

MAIN

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 \$4

Add Steak* or Grilled Gulf Shrimp 5

GUACAMOLE FRESCO (GF) (V) \$13.95

Prepared Table-Side with Avocados, Tomatoes, Red Onions, Jalapeños, Cilantro and Fresh Lime Juice. Served with Warm Tortilla Chips

Add Shrimp \$6

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 \$12.95

Hand-Rolled Corn Tortillas Stuffed with Chipotle-Braised Chicken, Topped with Lime-Cabbage, Chipotle Cream, Pico de Gallo and Avocado Salsa

NACHOS RANCHEROS (GF) \$15.95

Chipotle Braised Chicken Tinga or Beef Picadillo Over Warm Chips, Topped with Oaxaca Cheese, Black Beans, Pico de Gallo, Sour Cream, Pickled Jalapeños and Guacamole

Add Grilled Skirt Steak \$5

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 Condiments and Tostadas

TACO SALAD (GFR) (V) \$11.50

Romaine Lettuce, Grilled Corn, Black Beans, Cherry Tomatoes, Avocado Cream, Cilantro, Cotija Cheese, Chipotle Ranch or Poblano Lime Vinaigrette

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, Croutons, and Caesar Dressing

GRILLED STEAK SALAD (GFR) \$16.95

Grilled Skirt 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 Fresca, 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

BACON CHEESEBURGER* \$14.95

8 Ounce Beef Patty, Roasted Poblano Peppers, Oaxaca Cheese and Chipotle Mayo

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

CHILE RELLENO \$18.95

Roasted Poblano Pepper filled with Oaxaca Cheese, topped with Green Salsa, served with Rice, Beans and Pico De Gallo

Specials

POLLO ROSTIZADO \$25.95

Half of a Roasted Chicken with Spanish Rice and Chipotle Mushroom Cream Sauce

SKILLET RIB EYE* \$29.95

Cilantro and Green Chile Marinated Rib Eye on a Skillet with Green Peppers, Onions, and Chipotle Potatoes

STEAK PICADO* \$29.95

New York Steak Seared and Diced with Poblano Peppers, Onions, and Red Chile Sauce. Served with Rice, Refried Beans and Guacamole

CAMARONES MEXICANOS \$25.95

Marinated Shrimp Sautéed with Poblano Peppers, Sweet Onions, and Salsa Cruda. Served with Cilantro Rice, Refried Beans and Fresh Guacamole.

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

Enchiladas

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

CHICKEN \$19.95

MACHACA BEEF \$19.95

CARNITAS \$19.95

SHRIMP \$20.95

VEGETABLE (V) \$16.95

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

CHICKEN (GFR) \$23

STEAK (GFR) \$23

MEXICAN GULF SHRIMP (GFR) \$23

ROASTED VEGETABLES (GFR) (V) \$18.95

COMBINATION \$23

Choice of Two

Specialty Tacos

QUESABIRRIA \$22.95

Machaca Braised Beef, Oaxaca Cheese, Red Onion, Cilantro, and Birria Au Jus

SURF & TURF \$25.95

Gulf Shrimp and Carne Asada with Queso Fresco, Avocado, Pickled Onion and Cilantro on Blue Corn Tortillas

TACOTARIAN \$15.95

Vegetable Mix, Red Cabbage and Pico de Gallo.

Street Tacos
Served with Spanish Rice and Refried Beans

GRILLED CHICKEN (GFR) \$19.95

CARNE ASADA* (GFR) \$19.95

BAJA FISH TACOS (GFR) \$18.95

CARNITAS \$18.95

MEXICAN GULF SHRIMP (GF) \$19.95

VEGETABLE (GF)(V) \$15.95

Sides
MEXICAN OR CILANTRO RICE \$6

ELOTE CHARRED CORN \$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.*