

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
- Moët & Chandon,** Brut Rosé, NV 21.

WHITES

- Picket Fence,** Chardonnay, 12.
Russian River Valley, '07
- Sonoma Cutrer,** Chardonnay, 15.
Sonoma County, '07
- Masi Masianco,** Pinot Grigio, Italy, '07 10.
- Babich,** Sauvignon Blanc, 11.
Marlborough, '08
- S.A. Prum,** Reisling, Mosel, '08 10.
- Château de Sancerre,** France, '07 12.
- Chanson,** Viré-Clessé, Burgundy, '05 14.
- Conundrum,** White Blend, California, '07 15.

REDS

- Gundlach Bundschu "Block 13",** 12.
Cabernet, Sonoma, '05
- Coppola "Director's Cut",** 15.
Cabernet, Alexander Vallay, '06
- Merryvale "Starmont",** 18.
Cabernet, Napa Valley, '05
- Ventana,** Pinot Noir, Arroyo Seco, '07 12.
- Belle Glos "Meiomi",** Pinot Noir, 17.
Sonoma, '07
- Tangley Oaks,** Merlot, Napa Vallay, '06 10.
- Mettler,** Petite Syrah, Lodi, '04 14.
- Hobo,** Zinfandel, Dry Creek Valley, '07 14.
- Lights Out,** Shiraz, Barossa Valley, '06 14.
- Kaiken,** Malbec, Mendoza, '07 11.
- Tellus,** Montepulciano Blend, Italy, '07 12.
- Newton,** Claret, Napa Valley, '06 14.

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, Gingérale & 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