

WINES BY THE GLASS

Veuve Clicquot, "Brut Yellow Label," Reims, N.V.	22.
Mumm, Brut Prestige, Napa, N.V.	12.
Villa Sandi, Prosecco di Valdobbiadene, N.V.	11.
Mumm, Brut Rosé, Napa, N.V.	14.
Pure Evil, Chardonnay, Australia, 2005	9.
Sonoma Cutrer, Chardonnay, Russian River, 2006	14.
Dutton Goldfield, Chardonnay, "Dutton Ranch," 2005	18.
Kokomo, Sauvignon Blanc, Mendocino, 2006	11.
Brancott, Sauvignon Blanc, Marlborough, 2007	9.
Naked Winery, Naked Pinot Gris, Oregon, 2006	12.
Maso Canali, Pinot Grigio, Trentino, 2007	11.
Mönchhof Estate Riesling, Mosel-Saar-Ruwer, 2006	12.
Jana, Rosé, Napa, 2007	11.
Summerland, Pinot Noir, Monterey, 2006	15.
Stoneleigh, Pinot Noir, Marlborough, 2006	13.
Doce Robles, Merlot, Paso Robles, 2004	11
Souverain, Merlot, Alexander Valley, 2005	13
Markham, Merlot, Napa, 2004	15.
Jade Mountain, Syrah, Lake County, 2004	10.
Ben Marco, Malbec, Mendoza, 2006	15.
Château Fongrave, Bordeaux, 2004	16.
Beaulieu Vineyard, Cabernet Sauvignon, Napa, 2005	12.
12 Gauge, Cabernet Sauvignon, Paso Robles, 2005	10.
Franciscan, Cabernet Sauvignon, Oakville, 2005	15.
Ferrari Carano, Cabernet Sauvignon, Alexander Valley, 2005	15.

SUSHI

- Spicy Tuna Rolls** 12.
- California Rolls** 10.
- Shrimp Tempura Rolls** 14.
- Sashimi** 12.
Choice of Ahi Tuna, Yellow Tail, or Salmon
5 pieces per order

SHARING

- ZaZa Nachos** 12.
Smoked Beef, Jalapeno & Avocado
Cream, Pico De Gallo
- Salt & Pepper Rock Shrimp** 14.
Lemon Cilantro Aioli, Ponzu
- Thin Crust Pizza** 12.
Choice of Pepperoni or Margherita

SOUPS

- French Onion Soup** 7.
Gruyere Cheese
- Soup of the Day** 7.

SALADS

- Classic Caesar** 8.
Croutons & Shaved Parmesan
- BLT Wedge** 8.
Balsamic Ranch, Shaved Onion
- Crispy Asian Tuna Salad** 15.
Carrots, Pea Shoots, Cashews, Wontons,
Sweet Chili Vinaigrette
- Pecan Crusted Chicken Caesar Salad** 13.
Croutons & Shaved Parmesan
- Grilled Salmon Salad** 14.
Mixed Greens, Fennel, Whole Grain
Mustard Vinaigrette
- Mexican Chop Salad** 14.
Chipotle Glazed Shrimp, Mango, Corn,
Poblano Pecan Vinaigrette
- Seared Ginger Beef** 15.
Black Pepper Glaze, Asian Greens,
Wasabi Vinaigrette

BUSINESS LUNCH SPECIAL 26.

- Choice of Soup or Green Salad**
- Today's Feature Entree**
- Chef's Dessert Selection**

Z - GRINDERS

- Served with your choice of Cole Slaw or Fries
- Chicken Panini** 13.
Grilled Chicken Breast, Mozzarella,
Marinara, Olive Tappenade
 - Veggie Panini** 11.
Marinated Portabella, Grilled Peppers &
Onions, Borsin Cheese
 - Fried Egg BLT** 12.
Classic BLT with Fried Egg & Garlic Aioli
 - Ruben Burger** 15.
Prime Beef, Pastrami, Sauerkraut,
Swiss & Russian Dressing
 - Classic Cheese Burger** 13.
Prime Beef Pattie, Cheddar Cheese
 - Classic Club Sandwich** 13.
Smoked Bacon, Turkey, Swiss, Basil Mayo
 - Soup & Half Sandwich** 13.
Half Club, Soup, Chips

ENTREES

- Petite Filet** 20.
Fingerling Potatoes, Chimichurri Sauce
- Grilled Salmon & Scallops** 18.
Garlic Whipped Potatoes, Basil Butter Sauce
- Chicken Pillared** 15.
Arugala, Shaved Parmesan, Cherry
Tomatoes, Lemon Balsamic Vinaigrette
- Fish Tacos** 16.
Pickled-Slaw, Chipotle Aioli, Cilantro Rice
- Bolognese** 15.
Ribbon Pasta, Fresh Herbs

SWEETS

- Hot Chocolate Cake** 8.
Vanilla Bean Ice Cream
- Build Your Own Cupcakes** 8.
Have Some Fun With Them!
- Salty Caramel Cheesecake** 8.
Cashew Crust, Burnt Sugar