

## CHAMPAGNE

glass

<b>Marques de Monistrol “Cava”, Brut, NV</b>	10.
<b>Charles Bove, Chenin Blanc, Loire Valley, NV</b>	12.
<b>Perrier-Jouet, Grand Brut, NV</b>	15.
<b>Veuve Clicquot “Ponsardin”, Brut, NV</b>	20.
<b>Moët &amp; Chandon, Brut Rosé, NV</b>	21.

## NEW WORLD CHARDONNAY

<b>Picket Fence, Chardonnay, Russian River Valley, '07</b>	12.
<b>Fritz, Chardonnay, Russian River Valley, '07</b>	15.

## OTHER WHITES

<b>Via Veneto “La Corona”, Pinot Grigio, Italy, '08</b>	10.
<b>Kiona Vineyards, Riesling, Washington, '07</b>	10.
<b>Babich, Sauvignon Blanc, Marlborough, '08</b>	11.
<b>Château de Sancerre, France, '07</b>	12.
<b>Chanson, Viré-Clessé, Burgundy, '05</b>	14.
<b>Conundrum, White Blend, California, '07</b>	15.

## CABERNET SAUVIGNON/CAB BLENDS

<b>Gundlach Bundschu “Block 13”, Cabernet Sauvignon, Sonoma County, '05</b>	12.
<b>Coppola “Director’s Cut”, Cabernet Sauvignon, Alexander Valley, '06</b>	15.
<b>Newton Claret, Red Blend, Napa Valley, '06</b>	14.
<b>Merryvale “Starmont”, Cabernet Sauvignon, Napa Valley, '05</b>	18.

## PINOT NOIR

<b>Ventana, Pinot Noir, Arroyo Seco, '07</b>	12.
<b>Belle Glos “Meiomi”, Pinot Noir, Sonoma Coast, '07</b>	17.

## MERLOT

<b>Tangley Oaks, Merlot, Napa Valley, '06</b>	10.
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## ZINFANDEL

<b>Hobo, Zinfandel, Dry Creek Valley, '07</b>	14.
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## OTHER REDS & UNIQUE BLENDS

<b>Alta Vista, Malbec, Mendoza, '07</b>	11.
<b>Tellus, Montepulciano Blend, Marche, Italy, '07</b>	12.
<b>Lights Out, Shiraz, Barossa Valley, '06 McLaren Vale, '06</b>	14.
<b>Mettler, Petite Syrah, Lodi, '05</b>	14.

## ZA COCKTAILS

<b>Za Lemonade</b>	12.
Grey Goose Citron Vodka, Lemonade, Chambord	
<b>Blue Mojito</b>	12.
Bacardi 8, Fresh Mint, Blueberries and Blueberry Juice	
<b>Cream Soda</b>	12.
Cuarenta y Tres, Ginger Ale and a Cherry	
<b>Maple Syrup Manhattan</b>	12.
Basil Hayden Bourbon, Maple Syrup, Sweet Vermouth	
<b>Bourbon Old Fashion</b>	12.
Makers Mark, Sugar, Angostura Bitters, Muddled Oranges and Cherries, Soda	
<b>Red Stag Side Car</b>	12.
Red Stag Black Cherry Jim Beam, Cointreau, Fresh Lime and Lemon Juice, Cherry	

## ZA MARTINIS

<b>White Za Cosmo</b>	12.
Our Take On A Classic	
<b>The Kiss</b>	12.
Stoli Raspberry Vodka, Fresh Lemon Juice, Chambord, “Will Make You Pucker Up!”	
<b>Big Flirt</b>	12.
Grey Goose Vodka, Triple Sec, Pineapple, Passion Fruit, Champagne	
<b>Peach Jalapeño</b>	12.
Stoli Peachik Vodka, White Cranberry, Fresh lime, Jalapeño	
<b>Bubble Berry</b>	15.
Moët & Chandon Champagne, Bacardi Dragonberry, Sugar Rim	

## SCOTCH

### SPEYSIDE

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

### HIGHLAND

<b>Glenmorangie, 10yr</b>	14.
<b>Oban, 14yr</b>	18.
<b>Glenmorangie, 15yr</b>	20.

### ISLAND

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

<b>Chivas, 12yr</b>	10.
<b>Johnnie Walker, Black</b>	12.
<b>Chivas, 18yr</b>	20.
<b>Johnnie Walker, Gold</b>	32.
<b>Johnnie Walker, Blue</b>	75.

## 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
- P.E.I. Mussels** 12.  
Garlic, Shiner Bock, Fresno Peppers,  
Grilled Sourdough
- Lamb Chop Lollipops on the Bone** 16.  
Mixed Greens, Horseradish Dipping Sauce
- Steak & Sticks – Everyone Loves This!** 18.  
Tender Filet Bites, Fries
- Grilled Texas Quail** 14.  
Salsa Verde, Queso Fresco
- Z Crispy Calamari Salad** 12.  
Asian Greens, Sweet Chili Vinaigrette

## SALADS & SOUP

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

## SIDES

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

**Z** Hotel ZaZa Favorites

Executive Chef – Grant Morgan  
Chef de Cuisine – Adam West

## PRIME STEAKHOUSE FARE

- 16oz. Bone-In Rib Eye** 44.
- 12oz. New York Strip** 42.
- 18oz. Porterhouse** 46.

### Sauces

Garlic & Herb Butter, Red Wine Jus,  
Shiitake Demi, Beurre Rouge, Chimichurri

THE BEST STEAK IN DALLAS

**Z EAT, DRINK AND BE MERRY** 68.  
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
- Z Ginger Beef Tenderloin** 37.  
Sesame Mashed Potatoes, Wasabi Slather,  
Grilled Broccolini, Shiitake Demi
- Nova Scotian Halibut** 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