YOLO

SMALLS

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

OAK GRILLED ARTICHOKE HALVES 16
Lemon Aioli Dipping Sauce

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

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

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

SMOKED MEATBALLS 15
YOLO BBQ Sauce

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

The Restaurant People

LUNCH
Monday – Friday 11:30am to 4pm

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

ITALIAN CHOPPED SALAD 13
Seasonal Vegetables, Mozzarella, Gigande Beans,
Lemon Vinaigrette, Balsamic Syrup

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 15
Mozzarella, Tomato, Basil

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 PASTA 16
Garlic, Tomato, Basil, Olive Oil

SIDE NOTES

FRIES	7	GARLICKY GREENS	7
HOUSE SALAD	7	HEIRLOOM TOMATOES	7
GRILLED ASPARAGUS	7	TRUFFLE FRIES	9

SPECIALTIES

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

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

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

FILET 8oz 42
YOLO Steak Sauce

YOLO CHURRASCO 10oz 48
Chimichurri

NY STRIP 14oz 46
YOLO Steak Sauce

PLEASE ASK YOUR SERVER FOR OUR
FULL SELECTION OF DRY-AGED MEATS

HANDHELD

GRILLED PERI-PERI CHICKEN SANDWICH 16
Chicken Thigh, Slaw, Pickles, Peri Mayo, Sweet and Hot Peppers

YOLO CHEESEBURGER 18
Mahon Cheese, Charred Onions, Lettuce, Tomato,
House Pickles, Burger Sauce

WOOD-FIRED VEGETABLE PITA 18
Shawarma Vegetables, Hummus, Mozzarella,
Cilantro Tahini, Pita

GRILLED DAILY CATCH SANDWICH 19
Tartar Sauce, Slaw, Red Onion

SALMON "ASADO" TACOS* 16
Blackened Salmon, Corn & Cilantro Relish, Avocado Purée,
Oaxaca Cheese

TUNA STEAK SANDWICH 21
Blackened, Guacamole, Jicama Slaw, Pickles

LUNCH

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