

## ZA COCKTAILS

**Raspberry Whisper** 12.

Absolut Raspberri, Cointreau, Lemon Juice, Sugar Rim

**Blue Mojito** 12.

Bacardi Silver, Fresh Mint, Blueberries, Blueberry Juice

**Big Flirt** 12.

X-Rated Fusion, Absolut Mandrin, Pineapple Juice, a Touch of Champagne

**Bella Rita** 12.

1800 Silver, Cointreau, Fresh Lemon & Lime Juices, Tuaca, Orange Slice

**Ginger Snap** 12.

Stoli Gala Applik, Ginger Ale, Lime Juice

**The Burlesque** 12.

3 Olives Pomegranate Vodka, X-Rated Fusion Liquer

**Whiskey Old Fashion** 12.

Makers Mark, Sugar, Angostura Bitters, Muddled Oranges and Cherries, Soda

**The Copper Pot** 12.

Forty Creek, Licor 43, Angostura Bitters, Cherry

**Lemon Kiss** 12.

Grey Goose Le Citron, Cuarenta yTres, Fresh Lemon & Lime Juice, Sugar Rim

**Veev Basil Gimlet** 12.

Veev Acai Spirit, Fresh Basil, Fresh Lime, Sugar

**Crème Fresh** 12.

Veev Acai Spirit, Kahlua, Espresso, Cream, Sugar Rim

**Bubble Berry** 12.

Bacardi Dragon Berry, Champagne, Fresh Berries

**Pineapple Upside Down Cake** 12.

Malibu Rum, Stoli Vanilla, Pineapple Juice

## SCOTCH

**Johnnie Walker, Red** 10.

**Johnnie Walker, Black** 12.

**Johnnie Walker, Blue** 75.

**Macallan, 12 yr** 14.

**Macallan, 18 yr** 38.

**Macallan, 30 yr** 110.

**Glenmorangie, Quinta Ruban** 18.

**Oban, 14 yr** 18.

**Lagavulin 16 yr** 18.

**Laphroaig 10 yr** 15.

**Chivas 18yr** 16.

## CHAMPAGNE

glass

**Poema** 12.

Cava, Spain NV

**Veuve Clicquot,** 24.

Brut Yellow Label, Reims NV

**Veuve Clicquot, Rose, Reims NV** 29.

## CHARDONNAY

**Sonoma Cutrer,** 16.

Chardonnay Russian River, 2007

**Chanson Vire Clesse,** 13.

Chardonnay, Pere & Fils, 2007

## OTHER WHITES

**Chateau La Freynelle,** 12.

Sauvignon Blanc, Bourdeaux, 2007

**Dog Point,** 15.

Sauvignon Blanc, New Zealand, 2008

**Masi,** 12.

Pinot Grigio, Masionico Italy, 2007

**Monchhof,** 12.

Riesling, Mosel-Saar-Ruwer, Germany 2008

## ROSE

**Les Domaniers, Rose, Provence 2007** 11.

## PINOT NOIR

**Row 11,** 14.

Pinot Noir, "Vinas 3", California 2007

**Belle Glos,** 18.

Pinot Noir, "Meiomi", Sonoma Coast, 2008

## MERLOT

**Tangly Oaks, Merlot, "Lot 8", Napa 2008** 11.

**Chateau Saint Andre Corbin,** 14.

Merlot, St Emillion 2006

## CABERNET SAUVIGNON

**Newton,** 14.

Cabernet Sauvignon, Napa, 2007

**Merryvale "Starmont"** 18.

Cabernet Sauvignon, Napa, 2006

## OTHER REDS

**Ben Marco,** 15.

Malbec, Mendoza, Argentina, 2008

**La Montesa, Rioja, Spain 2005** 14.

**Layer Cake, Shiraz, South Australia 2008** 11.

## DESSERT WINE

**Royal Tokaji, 5 Puttonyos, Hungary** 18.

## SHARING

- Crispy Tuna Tacos in the Rack** 14.  
Spiced Ahi Tuna, Green Onion, Mango Relish
- Z Deconstructed Ahi Roll** 17.  
Ahi Tartare, Avocado, Crab Ceviche, Sushi Rice
- P.E.I. Mussels** 12.  
Garlic, Shiner Bock, Fresno Peppers, Grilled Sourdough
- Salt & Pepper Rock Shrimp** 14.  
Lemon Cilantro Aioli, Ponzu
- Lamb Chop Lollipops on the Bone** 16.  
Mixed Greens, Horseradish Dipping Sauce
- Steak & Sticks – Everyone Loves This!** 18.  
Tender Filet Bites, Fries
- Grilled Texas Quail** 14.  
Salsa Verde, Queso Fresco
- Sashimi** 14.  
Choice of Ahi Tuna, Yellow Tail or Salmon
- Z Crispy Calamari Salad** 12.  
Asian Greens, Sweet Chili Vinaigrette

## SALADS & SOUP

- Roasted Tomato Bisque** 9.  
Mini Grilled Cheese
- Classic Caesar** 9.  
Croutons and Shaved Parmesan
- BLT Wedge** 8.  
Bleu Cheese Vinaigrette, Shaved Red Onion and Bacon
- Monarch Salad** 8.  
Spring Mix, Cherry Tomatoes and Balsamic Vinaigrette
- Asian Chicken Salad** 14.  
Marinated Chicken Breast, Roasted Shiitake Mushrooms, Crispy Wontons, Pickled Ginger Vinaigrette

## SIDES

- Grilled Asparagus** 6.
- Roasted Garlic Mashers** 6.
- Macaroni and Cheese** 6.
- Sautéed Mushroom Medley** 6.
- Wilted Spinach** 6.

**Z** Hotel ZaZa Favorites  
Executive Chef – Aaron Neeley

## PRIME STEAKHOUSE FARE

- 16oz. Bone-In Rib Eye** 42.
- 12oz. New York Strip** 40.
- 6oz. Petite Filet** 32.

### Sauces

Horseradish, Housemade Steak Sauce, Chimichurri

THE BEST STEAK IN HOUSTON

- Z EAT, DRINK AND BE MERRY** 68.
- Three Course Chef's Tasting Menu with Wine Pairing**

## ENTRÉES

- Asian Glazed Wild Salmon** 31.  
Honey Chipotle Polenta, Steamed Broccolini
- Seared Sea Bass** 36.  
Lobster Dumpling, Swiss Chard, Lobster Bordelaise
- Sautéed Sea Scallops** 29.  
Roasted Garlic Mashers, Corn Pudding, Red Pepper Beurre Blanc
- Pan Roasted Duck Breast** 33.  
Black Pepper Gnocchi, Foie Gras Braised Red Cabbage, Port Wine Reduction
- Supreme Pheasant Breast** 30.  
Pan Roasted with Golden Potato Hash, Gravy
- Z Ginger Beef Tenderloin** 37.  
Sesame Mashed Potatoes, Wasabi Slather, Grilled Broccolini, Shiitake Demi
- Pork Tenderloin** 32.  
Parsnip and Beet Puree, Bing Cherry Sauce
- Vegetarian Tower** 26.  
Portobello Mushroom, Ratatouille, Risotto

## DESSERTS

- A Slice of Ice** 8.  
Vanilla Ice Cream, Chocolate and Caramel Sauce, Oreo Crust
- Cupcakes** 8.  
Red Velvet, Chocolate, and Vanilla
- White Chocolate Torte** 8.
- Flourless Chocolate Cake** 8.
- Cheesecake** 8.  
Fresh Berries