



STARTERS

TODAY'S SOUP 7

BLISTERED SHISHITO PEPPERS 10
Truffle, Yuzu, Soy, Bonito Flakes,
Miso Dipping Sauce

MEATBALL SLIDERS 4 each
Tomato Gravy, Herb Ricotta

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

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.

SALADS

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

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

WOOD FIRE GRILLED

TODAY'S FRESH FISH MKT
Selections / Preparations Change Daily

GRILLED BRANZINO 32
Fennel, Tomato, Roasted Peppers, Fingerlings, Garlic, Lemon, Oregano

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

BEEF TWO WAYS 29
Grilled Sirloin, Braised Short Rib-Cannellini Mushroom Ragout,
Roasted Bone Marrow, Herb Salad, Salsa Verde

CENTER CUT FILET MIGNON 36
Aged, Oak Grilled, Yukon Gold Mash, Daily Vegetable

PORCINI CRUSTED NY STRIP 45
Oak Grilled, Chipollini-Mushroom Ragout, Cabernet Sauce

HOUSE SPECIALTIES

CEDAR ROASTED SALMON 27
Shallot Fennel Crusted, Thyme, Lemon, Tabouleh

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, Daily Vegetable

FRESH CAVATELLI 19
Plum Tomato Sauce, YOLO Classic Meatballs, Herb Ricotta, Fresh Herb Salad

SAUTEED JUMBO LUMP CRAB CAKES 34
Remoulade Sauce, Thin-Cut Fries, Green Apple Slaw

SEASONAL VEGETABLE PLATE 14
Chef's Choice, Changes Daily

PRIME RIB AVAILABLE EVERY FRIDAY & SATURDAY

SIDES 6

DAILY VEGETABLE
HERB MAC & CHEESE
GREEN APPLE SLAW
YUKON GOLD MASH

THIN-CUT FRIES
QUINOA SALAD
TABOULEH

The Restaurant People have taken the "No Straw Pledge" to help eliminate the introduction of plastics into the world's oceans which can harm sea life.

www.yolorestaurant.com APRIL 2019

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-ROUSILLON, 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