

## 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 Vallay, '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 Vallay, '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.

## ZA COCKTAILS

- Za Lemonade** 12.  
Grey Goose Le Citron Vodka,  
Lemonade, Chambord
- Berry Mojito** 12.  
Bacardi 8 Rum, Fresh Mint & Blackberries
- Cream Soda** 12.  
Cuarenta y Tres, Gingeralé & a Cherry
- Red Stag Sidecar** 12.  
Red Stag Black Cherry Jim Beam,  
Cointreau, Fresh Lime & Lemon Juice
- VeeViolet** 12.  
VeeV Açai Spirit, Crème De Cassis,  
Fresh Lemon Juice

## ZA MARTINIS

- White Za Cosmo** 12.  
Our Take on a Classic
- The Kiss** 12.  
Stoli Razberi Vodka,  
Fresh Lemon Juice, Chambord
- Big Flirt** 12.  
Grey Goose Vodka, Triple Sec,  
Pineapple, Passion Fruit, Champagne
- Peach Jalapeño** 12.  
Stoli Peachik Vodka, Fresh Lime,  
White Cranberry, Jalapeño
- Greyhound Sitting Up** 12.  
Absolut Ruby Red Vodka,  
Fresh Squeezed Grapefruit Juice
- Strawberry Fields** 12.  
Ciroc Vodka, Moët Rosé Champagne,  
Fresh Strawberries
- VeeV Basil Gimlet** 12.  
VeeV Açai Spirit, Lime Juice, Fresh Basil

## SCOTCH

### SPEYSIDE

- Macallan,** 12yr 14.
- Glenlivet,** 12yr 14.
- Dalwhinnie,** 15yr 14.
- Balvenie "Doublewood",** 12yr 16.
- Macallan,** 18yr 38.
- Macallan,** 25yr 95.

### HIGHLAND

- Glenmorangie,** 10yr 14.
- Oban,** 14yr 18.
- Glenmorangie,** 15yr 20.

### ISLAND

- Talisker,** 10yr 17.

### BLENDS

- Chivas Regal,** 12yr 10.
- Johnnie Walker,** Black 12.
- Chivas Regal,** 18yr 20.
- Johnnie Walker,** Gold 32.
- Johnnie Walker,** Blue 75.

## STARTERS

- Crispy Tuna Tacos in the Rack** 14.  
Spiced Ahi Tuna, Green Onion, Mango Relish
- Deconstructed Ahi Roll** 17.  
Ahi Tar Tar, Avocado, Crab Ceviche,  
Sushi Rice
- P.E.I. Mussels** 12.  
Garlic, Shiner Bock, Fresno Peppers,  
Grilled Sourdough
- Lamb Chop Lollipops** 16.  
Mixed Greens, Horseradish Dipping Sauce
- Steak & Sticks – Everyone Loves This!** 18.  
Tender Filet Bites, Fries
- Grilled Texas Quail** 14.  
Salsa Verde, Queso Fresco
- Crispy Calamari Salad** 12.  
Asian Greens, Sweet Chili Vinaigrette

## SALADS & SOUP

- Soup of the Day** 8.  
Chef's Daily Creation
- ZaZa Mesclun Salad** 8.  
Sweet Tomatoes,  
Toasted Garlic-Herb Vinaigrette
- Classic Caesar** 9.  
Croutons and Shaved Parmesan
- Baby Rocket** 12.  
Arugula, Spinach, Fried Manchego,  
Spanish Sherry, Pine Nuts
- Asian Chicken Salad** 14.  
Marinated Chicken Breast, Roasted  
Shiitake Mushrooms, Crispy Wontons,  
Pickled Ginger Vinaigrette

## SIDES

- Grilled Broccolini** 6.
- Roasted Garlic Mashers** 6.
- Macaroni and Cheese** 6.
- Sautéed Mushrooms** 6.
- Wilted Spinach** 6.



- EAT, DRINK AND BE MERRY** 85.  
**Three Course Chef's Tasting  
with Wine Pairing**

## ENTRÉES

- Whole Mediterranean Branzini** 35.  
Lemon Potato Purée, Pimperada, Oil Cured  
Yellow Tomatoes
- Seared Sea Scallops** 34.  
Butternut Squash, Baby Beets, Swiss Chard,  
Apple Cider Reduction
- 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
- Ginger Beef Tenderloin** 37.  
Sesame Mashed Potatoes, Wasabi Slather,  
Grilled Broccolini, Shiitake Demi
- Barneget Light House Swordfish** 35.  
Brown Butter, Spaghetti Squash, Basil
- Braised Bison Short Rib** 32.  
Garlic Whipped Potatoes, Wild Mushrooms,  
Herb Gremolata
- Forest Mushroom Strudel** 32.  
Dallas Goat Cheese, Black Truffle