

Appetizers

CHIPS & SALSA (GF) (V) **\$4.95**
Warm tortilla chips with oven roasted tomato salsa

QUESADILLA (V) **\$12.95**
Toasted flour tortillas stuffed with Oaxaca cheese, sautéed onions and poblano peppers. Served with guacamole, sour cream and pico de gallo

Add Grilled Chicken or Chorizo **\$4**
Add Steak* or Grilled Gulf Shrimp **\$5**

GUACAMOLE FRESCO (GF) (V) **\$13.95**
Prepared tableside with avocados, tomatoes, red onions, jalapeños, cilantro and fresh lime juice. Served with warm tortilla chips

Add Shrimp **\$3**

ELOTE STREET CORN (GF) **\$6.50**
Charred Sweet Corn with Chipotle Mayo, Lime-Salt and Aged Cotija Cheese

CARNE ASADA* FRIES **\$15.95**
Marinated Beef over Chile Con Queso-Smothered Fries, Topped with Guacamole, Sour Cream, Pico De Gallo, and Pickled Jalapeños, Finished with Chipotle Cream and Cotija Cheese

CEVICHE **\$17.50**
Lime-marinated Bay Scallops and Tiger Shrimp with Sweet Onion, Cucumbers, Cilantro and Avocado

CHICKEN TAQUITOS (GF) **\$12.95**
Hand-rolled corn tortilla stuffed with chipotle-braised chicken and Chihuahua cheese, topped with lime-cabbage, chipotle crema, pico de gallo and avocado salsa.

NACHOS RANCHEROS (GF) **\$15.95**
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.

Add Grilled Skirt Steak \$5

Chile Chicken Wings **\$11.95**
Marinated in molasses ad chile de árbol, fried and charred, served with ranch dressing

CHICKEN WINGS (GF) **\$12.50**
Buffalo or chile de arbol, fried and charred, served with ranch dressing.

TRADITIONAL STREET CORN (GF) (V) **\$5.50**
Charred sweet corn with chipotle mayo, lime-salt and aged Cotija cheese

Drunken Nachos (GF) **\$14.50**
Fresh tortilla chips smothered with roasted tomatillo and tequila salsa cheese sauce, shredded chicken and topped with cilantro, onion and Cotija cheese.

Add Grilled Skirt Steak \$4.25

SOPES DE CARNE ASADA (GF) **\$9.50**
Fresh corn cakes topped with grilled carne asada, refried beans, lettuce and Cotija cheese

Soup & Salads

Add Chicken, Steak or Shrimp to Any Salad \$5

TORTILLA SOUP **\$9.50**
Chicken Broth, Toasted Ancho Chile, Braised Chicken, Avocado, Cotija Cheese, and Crisp Tortilla Strips

POZOLE **\$11.95**
Hominy with Diced Pork and Pasilla Chile, Served with Fresh Condi-
ments and Tostadas

TACO SALAD (GFR) (V) **\$11.50**
Romaine Lettuce, Grilled Corn, Black Beans, Cherry Tomatoes, Av-
ocado Crema, Cilantro, Cotija Cheese, Chipotle Ranch or Poblano
Lime Vinaigrette

Add Grilled Chicken **\$5**
Add Steak or Grilled Gulf Shrimp **\$5**

YOLOS HOUSE SALAD (GF) (V) **\$12.95**
Mixed Greens, Tomatoes, Onion, Radishes, Cucumbers, Peppers,
Avocado in a Poblano Lime Vinaigrette

CAESAR SALAD (GFR) **\$12.95**
Romaine Lettuce with Shaved Parmigiano-Reggiano Cheese, Crou-
tons, and Caesar Dressing

Add Grilled Chicken **\$4**
Add Steak* or Grilled Gulf Shrimp **\$5**

GRILLED STEAK SALAD (GF) **\$16.95**
Grilled Steak* with Romaine Lettuce, Tomatoes, Black Beans, Olives,
Charred Corn, Cotija Cheese, Tortilla Strips and Ranch Dressing.

Tortas

All Tortas Served on a Toasted Telera Roll with Yolos' Seasoned Fries or Small Yolos
House Salad

CARNE ASADA **\$14.95**
Steak, Oaxaca Cheese, Poblano Pepper, Pickled Onion, Avocado
and Chipotle Aioli

MACHACA BEEF **\$14.95**
Braised Beef, Oaxaca Cheese, Avocado, Sliced Tomato, Crème Fres-
ca, Birria Beef Jus

GRILLED CHICKEN \$14.95
Grilled Chicken Breast, Oaxaca Cheese, Lettuce, Tomato, Chipotle Mayo and Jalapeño Bacon

CARNITAS GRILLED CHEESE \$13.95
Carnitas, Oaxaca Cheese and Cotija Cheese

House Favorite

POLLO ROSTIZADO \$25.95
Half of a roasted chicken with Spanish rice and chipotle - mushroom cream sauce

Classics

CARNITAS \$21.95
Slow Braised Pork served with Spanish Rice, Refried Beans, Guacamole, Pico de Gallo and Corn Tortillas

CHICKEN CHIMICHANGA \$19.95
Fried Burrito Stuffed with Tinga Chicken, Peppers, Onions, and Oaxaca Cheese. Served with Rice, Beans, Sour Cream and Pico de Gallo

CAMARONES MEXICANOS \$25.95
Marinated shrimp sautéed with poblano peppers, sweet onions, and salsa cruda. Served with cilantro rice, refried beans, guacamole and corn tortillas

Sea Bass a La Veracruzana \$22.95
Pan seared with sautéed zucchini, squash and carrots in a Spanish-style tomato and caper sauce, served with Spanish rice.

STEAK A LA TAMPIQUEÑA* (GF) **\$21.50**
Grilled filet mignon, diced and sautéed with onions and poblano peppers in a chile guajillo sauce, served with Spanish rice, refried beans and corn tortillas

Specials

SKILLET RIB EYE* **\$29.95**
Cilantro and Green Chile Marinated Rib Eye on a Skillet with Green Peppers, Onions, and Chipotle Potatoes

SAUTEED SALMON **\$29.95**
Roasted Poblano Peppers, Charred Corn, Jalapeno-Corn Sauce and Toasted Pepitas

CHICHARRONES **\$29.95**
Crispy Pork, Roasted Garlic Mojo, Radish Sprouts, and Pickled Cabbage. Served with Rice, Beans, and Corn Tortillas

Burritos

Hand Rolled Flour Tortilla with Choice of Filling, Peppers and Onions. Topped with Red Chile Guajillo or Tomatillo Sauce and Oaxaca Cheese. Served with Spanish Rice and Refried Beans.

CHICKEN **\$18.50**

BEEF BARBACOA **\$18.50**

PICADILLO BEEF **\$18.50**

ROASTED VEGETABLES (V) **\$16.50**

GULF SHRIMP **\$19.95**

Chorizo	\$16.95
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Enchiladas

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

CHICKEN	\$19.95
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MACHACA BEEF	\$19.95
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CARNITAS	\$19.95
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SHRIMP (GF)	\$20.95
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VEGETABLE (V)	\$16.95
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Fajitas

Sizzling hot on an iron skillet with sautéed onions & peppers, served with refried beans & Mexican rice.

CHICKEN (GFR)	\$23
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STEAK (GFR)	\$23
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MEXICAN GULF SHRIMP (GFR)	\$23
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ROASTED VEGETABLES (GFR) (V)	\$18.95
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COMBINATION Choice of Two	\$23
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Specialty Tacos

QUESABIRRIA Braised Beef, Oaxaca Cheese, Red Onion, Cilantro, and Birria Au Jus	\$22.95
SURF & TURF Gulf Shrimp and Carne Asada with Queso Fresco, Avocado, Pickled Onion and Cilantro on Blue Corn Tortillas	\$25.95
PORK BELLY TACOS Crispy Pork Belly, Pickled Fresno Chili, Red Onion, Ninja Radish, Avocado Salsa	\$22.95

Street Tacos

Served with Mexican Rice and Refried Beans

GRILLED CHICKEN (GFR)	\$19.95
CARNE ASADA* (GFR)	\$19.95
BAJA FISH TACOS (GFR)	\$19.95
CARNITAS	\$18.95
MEXICAN GULF SHRIMP (GF)	\$19.95
VEGETABLE (GF) (V)	\$15.95

Sides

MEXICAN OR CILANTRO RICE	\$6
CHIPOTLE POTATOES	\$6
PERUVIAN REFRIED BEANS	\$6
EPAZOTE BLACK BEANS	\$6
YOLOS SEASONED FRIES	\$6

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