

SALSA TRIO

Chef's daily creation of sweet & spicy salsas and pickled escabeche, served with our fresh warm house-made tortilla chips 5.

APPETIZERS

QUESADILLA 8.

Warm flour tortillas stuffed with melted Monterrey jack, sautéed onions and bell peppers, served with guacamole and pico de gallo

Add Shredded Chicken or Steak 4.
Add Mexican Shrimp 5.

GUACAMOLE FRESCO 9.

Prepared table-side in a molcajete with avocados, tomatoes, red onions, jalapeños, cilantro and fresh lime juice, served with warm house-made tortilla chips

DRUNKEN CHICKEN NACHOS 10.

Fresh house-made tostada chips folded with a green chile crema, chicken tinga and Mexican cheese. Order de-constructed for pure "dipping" enjoyment

STEAK NACHOS 11.

Flame grilled steak, melted sharp cheddar cheese, refried beans and guacamole

CRAB CAKE GORDITA 11.

Fresh house-made gordita stuffed with jicama slaw and crab cake served with avocado-crema

QUESO FUNDIDO 8.

Melted Oaxaca cheese topped with chorizo, mushrooms and poblano chile, served with warm flour tortillas

TAQUITOS 8.

Fried corn tortillas filled with shredded chicken, served with guacamole, pico de gallo, sour cream and cotija cheese

FLAUTAS 10.

Flash-fried flour tortillas filled with shredded beef, smothered in green chile, served with sour cream and guacamole

CEVICHE DE CAMARONES 12.

Lime marinated Mexican tiger shrimp with cilantro, jalapeños, avocado and cucumber

CHIPOTLE COCONUT MUSSELS 13.

PEI mussels steamed in a chipotle, lime and coconut broth served with cilantro pesto toastettes

SOUPS & SALADS

TORTILLA SOUP

Finished with chicken and cilantro crema
Small 4. Large 7.

CAESAR SALAD 7.

Crisp romaine lettuce, fresh Parmesan cheese and croutons served with classic Caesar dressing
Add Grilled Chicken 4. Add Grilled Shrimp 5.

TOSTADA SALAD 12.

Marinated grilled chicken or steak over romaine lettuce with avocado, cotija cheese and cilantro Caesar dressing

GARDEN SALAD 6.

Fresh mixed greens, red onions, sweet teardrop tomatoes and cotija cheese with cilantro-lime vinaigrette

MAHI-MAHI TACO SALAD 13.

Fresh Mahi Mahi over romaine lettuce, jicama and sweet mango with a citrus vinaigrette

ENTREES

POLLO ROSTIZADO 18.

Half roasted chicken with a wild mushroom and tequila chipotle cream sauce, served over a bed of Mexican rice

GRILLED PORK CHOP 22.

14 oz Kurobuta pork chop with pineapple jerk sauce, roasted garlic smashed potatoes and chayote-apple slaw

FILET MIGNON 30.

Grilled 8 oz beef tenderloin with a five pepper sauce, sweet potato empanada and baby spinach

GAUCHO STEAK 29.

Grilled New Mexico red chile rubbed rib-eye steak served with wild mushroom pinata and garlic-serrano asparagus

MAHI-MAHI 21.

Pan seared Mahi-Mahi with fried plantain, parsnip puree and a citrus-coriander brown butter vinaigrette

SPRING ORGANIC SALMON 21.

Salmon fillet served on bed of bibb lettuce, micro cilantro and baby greens with grapefruit and avocado

SHRIMP RELLENO 18.

Fire roasted pasilla chile filled with grilled tiger shrimp and Mexican cheese, served with ancho-lime sauce and cilantro fried rice

STREET TACOS

A traditional favorite served on freshly made soft corn tortillas with salsa, onions and cilantro, served with black beans and choice of Mexican or cilantro rice

CHICKEN BREAST OR BEEF STEAK 12.

Char-grilled and marinated with guajillo chile

PORK CARNITAS 12.

Braised in a spicy broth of guajillo chile and onions

CHILE CRUSTED MAHI-MAHI 14.

Boat-fresh and chile seared with Yolos signature marinade

MEXICAN GULF SHRIMP 14.

Gulf shrimp marinated in a citrus and chile infusion

ENCHILADAS

Corn tortillas coated in freshly made enchilada sauce, served with choice of Mexican or cilantro rice and black beans

CHICKEN 12.

Shredded chicken tinga covered in a red guajillo ranchera sauce and melted Oaxaca cheese

SHREDDED BEEF 12.

Braised beef topped with a hatch green chile sauce and melted Oaxaca cheese

ADOBO VEGETABLES 10.

Fresh market vegetables covered in a red guajillo ranchera sauce and cotija cheese

YOLOS FAJITAS

Served sizzling hot on an iron skillet, with char-grilled peppers and onions, served with black beans and choice of Mexican or cilantro rice

STEAK OR CHICKEN 14.

Char-grilled beef steak or chicken breast, marinated with fire roasted chile and citrus fruits

MEXICAN GULF SHRIMP 16.

Plump white tiger shrimp marinated in a citrus and chile broth

PORTOBELLO MUSHROOMS 13.

Market fresh mushrooms flame grilled and seasoned with sea salt and cracked black pepper