

## BEVERAGES

### SWEET ENDINGS

MY FIRST LOVE <i>ch vodka, mr. black coffee liqueur, espresso, caramel</i>	16
LAST DANCE <i>frangelico, redemption rye whiskey, luxardo maraschino liqueur</i>	15

### COFFEE

*we proudly serve our friendly local roaster,  
Metropolis Coffee Company*

DRIP COFFEE	4.5
ESPRESSO	4
CAPPUCCINO	5
CAFFÉ LATTE <i>Milk - 2%, Almond, Oat</i>	6

### TEA

*we proudly serve Rishi Organic Teas*

HERBAL CHAMOMILE	6
JASMINE	6
PEACH GREEN	6
EARL GREY	6
BLACK ICED TEA	6
ARNOLD PALMER	6

### SODAS & WATERS

MEXICAN COKE WITH SUGAR CANE	5
MEXICAN SPRITE WITH SUGAR CANE	5
MEXICAN FANTA WITH SUGAR CANE	5
FEVER TREE GINGER BEER	4.5
PANNA STILL 500ml	6
SAN PELLEGRINO 500ml	6
SAN PELLEGRINO 750ml	9

## SPIRITS

### WHISKEY & BOURBON

BASIL HAYDEN'S	16
ANGEL'S ENVY	18
WHISTLE PIG 10 year	24
WOODFORD RESERVE	22
REDEMPTION HIGH RYE	16
FOUR ROSES	18

### SCOTCHES

BALVENIE DOUBLE-WOOD 17 year	18
DALWHINNIE 15 year	17
GLENMORANGIE 10 year	16
THE MACALLAN 12 year	16
OBAN 14 year	16
ARDBERG 10 year	15
JOHNNIE WALKER BLUE	54
LAGAVULIN 16 year	18
LAPHROAIG 10 year	16

### AGAVE

MAESTRO DOBEL SMOKED SILVER HUMITO	28
CORRALEJO 1821 EXTRA AÑEJO TEQUILA	30
DON JULIO BLANCO	15
FORTALEZA BLANCO	16
CASA AMIGOS REPOSADO	16
HERRADURA REPOSADO	15
DEL MAGUEY MEZCAL VIDA	16

### BRANDY, PORT & SUCH

TAYLOR FLADGATE 10 year Tawny Port	14
ST. GEORGE Pear Brandy	14
MARTELL VSOP Cognac	17
LARRESSINGLE XO Armagnac	22
COURVOISIER XO Cognac	33
CH AMARO	14



## BRUNCH & COCKTAILS



## COCKTAILS

<b>BLOODY MARY</b> <i>ch distillery vodka, housemade bloody mix</i>	<b>15</b>
<b>ZINZANNI MIMOSA</b> <i>sparkling wine, orange &amp; passion fruit juice</i>	<b>14</b>
<b>ZAZOU BELLINI</b> <i>sparkling wine, white peach purée</i>	<b>14</b>
<b>ZINZANNI OLD FASHIONED</b> <i>four roses bourbon, spiced demerara syrup, peychaud's bitters</i>	<b>16</b>
<b>DUO 19</b> <i>la collina 'fermentum' lambrusco, aperol, grapefruit, soda</i>	<b>16</b>
<b>HAIL CAESAR</b> <i>corazón blanco tequila, del maguey mezcal vida, pineapple, lime</i>	<b>15</b>
<b>THE CLEO</b> <i>cucumber infused ch distillery gin, fever tree ginger beer, lime</i>	<b>15</b>
<b>FLY ME TO THE MOON</b> <i>ch distillery vodka, lucano anniversario limoncello, butterfly pea flower, sparkling wine</i>	<b>16</b>
<b>SANGRIA OF THE DAY</b>	<b>15</b>
<b>ZERO PROOF</b>	
<b>KEEP IT COOL</b> <i>cucumber, mango, lime, agave, ginger beer</i>	<b>7</b>
<b>LEMON SQUEEZY</b> <i>butterfly pea flower, lemonade, blueberries, mint</i>	<b>7</b>
<b>DRAFT BEER</b>	
<b>BROOKLYN AMBER LAGER</b> 5.2%	<b>9</b>
<b>DOVETAIL LAGER</b> 4.8%	<b>9</b>
<b>HALF ACRE DAISY CUTTER PALE ALE</b> 5.2%	<b>9</b>
<b>ALLAGASH WHITE WITBIER</b> 5.1%	<b>10</b>
<b>BOTTLED BEER</b>	
<b>CRUZ BLANCA PALM SHADE PALE ALE</b> 6%	<b>9</b>
<b>OFF COLOR BREWING APEX PREDATOR FARMHOUSE ALE</b> 6.5%	<b>10</b>
<b>NEW BELGIUM DOMINGA SOUR</b> 6%	<b>8</b>
<b>LEFT HAND MILK STOUT NITRO</b> 6%	<b>10</b>
<b>RIGHT BEE CIDER, rotating selection</b>	<b>9</b>
<b>CITY WATER PINK LEMONADE</b>	<b>10</b>
<b>HARD SELTZER</b> 5%	<b>8</b>
<b>PERONI LAGER, 4.7%</b>	<b>8</b>

## WINES BY THE GLASS SPARKLING

<b>PROSECCO, Santome, Veneto, IT</b>	<b>14</b>
<b>CAVA BRUT ROSÉ, Segura Viudas, Catalonia, SP</b>	<b>15</b>
<b>BRUT ROSÉ, Lucien Albrecht, Cremant d' Alsace, FR</b>	<b>17</b>
<b>CHAMPAGNE, Moet &amp; Chandon, FR</b>	<b>26</b>
<b>CHAMPAGNE, Piper Heidsieck 1785, FR</b>	<b>22</b>
<b>MOSCATO D'ASTI, Tintero Elvio, Piemonte, IT</b>	<b>15</b>
<b>LAMBRUSCO, La Collina 'Fermentum', Emilia, IT</b>	<b>15</b>

**SPARKLING FLIGHT 38**  
*Santome Prosecco, Lucien Albrecht  
Brut Rosé, Piper Heidsieck Champagne*

## WHITE

<b>PINOT GRIGIO, Terra Viva, Veneto, IT</b>	<b>13</b>
<b>ALBARIÑO, Pazo do Mar, Ribeiro, SP</b>	<b>15</b>
<b>SAUVIGNON BLANC, Petit le Mont, Loire Valley, FR</b>	<b>14</b>
<b>SANCERRE, Francois le Saint, Sancerre, FR</b>	<b>19</b>
<b>CHARDONNAY, Bouchard Père &amp; Fils, Bourgogne, FR</b>	<b>16</b>
<b>CHARDONNAY, Tyler, Santa Barbara, CA</b>	<b>19</b>

## ROSÉ

<b>GRENACHE/CAB, Domaine Montrose, Languedoc, FR</b>	<b>14</b>
<b>GRENACHE/CINSAULT/SYRAH, Chateau Minuty, Côtes de Provence, FR</b>	<b>17</b>

## RED

<b>PINOT NOIR, Domaine Rudel, Languedoc, FR</b>	<b>15</b>
<b>PINOT NOIR, Banshee, Sonoma, CA</b>	<b>18</b>
<b>MALBEC, La Riojana, La Rioja, AR</b>	<b>15</b>
<b>ZINFANDEL, Bedrock, Sonoma, CA</b>	<b>17</b>
<b>CABERNET SAUVIGNON, Silver Ghost, Napa Valley, CA</b>	<b>21</b>

## LET'S GET THIS PARTY STARTED

<b>RICOTTA TOAST v</b> <i>strawberry jam, thyme, olive oil, sea salt</i>	<b>12</b>	<b>CHILLED JUMBO SHRIMP GF</b> <i>chili garlic cocktail sauce</i>	<b>22</b>
<b>WARM CIABATTA BREAD v</b> <i>honey chili butter</i>	<b>7</b>	<b>CRISPY BRUSSELS SPROUTS v, GF</b> <i>parmesan, lemon, honey, hazelnuts, mint, chili flakes</i>	<b>16</b>
<b>add herb garlic butter 3</b>		<b>FRIED ARTICHOKE HEARTS v</b> <i>pecorino, herb aioli</i>	<b>16</b>
<b>BAKED GOAT CHEESE v</b> <i>basil tomato sauce, garlic bread</i>	<b>16</b>	<b>MAC &amp; CHEESE v</b> <i>add bacon 4 / shrimp 7</i>	<b>13</b>
<b>ARTISANAL CHEESE PLATE v</b>	<b>19</b>	<b>PARMESAN TRUFFLE FRENCH FRIES v, GF</b> <i>garlic aioli</i>	<b>12</b>
<b>LUMP CRAB CAKES GF</b> <i>meyer lemon aioli, gremolata</i>	<b>22</b>		

## BRUNCH

### ON THE TABLE

**HUMMUS, OLIVES,  
PITA BREAD TOASTS v+, GFO**

### FIRST COURSE

**ZINZANNI CAESAR v, GF**  
*kale, romaine, parmesan crisps, watermelon  
radish, pickled red onions, Caesar dressing*

### MAIN COURSE

*please select one*

**CHICKEN VESUVIO GFO**  
*herb roasted chicken thighs, lemony potatoes,  
petite peas, white wine velouté*

**BRAISED PORK  
SHOULDER AGRODOLCE GF**  
*mashed yukon potatoes, roasted vegetables,  
apricot mostarda, fresh herbs*

**SHRIMP CAMPANELLE PASTA\***  
*blistered tomatoes, asparagus,  
lemon cream sauce, fresh herbs*

**WILD MUSHROOM RISOTTO CAKE v+, GF**  
*roasted zucchini, eggplant, peppers,  
mushrooms, thyme, pine nuts*

**SMOKED SALMON & BAGEL**  
*Debbie's egg salad, red onions, cucumbers, capers, herb cream cheese*

### DESSERT

**FLOURLESS CHOCOLATE TORTE**  
*white chocolate shavings, raspberry sauce*

**ZINZANNI CAKE SLICE 9**  
*layers of red velvet, chocolate and  
golden vanilla cake, vanilla butter cream  
and black chocolate ganache*

**THE ICONIC GODDESS  
RAINBOW CAKE SLICE 9**  
*6 layer vanilla cake with vanilla meringue  
buttercream frosting*

20% SERVICE CHARGE IS ADDED TO FINAL BILL FOR PARTIES OF 6 OR MORE

GF = gluten free, GFO = gluten free option, V = vegetarian, V+ = vegan

\*Consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish may result in an increased risk of foodborne illness. Individuals with certain underlying health conditions may be at higher risk and should consult their physician or public health official for further information.