

# 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.*