YOLO

SMALLS

MONKEY BREAD 8
Za'atar, Tomato, Butter, Salt Crystals

OAK GRILLED ARTICHOKE HALVES 16
Lemon Aioli Dipping Sauce

SZECHUAN CALAMARI 16
Garlic Chili Sauce, Peanuts, Sesame, Miso Aioli

ANGRY FRIED SHRIMP 15
Guacamole, Taro Chips, Oaxaca Cheese, Cilantro

YELLOWFIN TUNA TARTARE* 20
Bourbon Shoyu, Kosho, Avocado, Corn Relish, Rice Crackers

SPICY SALMON TARTARE TACOS* 17
Avocado, Bourbon Shoyu, Sweet Soy, Nibs, Wonton Shell

VEGETABLE CEVICHE 14
Hearts of Palm, Chili Tofu, Pickled Mushroom,
Sweet Potato, Corn, Lime-Coconut Leche, Quinoa

OCTOPUS IN EMBERS 21
Yucca Charcoal, Saffron Aioli, Escabeche Vegetables

SMOKED MEATBALLS 15
YOLO BBQ Sauce

The Restaurant People

DINNER

Sunday	4pm to 10pm
Monday – Thursday	4pm to 11pm
Friday & Saturday	4pm to 12am

Executive Chef: Johnny Hoffman | 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

THE WEDGE SALAD 17
Smoked Bacon, Red Onions, Heirloom Cherry Tomatoes,
Stilton Blue Cheese

KALE CAESAR 15
Black Truffle Caesar, Parmesan, Endive, Crispy Malanga

AVOCADO SALAD 15
Fennel, Feta, Dukka, Mache & Watercress, Pickled Mango Vinaigrette

MEDITERRANEAN SALAD 15
Tomato, Cucumber, Feta, Hummus, Avocado, Tahini,
Lemon Vinaigrette

Add-Ons: Chicken 6 • Prosciutto 6 • 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 15

MUSHROOM FLATBREAD 16
Black Truffle, Maitake & Oyster Mushrooms, White Sauce, Parmesan

PEPPERONI FLATBREAD 19
Ezzo Pepperoni, Mozzarella, Spicy Honey Gastrique,
Parmesan Reggiano

ANGEL HAIR RUSTICO Garlic, Tomato, Basil, Olive Oil 16

GARGANELLI ALLA VODKA 23
Vodka Sauce, Crispy Shallots, Pancetta, Chive

STONE-BAKED MEAT LASAGNA 30
Ragout Bolognese, Bechamel, Arugula Pesto, Mozzarella

SIDE NOTES

FRIES	7	SUPER GREEN CREAMED SPINACH	9
HEIRLOOM TOMATOES	7	BLACK TRUFFLE POTATO GRATIN	9
MASH POTATOES	7	ASPARAGUS HOLLANDAISE	9
GARLICKY GREENS	7		
TRUFFLE FRIES	9		
CREAMED CORN	9		

FLAMED

Add Lobster Hollandaise Topping
to any Flamed and Dry-Aged Steak 35

SIMPLY GRILLED MARKET FISH Olive Oil, Lemon
- **SALMON** 25
- **TROUT** 24
- **CATCH OF THE DAY** MP

FILET 8oz Yolo Steak Sauce 42

YOLO CHURRASCO 10oz Chimichurri 48

NY STRIP 14oz Yolo Steak Sauce 46

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
RIBEYE "COTE DE BOEUF" 30oz 120
SURF N' TURF "RIB CAP & GRILLED SHRIMP" 70
Truffle Fries & Hollandaise

SPECIALTIES

GRILLED TROUT "AL GAUCHO" 28
Hardwood Grilled, Charred Tomatoes, Chimichurri, Crispy Malanga

ASIAGO SALMON 29
Fregola Pearls, Arugula Pesto, Sundried Tomato Cream

PAN ROASTED BRANZINO 35
Maitake Mushrooms & Peas, Brown Butter Vinaigrette

ROASTED FREEBIRDS FARM CHICKEN 24
Gigande Bean & Escarole Ragout, Yuzu Oreganata, Natural Jus

CHERRY SMOKED DUROC PORK 38
Double Cut Chop, Escarole, Whistle Pig Sweet Potato Puree,
Crispy Leeks, Creole Tomato Glaze

SPECIALTY COCKTAILS

#NOSLEEP ESPRESSO MARTINI 16
E11EVEN Vodka, Kahlua, Frangelico, Vanilla, Espresso

LAS OLAS 75 15
Grey Goose Watermelon Basil Vodka, Peach-Ginger Tea, Champagne

COPPER TUMBLER 15
Tito's Vodka, Pressed Ginger, Filthy Cherry, Angostura Bitters, Fever Tree Ginger Beer

YOLO SPRITZ 16
Ketel One Botanical Grapefruit & Rose Vodka, Sparkling Rosé, Grapefruit Soda, Ruby Red Grapefruit

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

FIRE & ICE 16
Ilegal Mezcal, Campari, Sailor Jerry Rum, Pineapple, Lime, Filthy Cherry Juice

CARIBBEAN NIGHT 15
Plantation Pineapple Rum, Strawberry, Lime, Rosemary

THE SMOKEY RYE 17
Basil Hayden's Rye Whiskey, Vanilla, Chocolate Mole Bitters, Smoke Treatment

IRRATIONAL CONFIDENCE 15
Gray Whale Gin, St. Germain, Raspberries, Basil, Lemon

BLUEBERRY BLISS 16
Hendrick's Flora Adora Gin, Blueberry & Honey Syrup, Lemon, Torched Lavender

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's** • Bourbon 17
- **WhistlePig PiggyBack** • Rye 15
- **Ron Zacapa Centenario** • Rum 16
- **Ilegal** • Mezcal 16
- **Don Julio Reposado** • Tequila 16
- **Rock N Roll Cristalino Añejo** • Tequila 22

SWEETS Choose One:

- **Simple** **Peach** **Vanilla**
- **Ginger** **Blueberry Honey**

BITTERS Choose One:

- **Aromatic** **Orange** **Creole**
- **Peach** **Chocolate Mole**

Smoke Treatment Upon Request

SIGNATURE G&T

SPIRITS Choose One:

- **Sipsmith** • London 14
- **Gray Whale** • California 14
- **Atian** • South Africa 14
- **Hendrick's** • Scotland 15
- **Botanist** • Scotland 15
- **Roku** • Japan 15
- **Gunpowder** • Ireland 16
- **Plymouth** • England 16
- **Monkey 47** • Germany 19

TONIC by London Essence Choose One:

- **Original Indian**
- **Bitter Orange & Elder Flower**
- **Grapefruit & Rosemary**

HERBS Choose One:

- **Rosemary** **Basil** **Mint** **Thyme**

CITRUS & FRUIT Choose One:

- **Lemon** **Lime** **Orange**
- **Strawberry** **Juniper**

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 • Les Glories • Loire Valley, FRA	22
Sauvignon Blanc • Whitehaven • Marlborough, NZL	13
Riesling • Domaines Schlumberger "Les Princes Abbés" • Alsace, FRA	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 • Trefethen "Eshcol" • Napa, CA	20
Zinfandel • Prisoner "Saldo" • CA	18

BEER & SPIKED

CRAFT & LOCAL 7

Blue Moon • Belgian White
Cigar City "Jai Alai" • Pale Ale
Funky Buddha "Floridian" • Wheat
Tarpon River Brewing "Deflated" • IPA
Tarpon River Brewing "Native Lager"
Tarpon River Brewing "Morning Express" Coffee Stout

IMPORT 7

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

DOMESTIC 6

Bud Light • Lager
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.

DRINKS