans

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

SEASONAL COCKTAILS 12

SCHRUBERRY

Grey Goose Vodka, Strawberry Schrub, Peach Schrub, Lime, Mint, Hellfire Bitters

HAVANA PEACH

Havana Club Rum, Peach, Mint, Lime

BOOTLEGGERS GUAVA

Ron Zacapa Rum, Guava, Angostura Bitters

CANARY STORM

Papa's Pilar Light & Dark Rum, Pineapple, Lime, Ginger Beer, Tiki Bitters

SMOKIN' ME SWEET

Illegal Mezcal, Sauza Tequila, Ancho Reyes, Orange, Pineapple, Lime, Agave

CLASSIC COCKTAILS 12

THE BETTY

Knob Creek Rye, Watermelon, Lemon

GIN MARIE

Plymouth Gin, St. Germain, Prosecco, Cucumber, Jalapeño

NEW YORK SOUR

High West Rye, Lemon, Pinot Noir Float

TOMMY'S MARGARITA

Don Julio Silver, Lime, Agave

HEMMINGWAY'S CHATEAU

Bacardi Rum, Grapefruit, Luxardo, Lime, Agave

THE HALMO (YOLO'S Manhattan)

Bulleit Bourbon, Dolin Sweet Vermouth, Drambuie

BUBBLES

PROSECCO / RUFFINO / VALDOBBIADENE, ITA 8 / 36

SPARKLING / MUMM BRUT / NAPA, CA 14 SPLIT / 56

CHAMPAGNE / TAITTINGER BRUT / REIMS, FRA 17 / 79

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

WHITES

PINOT GRIGIO / BENVOLIO / FRIULI, ITA 9 / 34

PINOT GRIGIO / LIVIO FELLUGA / FRIULI COLLI ORIENTALI, ITA 14 / 50

BIANCO / BIBI GRAETZ "CASAMATTA" / TUSCANY, ITA 9 / 36

ALBARIÑO / TERRAS GUADAS / RIAS BAIXAS, ESP 13 / 50

SAUVIGNON BLANC BLEND / CHATEAU BONNET / BORDEAUX, FRA 9 / 34

SAUVIGNON BLANC / WHITEHAVEN / MARLBOROUGH, NZL 11 / 42

SOAVE / PIEROPAN CLASSICO / VENETO, ITA 10 / 38

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

VIOGNIER / NICHOLAS PERRIN / RHONE, FRA 10 / 38

CHARDONNAY / OYSTER BAY / MARLBOROUGH, NZL 9 / 34

CHARDONNAY / MACON LUGNY LES CHARMES / BURGUNDY, FRA 11 / 50

CHARDONNAY / STAG'S LEAP WINE CELLARS "KARIA" / NAPA, CA 16 / 62

ROSÉ

ROSÉ / PINK FLAMINGO / LANGUEDOC-ROUSSILLON, FRA 9 / 34

ROSÉ / SCALABRONE / TUSCANY, ITA 12 / 46

REDS

PINOT NOIR / NOBLE VINES 667 / MONTEREY, CA 9 / 34

PINOT NOIR / GERARD BERTRAND / PAYS D'OC, FRA 10 / 38

PINOT NOIR / LA CREMA / MONTERAY, CA 12 / 46

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

SUPER TUSCAN / RUFFINO "IL DUCALE" / TUSCANY, ITA 11 / 44

MERLOT / SILVER PALM / CALIFORNIA 11 / 42

VALPOLICELLA BLEND / ALLEGRINI "PALLAZO DELLA TORRE" / VENETO, ITA 14 / 54

TEMPRANILLO / NUMANTHIA "TERMES" / TORO, ESP 12 / 46

MALBEC / DOÑA PAULA / MENDOZA, ARG 10 / 38

CABERNET SAUVIGNON / JOSH CRAFTSMAN / CALIFORNIA 9 / 34

CABERNET SAUVIGNON / JOEL GOTT 815 / CALIFORNIA 12 / 46

CABERNET SAUVIGNON / JUGGERNAUT "HILLSIDE" / CALIFORNIA 13 / 50

CABERNET SAUVIGNON / BELLACOSA / NORTH COAST, CA 15 / 58

G.S.M. / BAROSSA VALLEY ESTATE / BAROSSA VALLEY, AUS 9 / 34

PETIT SYRAH - ZINFANDEL BLEND / BOGLE "PHANTOM" / CALIFORNIA 15 / 58

DOMESTIC 5

312 GOOSE ISLAND
BECK'S NON ALCOHOLIC
BUDWEISER
BUD LIGHT
MICHELOB ULTRA
MILLER LIGHT
YEUNGLING

IMPORT 6

BLUE MOON
CORONA
CORONA LIGHT
GUINNESS
HEINEKEN
NEW CASTLE
STELLA ARTOIS

CRAFT 6

FUNKY BUDDHA FLORIDIAN
FUNKY BUDDHA HOP GUN I.P.A.
BIG TOP HAWAIIAN LION PORTER

CIGAR CITY JAI ALAI
NATIVE LAGER

DRAFT 7

TARPON RIVER BREWING DEFLATED IPA

MARTINI FLIGHT 18 YOUR OWN MARTINI 3-WAY

Featuring 3 pairs of your
favorite Martinis served with
Svedka Vodka