

YOLO

SMALLS

MONKEY BREAD Za’atar, Tomato, Butter, Salt Crystals	10
OAK GRILLED ARTICHOKE HALVES Lemon Aioli Dipping Sauce	16
SZECHUAN CALAMARI Garlic Chili Sauce, Peanuts, Sesame, Miso Aioli	18
ANGRY FRIED SHRIMP Guacamole, Taro Chips, Oaxaca Cheese, Cilantro	16
YELLOWFIN TUNA TARTARE* Sesame Thai Chili, Citrus Ponzu, Coconut Rice Cracker	22
STEAK TARTARE* Harissa, Spiced Nuts, Feta Cheese, Crispy Lavash	21
SEAFOOD CEVICHE Seasonal Fish and Shellfish, Orange-Tomato Aquachile, Crispy Taro	19
OCTOPUS IN EMBERS Yucca Charcoal, Saffron Aioli, Escabeche Vegetables	21
SMOKED MEATBALLS YOLO BBQ Sauce	16



Executive Chef: Miguel Casanova | General Manager: Ryan Scarpa
YOLORestaurant.com | @YOLORestaurant

*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.

GROWN

BURRATA-PANZANELLA Tomato, Cucumber, Green Olives, Basil, Oregano Vinaigrette	19
KALE CAESAR Black Truffle Caesar, Parmesan, Endive, Crispy Malanga	16
AVOCADO SALAD Fennel, Feta, Dukkah, Mache & Watercress, Pickled Mango Vinaigrette	16
GREEK SALAD Tomato, Cucumber, Olives, Feta, Hummus, Avocado, Tahini, Lemon Vinaigrette	16
Add-Ons: Chicken 7 • Shrimp 9 • Salmon 12 Octopus 13 • Catch of the Day 14	

KNEADED

Our Flatbreads are a Stone-Baked Artisanal Sourdough Crust	
MARGHERITA FLATBREAD Mozzarella, Tomato, Basil	16
MUSHROOM FLATBREAD Black Truffle, Maitake & Oyster Mushrooms, White Sauce, Parmesan	17
PEPPERONI FLATBREAD Ezzo Pepperoni, Mozzarella, Spicy Honey Gastrique, Parmesan Reggiano	20
ANGEL HAIR RUSTICO Garlic, Tomato, Basil, Olive Oil	16
GARGANELLI ALLA VODKA Crispy Shallots, Pancetta, Chive	25
STONE-BAKED MEAT LASAGNA Ragout Bolognese, Bechamel, Arugula Pesto, Mozzarella	30
SPICY LOBSTER RIGATONI Maine Lobster, Herbed Bread Crumbs, Chili Flakes	44

SIDE NOTES

FRIES	7	TRUFFLE FRIES	9
MASH POTATOES	7	BLACK TRUFFLE POTATO GRATIN	9
HEIRLOOM TOMATOES	9	ASPARAGUS HOLLANDAISE	9
GARLICKY GREENS	9		
BROCCOLINI	9		

FLAMED

SIMPLY GRILLED MARKET FISH Olive Oil, Lemon	
• SALMON	25
• TROUT	24
• CATCH OF THE DAY	MP
FILET 8oz Yolo Steak Sauce	46
YOLO CHURRASCO 10oz Chimichurri	49
NY STRIP 14oz Yolo Steak Sauce	52

YOLO’S TOMAHAWK RIBEYE STEAK 44oz 200
Table-Side Flambé, Carved, Served with Pomme Puree and Mushroom Ragout, Yolo Steak Sauce & Chimichurri, Serves 2-4

DRY-AGED STEAKS

All dry-aging is done in-house, finished with black lava salt and our Signature YOLO Steak Sauce. Steaks come sliced for sharing purposes.

BONE-IN COWBOY RIBEYE 22oz	82
RIB CAP “CALOTTE DE BOEUF” 10oz	90
WAGYU NY STRIP 14oz	95
RIBEYE “COTE DE BOEUF” 30oz	120

MAKE IT A “SURF N’ TURF” 30
4oz Maine Lobster Tail, Broiled, Aerated Hollandaise

SPECIALTIES

GRILLED TROUT “AL GAUCHO” Hardwood Grilled, Charred Tomatoes, Chimichurri, Crispy Malanga	28
ASIAGO SALMON Fregola Pearls, Arugula Pesto, Sundried Tomato Cream	29
ROASTED FREEBIRD FARMS CHICKEN Gigande Bean & Escarole Ragout, Yuzu Oreganata, Natural Jus	25
CHERRY SMOKED DUROC PORK Double Cut Chop, Escarole, WhistlePig Sweet Potato Purée, Crispy Leeks, Creole Tomato Glaze	38
SWORDFISH MILANESE Fennel-Citrus Salad, Capers, Brown Butter Vinaigrette	38

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:

☐ Bulleit • Bourbon	14
☐ Woodford Reserve • Bourbon	14
☐ Fort Mosé • Bourbon	15
☐ Angel's Envy • Bourbon	17
☐ Basil Hayden • Bourbon	17
☐ Ron Zacapa Centenario • Rum	16
☐ Illegal • Mezcal Joven	16
☐ Don Julio Reposado • Tequila	16
☐ Rock N Roll Cristalino Añejo • Tequila	22

SWEETS Choose One:

☐ Simple	☐ Peach
☐ Ginger	☐ Vanilla

BITTERS Choose One:

☐ Aromatic	☐ Orange	☐ Creole
☐ Peach	☐ Chocolate Mole	

Smoke Treatment Upon Request

YOLO SIGNATURE SPRITZ 15

SPIRITS Choose One:

☐ Ketel One Botanicals
☐ • Grapefruit & Rose • Cucumber & Mint
☐ • Peach & Orange Blossom
☐ Grey Goose Essences
☐ • Peach & Rosemary • Watermelon & Basil
☐ • Strawberry & Lemongrass
☐ Seedlip – Non-Alcoholic Spirit
☐ • Grove 42 – Citrus • Notas de Agave

SPARKLING by Fever-Tree Choose One:

☐ • Premium Club
☐ • Lime & Yuzu
☐ • Pink Grapefruit
☐ • Cucumber
☐ • Sicilian Lemonade

HERBS Choose One:

☐ Rosemary	☐ Basil	☐ Mint
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CITRUS & FRUIT Choose One:

☐ Lemon	☐ Lime	☐ Orange	☐ Strawberry
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RESERVE SELECTIONS (CORAVIN)

	Glass
Chardonnay • Darioush • Napa, CA	45
Cabernet Sauvignon • Caymus • Napa, CA	50
Cabernet-Shiraz • Penfolds "Bin 389" • South Australia	33

BUBBLES

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

WHITES

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

ROSÉ

Pink Flamingo • Languedoc-Roussillon, FRA	12
Channé • Provence, FRA	16

REDS

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

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

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.