

## ZA COCKTAILS

**Raspberry Whisper** 12.

Ciroc Red Berry, Cointreau, Lemon Juice, Sugar Rim

**Blue Mojito** 12.

Oronoco, Fresh Mint, Lime Juice, Blueberries, Blueberry Juice

**Crimson Dahlia** 12.

Fresh Scarlet Sangria, Rich Red Wine, Cointreau, Fresh Tropical Juices

**Big Flirt** 12.

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

**Fatal Charm** 12.

Jose Cuervo Platino, Sweet Mango Puree, Lime Juice, Orange Liqueur, Spicy Salt Rim

**The Burlesque** 12.

3 Olives Pomegranate Vodka, X-Rated Fusion Liqueur

**Outlaw** 12.

Organic Prairie Vodka Served Up with Texas Sized Bleu Cheese and Jalapeno Stuffed Olives

**Whiskey Old Fashion** 12.

Woodford Reserve, Sugar, Angostura Bitters, Muddled Oranges and Cherries, Soda Water

**Lemon Kiss** 12.

Ketel One Citron, Cuarenta y Tres, Fresh Lemon & Lime Juice, Lemon Wedge, Sugar Rim

**Bubble Berry** 12.

Bacardi Dragon Berry, Champagne, Fresh Berries

**Frank's Diablo Bloody Mary** 12.

Hangar One Chipotle Vodka, Frank's Red Hot Sauce, Spicy Salt Rim, Pickled Pepper & Green Bean Garnish

**Pineapple Upside Down Cake** 12.

Malibu Rum, Stoli Vanilla, Pineapple Juice

**Warwick Breakfast** 12.

Bombay Sapphire, Lemon Juice, Cointreau, Orange Marmalade, Twist

## 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, 2008

**Rodney Strong,** 13.

Chardonnay, Sonoma, 2008

## OTHER WHITES

**Chateau La Freynelle,** 12.

Sauvignon Blanc, Bourdeaux, 2007

**Dog Point,** 15.

Sauvignon Blanc, New Zealand, 2008

**Lagaria,** 12.

Pinot Grigio, Italy, 2008

**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

**Trefethen** 12.

Merlot, Napa 2006

**Chateau Saint Andre Corbin,** 15.

Merlot, St Emillion 2006

## CABERNET SAUVIGNON

**Newton,** 14.

Cabernet Sauvignon, Napa, 2008

**Orin Swift "Prisoner"** 18.

Cabernet Sauvignon, Napa, 2008

## OTHER REDS

**Ben Marco,** 15.

Malbec, Mendoza, Argentina, 2008

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

**Layer Cake,** Shiraz, South Australia 2008 12.

## 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
- 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
- Mediterranean Bites** 15.  
Olives, Hummus, Smoked Gouda,  
Assorted Garnish
- Jumbo Lump Crab Cakes** 16.  
Roasted Corn Pudding, Red Pepper Drizzle,  
Mango Aioli

## SOUPS & SALADS

- Roasted Tomato Bisque** 9.  
Mini Grilled Cheese
- Gazpacho** 10.  
Fresh Crab and Truffle Scented Vine  
Ripened Tomatoes
- Classic Caesar** 9.  
Croutons and Shaved Parmesan
- BLT Wedge** 8.  
Bleu Cheese Vinaigrette,  
Shaved Red Onion, Bacon
- Monarch Salad** 8.  
Spring Mix, Cherry Tomatoes,  
Balsamic Vinaigrette
- Z Crispy Calamari Salad** 12.  
Asian Greens, Sweet Chili Vinaigrette
- Caprese Salad** 9.  
Pear Tomatoes, Fresh Mozzarella, Smoked  
Balsamic Drizzle

## SIDES

- Grilled Asparagus** 6.
- Roasted Garlic Mashers** 6.
- Macaroni and Cheese** 6.
- Sautéed Wild Mushrooms** 6.
- Spring Vegetable Medley** 6.

## 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

## 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.  
Sweet Potato & Parsnip Mash, Cippolini Onions,  
Vanilla Bean Buerre Blanc
- Seared Halibut** 32.  
Green Chili Mashers, Smoked Garlic,  
Chipotle Buerre Blanc
- Z Ginger Beef Tenderloin** 37.  
Sesame Mashed Potatoes, Wasabi Slather,  
Grilled Broccolini, Shiitake Demi
- Pork Tenderloin and Braised  
"Nueske's" Bacon** 28.  
Rainbow Fingerling Potatoes, Spring Vegetable  
Medley, Apple Cider Jus
- 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