

Location: 1323 Connecticut Ave., NW
Washington, D.C. 20036
Hours: Monday-Friday 7:00 am-9:00 pm
Saturday 8:00am-9:00pm, Sunday 8:00am-6:00pm

Facebook: Yola Parfait Bar
Twitter: @yolaDC
Website: www.yoladc.com
Wi-Fi: Yes



Owners: Laura and David Smith
General Manager: Megan Pendleton
Food Director: Laura Smith
Coffee Director: Laura Westman

Overview

Yola is the first and only fresh yogurt parfait bar in Washington, DC. Daughter/Father owners, Laura and David Smith, are committed to serving wholesome products using sustainable business practices that are good for the farmers, the guests and the environment.

As part of Yola's mission to work with local family farmers, all yogurts are made by two regional dairy farms. Blue Ridge Dairy in Leesburg, VA produces both Greek-style and regular fresh yogurts, including plain, honey, vanilla and strawberry flavors. Trickling Springs Creamery in Chambersburg, PA provides more exotic flavors like lemon, chocolate and maple fresh yogurt. The unlimited toppings are as unique as the concept with sweet and savory additions like agave nectar, coconut shavings, mint, cucumbers, dill and more.

Yola exclusively serves coffee from Counter Culture, a direct trade coffee roaster committed to sustainability. A full-time coffee director and baristas serve steaming cups of direct trade brew, including espresso, lattes and specialty drinks.

While Yola management works toward achieving status as a Certified Green Restaurant by the Green Restaurant Association, many environmentally friendly practices are already in place. The restaurant is powered by renewable resources provided by a combination of carbon offsets and locally generated wind power through Clean Currents. Hard surfaces, including tables, chairs and countertops are made from recycled and reclaimed materials. All disposable materials, including plates, cups and utensils are compostable, meaning they completely decompose in 180 days when exposed to dirt, sunlight and other natural elements.

Menu

Fresh yogurts, smoothies, grab-and-go items that include a variety of freshly-made sandwiches, both meat and vegetarian, quarts of yogurt to-go and warm oatmeal. Beverages include Counter Culture coffee, Two Leaves and a Bud hot tea, Natura in-house filtered water and specialty beverages like Carpe Diem Kombucha, coconut water and pomegranate juice.

Regular yogurt - \$4.25, Large yogurt - \$5.50
Smoothies - \$4.25 - \$5.75
Assorted coffees and hot beverages - \$1.89 - \$4.45
Sandwiches - \$4.75 - \$7.25

Catering

Offsite catering available upon request

Capacity

48 seats at a front window counter, tables and comfortable chairs in the reading area

Architect / Interiors

Stoiber + Associates Architects

Graphics / Identity / Interactive

Unison Agency

Payment

Cash, debit / credit cards; gift and loyalty cards are also available to accumulate points for complimentary menu items

Metro / Access

Located one block south of the Dupont Circle Metro Station

Media / Offsite Events

Stacey Price
staceydeniseprice@gmail.com