

TAILOR-MADE COCKTAILS

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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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

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

Chardonnay • Darioush • Napa, CA	45
Cabernet Sauvignon • Caymus • Napa, CA	50
Cabernet-Shiraz • Penfolds "Bin 389" • S. 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" • Burg., 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 • Alex. 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

LOUNGE BITES

Served Wednesday – Saturday 8pm – 11pm

SMALL BITES

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

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

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

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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