

SALSA TRIO

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

APPETIZERS

GUACAMOLE FRESCA 9.

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

QUESO FUNDIDO 8.

Melted Oaxaca cheese topped with chorizo, mushrooms and poblano chile served on an iron skillet with warm flour tortillas

NACHOS RANCHEROS 10.

House-made tortilla chips layered with melted cheeses, beans, jalapeño peppers, pico de gallo, sour cream and scallions with a choice of shredded chicken or char-grilled beef

QUESADILLA 8.

Warm flour tortillas stuffed with melted cheese, sautéed onions and bell peppers, served with guacamole, pico de gallo and sour cream

Add Grilled Chicken or Steak 4.

Add Mexican Shrimp 5.

CRAB CAKES 12.

Fresh jumbo lump crab, over a tangy cucumber salad with cilantro dressing and avocado vinaigrette

HABANERO HOT WINGS 8.

Crispy hot chicken wings, served with vegetable sticks and ranch dressing

BLUE CORN COCONUT SHRIMP 12.

Mexican tiger shrimp crusted with blue corn tortilla and shredded coconut, served with a papaya and habanero salsa

TAQUITOS 8.

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

SOUPS & SALADS

TORTILLA SOUP

Aromatic and garnished with chicken tinga, cilantro crema and tortilla strips

Small 4.

Large 7.

GARDEN SALAD 6.

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

CAESAR SALAD 7.

Crisp romaine lettuce, Parmesan cheese and croutons served with classic Caesar dressing

Add Grilled Chicken 4.

Add Grilled Shrimp 5.

TOSTADA SALAD 12.

Crisp romaine lettuce, black beans, corn, red pepper, avocado, cotija cheese, with a cilantro Caesar dressing and choice of grilled chicken or steak

MAHI-MAHI TACO SALAD 13.

Shredded romaine lettuce, crunchy jicama and sweet mango with a zesty chipotle-lime vinaigrette

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 13.
Boat-fresh and chile seared with Yolos signature marinade

MEXICAN GULF SHRIMP 13.
Plump white tiger shrimp marinated in a citrus and chile broth

ENCHILADAS

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

CHICKEN TINGA 12.
Ranchera guajillo sauce, Oaxacan cheese and cabbage citrus slaw

SHREDDED BRAISED BEEF 12.
Tomatillo poblano sauce, melted Oaxacan cheese and fennel escabeche

ADOBO VEGETABLES 10.
Fresh market vegetables, cotija cheese and tomato-guajillo ranchero sauce

YOLOS FAJITAS

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

STEAK OR CHICKEN 14.
Char-grilled beef steak or chicken breast marinated with fire roasted chile and cool citrus fruits

MEXICAN GULF SHRIMP 16.
Plump white tiger shrimp marinated in a citrus and chile broth

PORTOBELLO MUSHROOMS 13.
Farm fresh portobellos, flame grilled and seasoned with sea salt and cracked black pepper

ENTREES

POLLO MADRAZEN 20.
Roasted half chicken served over a bed of Mexican arroz rojo with smoky chipotle chile, portobello mushrooms, red onions and baby spinach

GRILLED PORK CHOP 19.
14 oz Karabuto pork chop char-grilled and served with chorizo cream, tamarind apples and roasted poblano mashed potatoes

CARNE ASADA RANCHERA 18.
Char-grilled flank steak, served with black beans, Mexican rice, sweet corn tamale and fried plantains

GRILLED RIB-EYE STEAK 28.
Marinated in a chimichurri sauce of cilantro, oranges, guajillo chile, garlic and onions, served with roasted red potato salad and grilled sweet summer corn with cilantro-garlic butter

PESCADO PEPIAN 23.
Pan seared Mahi-Mahi fillet with toasted pumpkin seeds, jalapeño and cilantro crema, boniato yams and butter cream sautéed leeks

CHIPOTLE BBQ GLAZED SALMON 22.
Organic salmon fillet basted with a chipotle barbecue glaze and served with grilled green tomato papaya salsa, sweet potatoes and a crisp watercress, lime and jicama salad