

YOLO

BOTTOMLESS

Per Person with Purchase of Entrée

HOUSE 25

- Sparking Wine
- Mimosa
- Bellini
- Bloody Mary

PREMIUM 50

- Moët Champagne
- Moët Mimosa
- Moët Bellini
- Grey Goose Bloody Mary

SMALLS

MONKEY BREAD

Za'atar, Tomato, Butter, Salt Crystals

10

CROISSANT AU CHOCOLAT

Belgian Chocolate Croissants

10

OAK GRILLED ARTICHOKE HALVES

Lemon Aioli Dipping Sauce

16

SMOKED MEATBALLS

YOLO BBQ Sauce

15

SEAFOOD CEVICHE*

Seasonal Fish and Shellfish, Orange-Tomato Aquachile, Crispy Taro

19

ANGRY FRIED SHRIMP

Guacamole, Taro Chips, Oaxaca Cheese, Cilantro

16

SZECHUAN CALAMARI

Garlic Chili Sauce, Peanuts, Sesame, Miso Aioli

18



BRUNCH

Saturday & Sunday 11am to 3:30pm

Executive Chef: Miguel Casanova

General Manager: Ryan Scarpa

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TOMAHAWK "STEAK & EGGS"* 44oz 200

Flaming Tomahawk Steak Cart Service

Served with Sunny-Side Eggs, Potato Hash, Hollandaise, Chimichurri & YOLO Steak Sauce

MAKE IT "SURF N' TURF" 30

4oz Maine Lobster Tail, Broiled, Aerated Hollandaise

GROWN

THE WEDGE SALAD 17

Smoked Bacon, Red Onions, Heirloom Cherry Tomatoes, Stilton Blue Cheese

BURRATA-PANZANELLA 19

Tomato, Cucumber, Green Olives, Basil, Oregano Vinaigrette

KALE CAESAR* 16

Black Truffle Caesar, Parmesan, Endive, Crispy Malanga

AVOCADO SALAD 16

Fennel, Feta, Dukkah, Mache & Watercress, Pickled Mango Vinaigrette

**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 16

Mozzarella, Tomato, Basil

PEPPERONI FLATBREAD 20

Ezzo Pepperoni, Mozzarella, Spicy Honey Gastrique, Parmesan Reggiano

ANGEL HAIR RUSTICO PASTA 16

Garlic, Tomato, Basil, Olive Oil

SPICY LOBSTER RIGATONI 44

Maine Lobster, Herbed Bread Crumbs, Chili Flakes

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. 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

OVERNIGHT OATS 14

Coffee Soaked, Macerated Berries, Guava Cream

THE HALMO FRENCH TOAST

Brioche & WhistlePig Maple Syrup

Single 12

Double 18

EGGS BENEDICT* 18

Hollandaise, Prosciutto, English Muffin, Baby Arugula

SMOKED SALMON FLORENTINE BENNY* 20

Brioche, Creamed Spinach, Hollandaise

BREAKFAST BURRITO 16

Mexican Chorizo, Scrambled Eggs, Smoked Gouda, Potatoes, Avocado

GRILLED TROUT "AL GAUCHO" 28

Hardwood Grilled, Charred Tomatoes, Chimichurri, Crispy Malanga

HANGOVER BURGER* 21

Gruyère Cheese, Jalapeño Bacon, Lettuce, Tomato, Charred Onions, Pickles, Egg, Burger Sauce

STEAK & EGGS* 7oz 35

Manhattan-Cut NY Steak, Eggs, Fingerling Hash, Hollandaise

YOLO CHURRASCO 10oz 49

Chimichurri

SIMPLY GRILLED MARKET FISH

Olive Oil, Lemon

• SALMON 25

• TROUT 24

• CATCH OF THE DAY MP

SIDE NOTES

FRIES 7

EGGS (2) 7

BACON 9

HEIRLOOM TOMATOES 9

FINGERLING HASH 9

TRUFFLE FRIES 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:

- 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**

CITRUS & FRUIT Choose One:

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

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.