



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: 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.

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

SALADS

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

OAK GRILLED SCOTTISH SALMON 20
Quinoa Salad, Almonds, Mint, Curried Yogurt Sauce

SPINACH ARUGULA SALAD 16
Rotisserie Chicken, Ancient Grains, Avocado, Sweet Peppers,
Queso Blanco, Chipotle Honey Vinaigrette

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
Add Marinated Grilled Octopus 9

SPECIALS

TODAY'S FRESH FISH MKT
Selections / Preparations Change Daily

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

ROTISSERIE GREEK CHICKEN 21
Lemon, Oregano, Garlic, Wilted Spinach,
Feta, Olives, Tzatziki

VEGETABLE STIR FRY 13
Seasonal Vegetables, Tofu, Coconut Curry, Jasmine Rice
Add Chicken or Shrimp 6

SANDWICHES

YOLO BURGER 15.5
Gruyere, Cheddar, Bacon Jam, Caramelized Onion, House Sauce, Brioche Bun

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
GREEN APPLE SLAW
THIN-CUT FRIES
QUINOA SALAD

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