

## CHAMPAGNE & SPARKLING

- Marques de Monistrol "Cava",** 10.  
Brut, NV
- J Vineyards "Cuvée 20",** 13.  
Russian River, Brut, NV
- Piper-Heidsieck,** Brut, NV 15.
- Veuve Clicquot "Ponsardin",** 20.  
Brut, NV
- Veuve Clicquot,** Brut Rosé, NV 21.

## WHITES

- Picket Fence,** Chardonnay, 12.  
Russian River Valley, '07
- Sonoma Cutrer,** Chardonnay, 15.  
Sonoma County, '08
- Masi Masianco,** Pinot Grigio, Italy, '07 10.
- Babich,** Sauvignon Blanc, 11.  
Marlborough, '08
- S.A. Prum,** Reisling, Mosel, '08 10.
- Château de Sancerre,** France, '08 12.
- Chanson,** Viré-Clessé, Burgundy, '06 14.
- Conundrum,** White Blend, California, '08 15.

## REDS

- Gundlach Bundschu "Block 13",** 12.  
Cabernet, Sonoma, '05
- Coppola "Director's Cut",** 15.  
Cabernet, Alexander Vally, '07
- Merryvale "Starmont",** 18.  
Cabernet, Napa Valley, '07
- Heron,** Pinot Noir, Sonoma County, '08 12.
- Belle Glos "Meiomi",** Pinot Noir, 17.  
Sonoma, '08
- Tangley Oaks,** Merlot, Napa Vally, '07 10.
- Mettler,** Petite Syrah, Lodi, '05 14.
- Brazin,** Zinfandel, Lodi, '07 12.
- Lights Out,** Shiraz, Barossa Valley, '06 14.
- Kaiken,** Malbec, Mendoza, '08 11.
- Duckhorn "Decoy",** Red Blend, Napa, '07 16.

## STARTERS

- Fresh Squeezed Juices** 4  
Orange & Grapefruit
- Assorted Juices** 4  
Cranberry, Apple, Pineapple,  
Mango, Passion Fruit & Tomato
- Fresh Brewed Coffee** 4  
Illy Brand Coffee
- Specialty Coffee Drinks** 5  
Espresso, Cappuccino, Latte
- Hot Tea** 4  
Assorted Mighty Leaf Teas
- Milk** 3  
Whole, Skim, 2% & Chocolate

## MORNING COCKTAILS

- Bottomless Mimosas** 15  
Marques de Montrisol "Cava", Brut Champagne  
& Fresh Squeezed Orange Juice
- Mimosa** 10  
Marques de Montrisol "Cava", Brut Champagne  
& Fresh Squeezed Orange Juice
- Bloody Mary** 10
- Big Flirt** 12  
Grey Goose Vodka, Triple Sec, Pineapple,  
Passion Fruit & Champagne
- Wake Up Call** 10  
Grey goose L'Orange Vodka, Mango & Fresh Lime

# BRUNCH

## STARTERS

<b>Soup of The Day</b> Chef's Daily Creation	<b>6</b>
<b>Seasonal Fresh Fruit Salad</b> Topped with Honey-Basil Yogurt	<b>8</b>
<b>Breakfast Bread Basket</b> Scones, Muffins & Croissants	<b>7.5</b>
<b>Smoked Salmon</b> Toasted Plain Bagel, Chive Cream Cheese Tomatoes, Onions & Capers	<b>11</b>
<b>Crispy Calamari Salad</b> Asian Greens, Sweet Chili Vinaigrette	<b>13</b>
<b>Summer Berry Crêpe</b> Grand Marnier & Chantilly Cream	<b>8</b>
<b>Lobster Sliders</b> Lemon Aioli, Romaine Lettuce	<b>14</b>

## SIDES

<b>Yogurt</b>	<b>2.5</b>
<b>Breakfast Potatoes</b>	<b>3.5</b>
<b>Chicken-Apple Sausage</b>	<b>5.5</b>
<b>Applewood Smoked Bacon</b>	<b>5.5</b>
<b>Smithfield Ham</b>	<b>5.5</b>
<b>Toast</b>	<b>2.5</b>
<b>Assorted Fruit Smoothies</b>	<b>8.5</b>

## FROM Z-GRIDDLE

<b>French Toast</b> Brown Sugar Glazed Bananas & Vermont Maple Syrup	<b>12.5</b>
<b>Buttermilk Pancakes</b> Blueberries, Lemon Zest & Vermont Maple Syrup	<b>12.5</b>
<b>Chicken &amp; Waffles</b> Crispy Confit Chicken & Vermont Maple Syrup	<b>12.5</b>

## EGGS & MORE

<b>ZaZa "Bennies"</b> Smoked Salmon	<b>16.5</b>
Smithfield Country Ham	<b>16.5</b>
Sautéed Spinach	<b>16.5</b>
Chipotle BBQ Beef	<b>16.5</b>

### Omelettes

Goat Cheese, Onions & Sun-Dried Tomatoes	<b>14</b>
Cheese, Applewood Bacon & Italian Sausage	<b>15</b>
Lobster, Mushrooms & Tarragon	<b>18</b>

### Egg Sandwich

Fried Egg, Bacon, Cheddar Cheese, Dijon Mayo, Lettuce, Tomato, Sesame Bun	<b>12</b>
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### Chicken Fried Steak & Eggs

Chicken Fried Steak, Eggs, Home Style Gravy & Breakfast Potatoes	<b>14</b>
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### Chilaquiles

Grilled Shrimp, Chorizo, Red Chili Tomato Salsa & Breakfast Potatoes	<b>14</b>
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### Chicken Caesar Salad

Parmesan & Croutons	<b>14</b>
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### Mediterranean Chop Salad

Romaine, Tomatoes, Onions, Kalamata Olives, Cucumbers, Chick Peas, Pita Croutons, Organic Scottish Salmon & Creamy Feta Dressing	<b>14</b>
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### ZaZa Burger

Bacon, Caramelized Onions & Your Choice of Cheese on a Sesame Bun	<b>13</b>
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Executive Chef- Grant Morgan  
Executive Sous Chef- Susan Fries