

# YOLO

## BOTTOMLESS

| Per Person with Purchase of Entrée |                          |  |  |
|------------------------------------|--------------------------|--|--|
| HOUSE 25                           |                          |  |  |
| • Sparking Wine                    | • Bellini                |  |  |
| • Mimosa                           | • Bloody Mary            |  |  |
| PREMIUM 50                         |                          |  |  |
| • Moët Champagne                   | • Moët Bellini           |  |  |
| • Moët Mimosa                      | • Grey Goose Bloody Mary |  |  |

## SMALLS

|                                                                                             |    |
|---------------------------------------------------------------------------------------------|----|
| <b>MONKEY BREAD</b><br>Za’atar, Tomato, Butter, Salt Crystals                               | 10 |
| <b>CROISSANT AU CHOCOLAT</b><br>Belgian Chocolate Croissants                                | 10 |
| <b>OAK GRILLED ARTICHOKE HALVES</b><br>Lemon Aioli Dipping Sauce                            | 16 |
| <b>SMOKED MEATBALLS</b><br>YOLO BBQ Sauce                                                   | 15 |
| <b>SEAFOOD CEVICHE</b><br>Seasonal Fish and Shellfish, Orange-Tomato Aquachile, Crispy Taro | 19 |
| <b>ANGRY FRIED SHRIMP</b><br>Guacamole, Taro Chips, Oaxaca Cheese, Cilantro                 | 16 |
| <b>SZECHUAN CALAMARI</b><br>Garlic Chili Sauce, Peanuts, Sesame, Miso Aioli                 | 18 |



Executive Chef: Miguel Casanova  
General Manager: Ryan Scarpa  
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|                                                                                                                                     |     |
|-------------------------------------------------------------------------------------------------------------------------------------|-----|
| <b>TOMAHAWK “STEAK &amp; EGGS” 44oz</b>                                                                                             | 200 |
| <b>Flaming Tomahawk Steak Cart Service</b><br>Served with Sunny-Side Eggs, Potato Hash, Hollandaise, Chimichurri & YOLO Steak Sauce |     |
| <b>MAKE IT “SURF N’ TURF”</b>                                                                                                       | 30  |
| <b>4oz Maine Lobster Tail</b> , Broiled, Aerated Hollandaise                                                                        |     |

## GROWN

|                                                                                                   |    |
|---------------------------------------------------------------------------------------------------|----|
| <b>THE WEDGE SALAD</b><br>Smoked Bacon, Red Onions, Heirloom Cherry Tomatoes, Stilton Blue Cheese | 17 |
| <b>BURRATA-PANZANELLA</b><br>Tomato, Cucumber, Green Olives, Basil, Oregano Vinaigrette           | 19 |
| <b>KALE CAESAR</b><br>Black Truffle Caesar, Parmesan, Endive, Crispy Malanga                      | 16 |
| <b>AVOCADO SALAD</b><br>Fennel, Feta, Dukkah, Mache & Watercress, Pickled Mango Vinaigrette       | 16 |
| <b>Add-Ons: Chicken 7 • Shrimp 9 • Salmon 12</b><br><b>Octopus 13 • Catch of the Day 14</b>       |    |

## KNEADED

|                                                                                                    |    |
|----------------------------------------------------------------------------------------------------|----|
| Our Flatbreads are a Stone-Baked Artisanal Sourdough Crust                                         |    |
| <b>MARGHERITA FLATBREAD</b><br>Mozzarella, Tomato, Basil                                           | 16 |
| <b>PEPPERONI FLATBREAD</b><br>Ezzo Pepperoni, Mozzarella, Spicy Honey Gastrique, Parmesan Reggiano | 20 |
| <b>ANGEL HAIR RUSTICO PASTA</b><br>Garlic, Tomato, Basil, Olive Oil                                | 16 |
| <b>SPICY LOBSTER RIGATONI</b><br>Maine Lobster, Herbed Bread Crumbs, Chili Flakes                  | 44 |

\*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. Kindly keep all service animals off the furniture.

## BRUNCH FAVORITES

|                                                                                                                        |                        |
|------------------------------------------------------------------------------------------------------------------------|------------------------|
| <b>OVERNIGHT OATS</b><br>Coffee Soaked, Macerated Berries, Guava Cream                                                 | 14                     |
| <b>THE HALMO FRENCH TOAST</b><br>Brioche & WhistlePig Maple Syrup                                                      | Single 12<br>Double 18 |
| <b>EGGS BENEDICT*</b><br>Hollandaise, Prosciutto, English Muffin, Baby Arugula                                         | 18                     |
| <b>SMOKED SALMON FLORENTINE BENNY*</b><br>Brioche, Creamed Spinach, Hollandaise                                        | 20                     |
| <b>BREAKFAST BURRITO</b><br>Mexican Chorizo, Scrambled Eggs, Smoked Gouda, Potatoes, Avocado                           | 16                     |
| <b>GRILLED TROUT “AL GAUCHO”</b><br>Hardwood Grilled, Charred Tomatoes, Chimichurri, Crispy Malanga                    | 28                     |
| <b>HANGOVER BURGER*</b><br>Gruyère Cheese, Jalapeño Bacon, Lettuce, Tomato, Charred Onions, Pickles, Egg, Burger Sauce | 21                     |
| <b>STEAK &amp; EGGS* 7oz</b><br>Manhattan-Cut NY Steak, Eggs, Fingerling Hash, Hollandaise                             | 35                     |
| <b>YOLO CHURRASCO 10oz</b><br>Chimichurri                                                                              | 49                     |

|                                                       |    |
|-------------------------------------------------------|----|
| <b>SIMPLY GRILLED MARKET FISH</b><br>Olive Oil, Lemon |    |
| • SALMON                                              | 25 |
| • TROUT                                               | 24 |
| • CATCH OF THE DAY                                    | MP |

## SIDE NOTES

|                 |   |                          |   |
|-----------------|---|--------------------------|---|
| <b>FRIES</b>    | 7 | <b>HEIRLOOM TOMATOES</b> | 9 |
| <b>EGGS (2)</b> | 7 | <b>FINGERLING HASH</b>   | 9 |
| <b>BACON</b>    | 9 | <b>TRUFFLE FRIES</b>     | 9 |

# 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 Rum,  
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

## TAILOR-MADE

### HALMO'S OLD FASHIONED

**SPIRITS** Choose One:

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

**SWEETS** Choose One:

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

**BITTERS** Choose One:

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

Smoke Treatment Upon Request

### YOLO SIGNATURE SPRITZ 15

**SPIRITS** Choose One:

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

**CITRUS & FRUIT** Choose One:

|                                |                               |                                 |                                     |
|--------------------------------|-------------------------------|---------------------------------|-------------------------------------|
| <input type="checkbox"/> Lemon | <input type="checkbox"/> Lime | <input type="checkbox"/> Orange | <input type="checkbox"/> Strawberry |
|--------------------------------|-------------------------------|---------------------------------|-------------------------------------|

## RESERVE SELECTIONS (CORAVIN)

Glass

|                                                                                 |    |
|---------------------------------------------------------------------------------|----|
| <input type="checkbox"/> Chardonnay • Darioush • Napa, CA                       | 45 |
| <input type="checkbox"/> Cabernet Sauvignon • Caymus • Napa, CA                 | 50 |
| <input type="checkbox"/> Cabernet-Shiraz • Penfolds "Bin 389" • South Australia | 33 |

## BUBBLES

Glass

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

## WHITES

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

## ROSÉ

|                                                                    |    |
|--------------------------------------------------------------------|----|
| <input type="checkbox"/> Pink Flamingo • Languedoc-Roussillon, FRA | 12 |
| <input type="checkbox"/> Channé • Provence, FRA                    | 16 |

## REDS

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

## BEER & SPIKED

### LOCAL CRAFT

**TARPON RIVER BREWING:**

|                                                        |    |
|--------------------------------------------------------|----|
| <input type="checkbox"/> • "Honey Love" • Imperial Ale | 9  |
| <input type="checkbox"/> • "Deflated" • IPA 16oz       | 10 |
| <input type="checkbox"/> • "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

### *The Burning Tree*

Since opening YOLO in 2008, we have adhered to the simple mantra that our name implies: "You Only Live Once." It has always been important to us for YOLO to be an integral part of downtown Fort Lauderdale and the community at large. As Las Olas has evolved, we felt it important that YOLO evolve with it. It is said that a Burning Tree in a dream symbolizes one's transformation and evolution. An individual or institution may only live once, but change should be embraced during that lifetime. Thank you for joining us as we change and continue to evolve.....as we strive to become the best version of ourselves. #YOLO.