



YOLOS

*Mexican Grill*

# ¡VIVA LAS BEBIDAS!

## THE PERFECT PAIR - MARGARONA!

A Yolös margarita with a twist:  
served with a Coronita inserted upside down, creating  
a refreshing blend of lime and Corona 16.50



### BIG DADDY CADDY

AKA...*The Cadillac Margarita-*  
*a classic that will never be forgotten!*  
Sauza Hornitos Reposado or Plata Tequila,  
Cointreau, Sweet and Sour and  
Grand Marnier Float 15.50

### THE PINK CADILLAC

AKA...*the Watermelon Margarita*  
Sauza Hornitos Blanco Tequila,  
Watermelon Liqueur, Sweet & Sour  
and Lime Juice, garnished with a  
watermelon slice 14.50

### OPPOSITES ATTRACT

Spicy meets mild with our  
*Jalapeño & Cucumber Margarita...*  
*a tantalizing twist for the taste buds!*  
Sauza Hornitos Plata, Cointreau,  
Muddled Cucumbers & Jalapeños,  
Agave Nectar and Sweet & Sour 15.50

### THE SWEET DEAL!

*Classic Margarita with Strawberry,*  
*Raspberry or Mango Purée*  
Hornitos Plata and Cointreau,  
Frozen or On the Rocks 14.50

### RED WINE SANGRIA

*Goes to my he-e-ad...*  
Granny Smith & Red Delicious apples  
with citrus fruits, infused with red wine,  
brandy and orange liqueur  
12. gl / 30. pitcher

### MEXICAN MULE

Sauza Hornitos Reposado Tequila and  
Fresh Lime Juice with Ginger Beer, and  
fresh mint, in a copper mug 13.50  
Moscow Mule *Make it an original with*  
*New Amsterdam Citron vodka!*

### SHOWGIRL

*A martini that deserves center stage!*  
Strawberry Stolichnaya, Cointreau,  
Fresh Lemonade and Strawberry Purée,  
served with a sugar rim 13.50

### THE GIN-TLEMAN

*Smooth & sophisticated*  
Hendrick's Gin, muddled cucumber,  
fresh lime juice and lemonade, garnished  
with a cucumber slice. Served as a  
martini or on the rocks 12.50

## TEQUILA



**BLANCO** aged less than two months with a  
bold agave flavor

1800 Avion Casamigos Casa Noble Cazadores	Chinaco Corralejo Don Julio Herradura Hornitos	Patrón Tres Generaciones
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**REPOSADO** aged two months up to one  
year, creating a mature tequila

1800 Avion Casamigos Casa Noble	Cazadores Chinaco Corralejo Don Julio	Herradura Hornitos Patrón
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**AÑEJO** aged one year to develop a smooth  
and sophisticated taste

1800 Avion Casamigos Casa Noble	Cazadores Chinaco Corralejo Don Julio	Herradura Patrón Tres Generaciones
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## BUILD YOUR OWN MARGARITA 16.

- 1 Make a tequila selection from the list
- 2 Rocks, blended or straight up?
- 3 Step it up or top it off  
*(not required, but recommended)*

*Step It Up:*  
Cointreau, Grand Marnier,  
Disaronno Amaretto,  
Chambord *add 1./each*

*Top It Off:*  
Raspberries,  
Strawberries,  
Mango *add 1./each*

## BEER

### DOMESTIC

Angry Orchard  
Hard Cider  
Budweiser  
Bud Light  
Coors Light  
Michelob Ultra  
Miller Lite  
O'Douls

### IMPORTED

Blue Moon  
Corona  
Heineken  
IPA  
Stella Artois

### DRAFT

Corona Premier  
XX Lager  
XX Ambar  
Modelo Especial  
Negra Modelo  
Pacifico

## APPETIZERS

### CHIPS & SALSA (GF) (V)

Warm tortilla chips with oven roasted tomato salsa 4.75

### QUESADILLA (V)

Warm flour tortillas stuffed with Chihuahua cheese, sautéed onions and poblano peppers. Served with guacamole, sour cream and pico de gallo 11.95

Add Grilled Chicken or Chorizo 4.

Add Steak\* or Grilled Gulf Shrimp 5.

### GUACAMOLE FRESCO (GF) (V)

Prepared fresh at your table with avocados, tomatoes, red onions, jalapeños, cilantro and fresh lime juice.

Served with warm tortilla chips 13.75

Add Shrimp 3.

### CHICKEN WINGS (GF)

Buffalo or chile de arbol, fried and charred, served with ranch 13.75

### CARNE ASADA\* FRIES

Tender marinated beef over chile con queso smothered fries, topped with guacamole, sour cream, pico de gallo, and pickled jalapeños, finished with chipotle crema and Cotija cheese 15.95

### STREET CORN (GF) (V)

Charred sweet corn topped with chipotle mayo, lime-salt and aged Cotija cheese 6.50

### CHICKEN TAQUITOS (GF)

Hand-rolled corn tortilla stuffed with chipotle-braised chicken and Chihuahua cheese, topped with lime-cabbage, chipotle crema, pico and avocado salsa 12.75

### NACHOS RANCHEROS (GF)

Chipotle-braised chicken tinga or beef picadillo over warm chips, topped with creamy Chihuahua cheese sauce, black beans, pico de gallo, sour cream, pickled jalapeños and guacamole 15.95

Add Grilled Skirt Steak\* 5.

## SOUP & SALADS

### TORTILLA SOUP (GF)

Garnished with grilled chicken and tortilla strips 9.50

### CAESAR SALAD (GFR)

Romaine lettuce with shaved Parmigiano-Reggiano and croutons, tossed with Caesar dressing 11.95

Add Grilled Chicken 4.

Add Steak\* or Grilled Gulf Shrimp 5.

### YOLOS HOUSE SALAD (GF) (V)

Spring mix, tomatoes, onion, radishes, cucumbers, peppers and avocado, tossed in poblano-lime vinaigrette 12.75

### TACO SALAD (GFR) (V)

Romaine, corn, black beans, cherry tomatoes, avocado cream, cilantro and cotija cheese tossed in chipotle ranch or poblano-lime vinaigrette 11.50

Add Grilled Chicken 4.

Add Steak\* or Grilled Gulf Shrimp 5.

### GRILLED STEAK SALAD (GFR)

Grilled skirt steak\* with romaine lettuce, heirloom tomato, black beans, olives and charred corn, tossed in ranch dressing and finished with Cotija cheese and tortilla strips 15.

\*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

An 18% gratuity will be added to parties of six or more

AVAILABLE FOR PRIVATE EVENTS

(GF) - Gluten Free

(GFR) - Gluten Free Upon Request

(V) - Vegetarian



# CLASSICS

## CARNITAS

Slow braised pork served with Spanish rice, refried beans, guacamole, pico de gallo and corn tortillas 19.50

## CHICKEN CHIMICHANGA

Fried burrito stuffed with shredded chicken, rice, beans and cheese, topped with lime crema and pico 17.95

# SPECIALS

## BACON CHEESEBURGER\*

Topped with fire-roasted poblano peppers and chipotle mayo 14.95

## GRILLED RIB EYE\* (GF)

Char grilled rib-eye steak served with rice, beans, chiles toreados, pico de gallo, guacamole and corn tortillas 27.95

# FAJITAS

Sizzling hot on an iron skillet with sautéed onions & poblano peppers. Served with Spanish rice and refried beans

**CHICKEN (GFR)** 19.50

**STEAK\* (GFR)** 21.50

**MEXICAN GULF SHRIMP (GFR)** 21.50

**ROASTED VEGETABLES (GFR) (V)** 16.50

**COMBINATION\*** Choice of two 21.50

# BURRITOS

Hand rolled flour tortilla topped with red chile guajillo or tomatillo sauce and Chihuahua cheese. Served with Spanish rice & refried beans

**CHICKEN** 17.50

**BEEF BARBACOA** 18.50

**PICADILLO BEEF** 18.50

Seasoned ground beef, onions, garlic, tomatoes and Chihuahua cheese

**ROASTED VEGETABLES (V)** 16.50

Julienne zucchini, yellow squash, broccolini, onions and bell peppers

**GULF SHRIMP** 18.95

# ENCHILADAS

Corn tortillas coated in freshly made enchilada sauce and topped with Chihuahua cheese. Served with Spanish rice and beans

**CHICKEN (GF)** Chipotle-braised chicken breast in tomatillo sauce 17.95

**MACHACA BEEF (GF)** New York steak in chile guajillo sauce 18.95

**CARNITAS** Negra Modelo braised pork in guajillo sauce 17.95

**SHRIMP (GF)** Sautéed Gulf shrimp in tomatillo sauce 18.95

**VEGETABLE (GF) (V)** Roasted mushrooms, caramelized onion, poblano peppers and charred corn with tomatillo sauce 16.95

# STREET TACOS

A traditional favorite!  
Served with Spanish rice and refried beans

## GRILLED CHICKEN (GF)

Avocado cream, Cotija cheese, cilantro 18.

## CARNE ASADA\* (GF)

Charred corn, onion, Cotija cheese, chipotle salsa 19.50

## BAJA FISH TACOS (GFR)

Fresh battered fish, cabbage, pineapple salsa, lime crema 18.

## CARNITAS

Avocado, pickled onions, roasted tomato salsa, cilantro 18.50

## MEXICAN GULF SHRIMP (GF)

Cabbage, pineapple salsa, lime crema 19.

## VEGETABLE (GF) (V)

Sautéed zucchini squash, broccolini, poblano peppers, carrots and onions 15.50



# DESSERTS

## CHURROS

House-made with chocolate and caramel sauce, served with vanilla ice cream 9.95

## MEXICAN FLAN

Vanilla custard, caramel sauce and fresh berries 8.95

## FRIED ICE CREAM

Served in a crisp, sweet cinnamon tortilla shell and topped with whipped cream 9.95

# BEVERAGES

## SOFT DRINKS 5.

Pepsi • Diet Pepsi • Sierra Mist • Gingerale

Iced Tea 5.

Lipton Sweet Tea 5.

San Pellegrino – sm 5.50/ lg 8.75

Aquafina 4.

Red Bull (regular or sugar-free) 5.50

## FRESH & FLAVORED LEMONADE 5.

Fresh Lemonade • Strawberry

Raspberry • Mango • Arnold Palmer

## JUICE 5.

Orange • Pineapple • Cranberry • Tomato

# WINE

## SANGRIA

Refreshing classic red sangria with fresh, tangy citrus fruits, brandy and orange liqueur

Glass 12. Pitcher 30.

## CHAMPAGNE/ ROSÉ SPARKLING WINE

Champagne, J Roget  
Rosé, La Grande Noir

Glass 10. 14. Bottle 40. 50.

# BEER

## BEER BUCKETS

Domestic or Imported • Includes 5 bottles

## DRAFT SELECTIONS

Corona Premier • Dos Equis Lager

Dos Equis Ambar • Modelo Especial

Negra Modelo • Pacifico

## IMPORTED/CRAFT BOTTLES

Angry Orchard Hard Cider • Blue Moon

Corona • Heineken • Lagunitas IPA • Stella Artois

## DOMESTIC BOTTLES

Budweiser • Bud Light • Coors Light

Michelob Ultra • Miller Lite • O'Douls

## WHITE

Chardonnay, Chloe  
Pinot Grigio, Astoria  
Sauvignon Blanc, Honig  
White Zinfandel, Beringer

Glass 13. 11. 13. 9. Bottle 52. 44. 52. 36.

## RED

Cabernet Sauvignon, Castle Rock  
Merlot, Ménage à Trois  
Pinot Noir, Higher Ground

13. 13. 13. Bottle 52. 52. 52.

