

# TAILOR-MADE COCKTAILS

## HALMO'S OLD FASHIONED

**SPIRITS** Choose One:

<input type="checkbox"/>	<b>Bulleit</b> • Bourbon	14
<input type="checkbox"/>	<b>Woodford Reserve</b> • Bourbon	14
<input type="checkbox"/>	<b>Fort Mosé</b> • Bourbon	15
<input type="checkbox"/>	<b>Angel's Envy</b> • Bourbon	17
<input type="checkbox"/>	<b>Basil Hayden</b> • Bourbon	17
<input type="checkbox"/>	<b>Ron Zacapa Centenario</b> • Rum	16
<input type="checkbox"/>	<b>Ilegal</b> • Mezcal Joven	16
<input type="checkbox"/>	<b>Don Julio Reposado</b> • Tequila	16
<input type="checkbox"/>	<b>Rock N Roll Cristalino Añejo</b> • Tequila	22

**SWEETS** Choose One:

<input type="checkbox"/>	<b>Simple</b>	<b>Peach</b>
<input type="checkbox"/>	<b>Ginger</b>	<b>Vanilla</b>

**BITTERS** Choose One:

<input type="checkbox"/>	<b>Aromatic</b>	<b>Orange</b>	<b>Creole</b>
<input type="checkbox"/>	<b>Peach</b>	<b>Chocolate Mole</b>	

**Smoke Treatment Upon Request**

## YOLO SIGNATURE SPRITZ 15

**SPIRITS** Choose One:

<input type="checkbox"/>	<b>Ketel One Botanicals</b>
<input type="checkbox"/>	• Grapefruit & Rose • Cucumber & Mint
<input type="checkbox"/>	• Peach & Orange Blossom
<input type="checkbox"/>	<b>Grey Goose Essences</b>
<input type="checkbox"/>	• Peach & Rosemary • Watermelon & Basil
<input type="checkbox"/>	• Strawberry & Lemongrass
<input type="checkbox"/>	<b>Seedlip – Non-Alcoholic Spirit</b>
<input type="checkbox"/>	• Grove 42 – Citrus • Notas de Agave

**SPARKLING by Fever-Tree** Choose One:

<input type="checkbox"/>	• Premium Club
<input type="checkbox"/>	• Lime & Yuzu
<input type="checkbox"/>	• Pink Grapefruit
<input type="checkbox"/>	• Cucumber
<input type="checkbox"/>	• Sicilian Lemonade

**HERBS** Choose One:

<input type="checkbox"/>	<b>Rosemary</b>	<b>Basil</b>	<b>Mint</b>
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**CITRUS & FRUIT** Choose One:

<input type="checkbox"/>	<b>Lemon</b>	<b>Lime</b>	<b>Orange</b>	<b>Strawberry</b>
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# SPECIALTY COCKTAILS

## #NOSLEEP ESPRESSO MARTINI 18

J.F. Haden's Espresso, Frangelico, Vanilla, Espresso  
Choice of: Patrón Reposado,  
E11even Vodka or Angel's Envy Bourbon

## LAS OLAS 75 15

Grey Goose Watermelon Basil Vodka,  
Peach-Ginger Tea, Champagne

## YOLO MULE 15

Tito's Vodka, Pressed Ginger, Filthy Cherry,  
Angostura Bitters, "Fever-Tree" Ginger Beer

## SHE MADE ME 15

Ketel One Vodka, Luxardo Cherry, Chinola Passionfruit,  
Falernum, Lemon Rhubarb

## BUTTERFLY KISS 16

Casa Noble Blanco Butterfly Pea Flower Infused Tequila,  
Passion Fruit Coconut Foam, Agave, Lime

## RITA'S GARDEN 16

Patrón Reposado, Pressed Cucumber, Lemon,  
Lime, Agave

## MY TIE 15

Barbancourt Overproof Rhum, Diplomático Rum Blend,  
Banana, Orgeat, Pineapple, Lime, Cocoa Bitters

## CARIBBEAN NIGHT 15

Planteray Pineapple Rum, Strawberry,  
Lime, Rosemary

## SUNSET SEDUCTION 17

Basil Hayden Bourbon, Ginger Root, Lemon, Mango

## TULUM TRIP 16

Illegal Mezcal Joven, Tamarind Jam, Pineapple, Lemon

## LYCHEE LUST 15

Gray Whale Gin, Lychee, Vermouth Bianco

## BEER & SPIKED

### LOCAL CRAFT

**TARPON RIVER BREWING:**  
"Honey Love" • Imperial Ale 9  
"Deflated" • IPA 16oz 10  
"Native" • Lager 7

### IMPORT 7

Beck's Non-Alcoholic • Pilsner  
Corona • Lager  
Guinness • Stout  
Stella Artois • Pilsner

### DOMESTIC 6

Michelob Ultra • Lager  
Miller Lite • Pilsner

### SPIKED 7

High Noon  
• Pineapple or Peach

# WINES BY THE GLASS

## RESERVE SELECTIONS (CORAVIN) Glass

<b>Chardonnay</b> • Darioush • Napa, CA	45
<b>Cabernet Sauvignon</b> • Caymus • Napa, CA	50
<b>Cabernet-Shiraz</b> • Penfolds "Bin 389" • S. Australia	33

## BUBBLES Glass

<b>Sparkling</b> • Domaine Chandon Brut Rosé • CA (187ml)	16
<b>Prosecco</b> • Ruffino • Tuscany, ITA	12
<b>Champagne</b> • Moët & Chandon "Imperial" • FRA(187ml)	31

## WHITES

<b>Pinot Grigio</b> • Benvolio • Friuli, ITA	11
<b>Albariño</b> • Abadia De San Campio • Rias Baixas, ESP	13
<b>Fumé Blanc</b> • Ferrari-Carano • Sonoma County	12
<b>Sancerre</b> • J. de Villebois • Loire Valley, FRA	23
<b>Sauvignon Blanc</b> • Whitehaven • Marlborough, NZL	13
<b>Riesling</b> • Dr. G • Mosel, GER	16
<b>Chardonnay</b> • Cave de Lugny "Les Charmes" • Burg., FRA	13
<b>Chardonnay</b> • Frank Family • Napa, CA	21

## ROSÉ

<b>Pink Flamingo</b> • Languedoc-Roussillon, FRA	12
<b>Channé</b> • Provence, FRA	16

## REDS

<b>Pinot Noir</b> • Devil's Corner • Tasmania, AUS	13
<b>Pinot Noir</b> • Belle Glos "Dairyman" • Russian River, CA	22
<b>Tempranillo</b> • Numanthia "Termes" • Toro, ESP	14
<b>Malbec</b> • E. Catena "Tahuan" • Mendoza, ARG	12
<b>Cabernet Sauvignon</b> • Hayes Ranch • CA	11
<b>Cabernet Sauvignon</b> • The Calling • Alex. Valley, CA	24
<b>Bordeaux</b> • Ch. Chapelle d'Alienor • Bordeaux, FRA	14
<b>Red Blend</b> • Stag's Leap "Hands of Time" • Napa, CA	21
<b>Zinfandel</b> • Prisoner "Saldo" • CA	18

# LOUNGE BITES

Served Wednesday – Saturday 8pm – 11pm

## SMALL BITES

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**MONKEY BREAD** 10

Za'atar, Tomato, Butter, Salt Crystals

**ANGRY FRIED SHRIMP** 16

Guacamole, Taro Chips, Oaxaca Cheese, Cilantro

**YELLOWFIN TUNA TARTARE\*** 22

Sesame Thai Chili, Citrus Ponzu, Coconut Rice Cracker

**SEAFOOD CEVICHE\*** 19

Seasonal Fish and Shellfish, Orange-Tomato Aquachile, Crispy Taro

**SMOKED MEATBALLS** 16

YOLO BBQ Sauce

**OCTOPUS IN EMBERS** 21

Yucca Charcoal, Saffron Aioli, Escabeche Vegetables

**SZECHUAN CALAMARI** 18

Garlic Chili Sauce, Peanuts, Sesame, Miso Aioli

**STEAK TARTARE\*** 21

Harissa, Spiced Nuts, Feta Cheese, Crispy Lavash

**MARGHERITA FLATBREAD** 16

Stone-Baked Artisanal Sourdough Crust, Mozzarella, Tomato, Basil

**PEPPERONI FLATBREAD** 20

Stone-Baked Artisanal Sourdough Crust, Ezzo Pepperoni, Mozzarella, Spicy Honey Gastrique, Parmesan Reggiano

\*Consuming raw or undercooked meats, seafood and eggs, may increase your risk of foodborne illness. Please notify us of any food allergies.

# LOUNGE BITES

Served Wednesday – Saturday 8pm – 11pm

## LARGE PLATES

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### MAINS

#### **KALE CAESAR\*** **16**

Black Truffle Caesar, Parmesan, Endive, Crispy Malanga

**Add-Ons: Chicken 7 • Shrimp 9 • Salmon 12  
Octopus 13 • Catch of the Day 14**

#### **ANGEL HAIR RUSTICO** **16**

Garlic, Tomato, Basil, Olive Oil

#### **SPICY LOBSTER RIGATONI** **44**

Maine Lobster, Herbed Bread Crumbs, Chili Flakes

#### **ASIAGO SALMON** **29**

Fregola Pearls, Arugula Pesto, Sundried Tomato Cream

#### **YOLO CHURRASCO 10oz** **49**

Chimichurri

## SIDE NOTES

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#### **FRIES** **7**

#### **TRUFFLE FRIES** **9**

#### **ASPARAGUS HOLLANDAISE** **9**

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# CHAMPAGNE

## DOM PERIGNON

2018	575
2018	(1.5L) 1,350
2018 • Rosé	720

## DUVAL LEROY

Rosé	180
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## MOËT & CHANDON

"Imperial"	125
"Imperial" Rosé	130
"Nectar" Rosé	165
"Nectar" Rosé	(1.5L) 550

## PIPER HEIDSIECK

2008 • "Rare" Millesime	425
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## CHARLES HEIDSIECK

"Reserve"	119
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## PERRIER-JOUËT

2004 • "Belle Epoque" Rosé	495
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## TAITTINGER

"La Francaise"	110
"La Francaise"	(1.5L) 375
"Prestige" Rosé	195
"Prestige" Rosé	(1.5L) 425

## VEUVE CLIQUOT

"Yellow Label"	160
"Yellow Label"	(1.5L) 495
Rosé	190

# BOTTLE SERVICE

## VODKA

E11EVEN	275
TITO'S HANDMADE VODKA	275
GREY GOOSE	325
KETEL ONE + FLAVORS	325
BELVEDERE	325
STOLICHNAYA ELITE	400

## TEQUILA

DON JULIO	325 • 400 • 475
BLANCO • REPOSADO • AÑEJO	
PATRÓN	325 • 400 • 475
BLANCO • REPOSADO • AÑEJO	
CASAMIGOS	325 • 400 • 475
BLANCO • REPOSADO • AÑEJO	
DON JULIO 1942	550
CLASE AZUL REPOSADO	750

## RUM

CAPTAIN MORGAN	250
PAPA'S PILAR BLONDE	300
RON ZACAPA CENTENARIO	325

## GIN

TANQUERAY	275
GRAY WHALE	325
HENDRICK'S	325

## BOURBON & WHISKEY

BULLEIT BOURBON	325
JACK DANIEL'S	275
JAMESON	275
CROWN ROYAL	325
MAKER'S MARK	325
WOODFORD RESERVE	350

## COGNAC

REMY MARTIN XO	750
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## SCOTCH

DEWAR'S WHITE LABEL	275
JOHNNIE WALKER BLACK LABEL	325
CHIVAS REGAL 12YR	325
GLENLIVET 12YR	300
MACALLAN 12YR	375
JOHNNIE WALKER BLUE LABEL	600