

## CHAMPAGNE

	glass	
<b>Marques de Monistrol</b> , “Cava”, Brut, NV	10.	
<b>Piper-Heidsieck</b> , Brut, NV	15.	
<b>Veuve Clicquot</b> , “Ponsardin”, NV	20.	
<b>Moët &amp; Chandon</b> , Brut Rosé, NV	21.	

## NEW WORLD CHARDONNAY

<b>Chalone “Estate Vineyard”</b> , Chardonnay, Monterey, '05	12.	
<b>Fritz</b> , Chardonnay, Russian River Valley, '06	15.	

## OTHER WHITES

<b>Nobilissima</b> , Pinot Grigio, Italy, '06	10.	
<b>Milbrandt</b> , Riesling, Washington, '06	11.	
<b>Tangent “Paragon”</b> , Sauvignon Blanc, Edna Valley, '06	11.	
<b>Tariquet</b> , Chardonnay Sauvignon, Cotes de Gascogne, '05	13.	
<b>Chanson</b> , Vire-Clesse, Burgundy, '05	14.	

## CABERNET SAUVIGNON/CAB BLENDS

<b>Tapiz</b> , Cabernet Sauvignon, Mendoza, '06	11.	
<b>Bin 36</b> , Cabernet Sauvignon, Central Coast, '05	12.	
<b>Robert Hall</b> , Cabernet Sauvignon, Paso Robles, '05	14.	
<b>Merryvale “Starmont”</b> , Cabernet Sauvignon, Napa Valley, '05	18.	

## PINOT NOIR

<b>Bogle</b> , Pinot Noir, Russian River Valley, '06	12.	
<b>Cuvée A</b> , Pinot Noir, Oregon, '06	15.	

## MERLOT

<b>Sonoma Vineyards</b> , Merlot, Sonoma Coast, '05	10.	
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## SYRAH / PETITE SYRAH

<b>Mettler</b> , Petite Syrah, Lodi, '04	14.	
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## ZINFANDEL

<b>Hendry “HRW”</b> , Zinfandel, Sonoma Coast, '05	13.	
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## OTHER REDS & UNIQUE BLENDS

<b>Alta Vista</b> , Malbec, Mendoza, '06	11.	
<b>Cimicky “Trumps”</b> , Shiraz, McLaren Vale, '05	13.	
<b>Rutherford Ranch “Rhiannon”</b> , Meritage, Napa Valley, '05	14.	

## SIGNATURE COCKTAILS

<b>Za Lemonade</b>	10.
Grey Goose Citron Vodka, Lemonade, Chambord	
<b>Wake Up Call</b>	10.
Grey Goose orange, Mango, Fresh Lime	
<b>Ginger Kaffir Limeade</b>	10.
Hangar One Kaffir Lime Vodka, Ginger, Fresh Lime Juice	
<b>Champama</b>	15.
Moët & Chandon Rosé and Pama Liqueur	

## ZATINIS

<b>White Za Cosmo</b>	12.
If It Ain't Broke, Don't Fix It	
<b>The Kiss</b>	12.
Bacardi Razz, Fresh Lemon Juice, Chambord Will Make You Pucker Up	
<b>Fountain of Youth</b>	12.
Grey Goose, Grand Marnier, Cucumber-Honeydew Puree, Fresh Lime	
<b>Buddha Call</b>	12.
Hangar One “Buddha's Hand” Vodka, Limoncello, Fresh Lemon, Sugar	
<b>Big Flirt</b>	12.
Rain Vodka, Triple Sec, Pineapple, Passion Fruit, Champagne	
<b>Peach Jalapeño</b>	12.
Stoli Peach Vodka, White Cranberry, Fresh Lime, Jalapeño	

## SCOTCH

### SPEYSIDE

<b>Macallan</b> , 12yr	14.
<b>Glenlivet</b> , 12yr	14.
<b>Glenfiddich</b> , 12yr	14.
<b>Dalwhinnie</b> , 15yr	14.
<b>Balvenie</b> , 12yr	16.
<b>Macallan</b> , 18yr	38.
<b>Macallan</b> , 25yr	95.

### HIGHLAND

<b>Glenmorangie</b> , 10yr	14.
<b>Oban</b> , 14yr	18.
<b>Glenmorangie</b> , 15yr	20.
<b>Glenmorangie</b> , La Santa	21.
<b>Glenmorangie</b> , Quinta Ruban	24.

### ISLAY

<b>Ardbeg</b> , 10yr	16.
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### ISLAND

<b>Talisker</b> , 10yr	17.
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### BLENDS

<b>Chivas</b> , 18yr	20.
<b>Johnnie Walker</b> , Gold	32.
<b>Johnnie Walker</b> , Blue	75.

## SOUPS AND STARTERS

- Soup Of The Day** 8.  
Chef's Daily Creation
- Crispy Calamari Salad** 13.  
Asian Greens, Sweet Chile Vinaigrette
- Seared Foie Gras** 17.  
House Made Black Pepper Cracker,  
Maple, Green Apples
- Beef Tenderloin Tartare** 12.  
Capers, Dijon Vinaigrette, Quail Egg,  
Pomme Frites
- P.E.I. Mussels** 14.  
Mirepoix, White Wine, Saffron Butter
- Crab & Artichoke Dip** 12.  
Crispy Pita Bread
- Sashimi** 14.  
Ahi Tuna or Hamachi

## SALADS

- Baby Romaine Caesar Salad** 10.  
Shaved Parmesan, Olive Oil Croutons,  
White Anchovy
- ZaZa Mesclun Salad** 8.  
Sweet Tomatoes, Toasted Garlic-Herb Vinaigrette
- Roasted Organic Beet Salad** 11.  
Organic Green Beans, Organic Baby Arugula,  
Goat Cheese Dressing

## SIDES

- Roasted Garlic Mashed Potatoes** 6.
- Sweet Potato Puree** 6.
- Baby Carrots** 6.
- Mixed Root Vegetable** 6.
- Grilled Broccolini** 6.

## EAT, DRINK AND BE MERRY 68.

**Three Course Chef Tasting  
With Wine Pairing**

## FROM Z - GRILL

- Whole Mediterranean Branzini** 35.  
Confit Potatoes, Piquillo Peppers, Black Oil,  
Roasted Tomato-Fennel Butter
- Ginger Beef Tenderloin** 37.  
Sesame Mashed Potatoes, Wasabi Slather, Grilled  
Broccolini, Shiitake Demi
- 16 Oz. Cowboy Rib Eye Steak** 37.
- 24 Oz. Bone-In Cowboy Rib Eye Steak** 42.  
Grilled Vegetable-Goat Cheese Terrine, Dariole  
Potatoes, Balsamic Demi
- Organic Scottish Salmon** 31.  
Roasted Organic Spaghetti Squash, Organic  
Broccoli Florets, Organic Orange Honey Glaze

## ENTREES

- Duck Two Ways** 33.  
Yellow Corn Grits, Pomegranate Gastrique,  
Braised Greens
- Broken Arrow Ranch Antelope** 36.  
Sweet Potato Puree, Baby Root Vegetables,  
Blood Orange
- Brick Roasted Windy Meadows Chicken** 28.  
Bacon Vinaigrette, Garlic Mashed Potatoes,  
Brussels Sprouts
- Surf & Turf** 34.  
Pan Seared Sea Scallops, Braised Short Ribs,  
Celery Root Puree, Baby Carrots
- Braised Lamb Shank** 34.  
Mint-Goat Yogurt Risotto, Jalapeno-Naan  
Gremolata
- Butternut Squash Gnocchi** 26.