

## BEVERAGES

### SWEET ENDINGS

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

### COFFEE

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

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

### 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	28
SILVER HUMITO	
CORRALEJO 1821 EXTRA	30
AÑEJO TEQUILA	
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



DINNER & COCKTAILS
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## COCKTAILS

ZINZANNI OLD FASHIONED <i>four roses bourbon, spiced demerara syrup, peychaud's bitters</i>	16
DON'T STOP ME NOW <i>four roses bourbon, lemon, simple syrup, wine float</i>	16
DUO 19 <i>la collina 'fermentum' lambrusco, aperol, grapefruit, soda</i>	16
HAIL CAESAR <i>corazón blanco tequila, del maguey mezcal vida, pineapple, lime</i>	15
THE CLEO <i>cucumber infused ch distillery gin, fever tree ginger beer, lime</i>	15
RA RA RUM <i>appleton estate reserve rum 8 year, amaretto, pineapple, blood orange, grenadine</i>	15
FLY ME TO THE MOON <i>ch distillery vodka, lucano anniversario limoncello, butterfly pea flower, sparkling wine</i>	16
SANGRIA OF THE DAY	15
<b>ZERO PROOF</b>	
KEEP IT COOL <i>cucumber, mango, lime, agave, ginger beer</i>	7
LEMON SQUEEZY <i>butterfly pea flower, lemonade, blueberries, mint</i>	7
<b>DRAFT BEER</b>	
BROOKLYN AMBER LAGER 5.2%	9
DOVETAIL LAGER 4.8%	9
HALF ACRE DAISY CUTTER PALE ALE 5.2%	9
ALLAGASH WHITE WITBIER 5.1%	10
<b>BOTTLED BEER</b>	
CRUZ BLANCA PALM SHADE PALE ALE 6%	9
OFF COLOR BREWING APEX PREDATOR FARMHOUSE ALE 6.5%	10
NEW BELGIUM DOMINGA SOUR 6%	8
LEFT HAND MILK STOUT NITRO 6%	10
RIGHT BEE CIDER, rotating selection	9
CITY WATER PINK LEMONADE HARD SELTZER 5%	10
PERONI LAGER 4.7%	8

## WINES BY THE GLASS SPARKLING

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

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

## WHITE

PINOT GRIGIO, Terra Viva, Veneto, IT	13
ALBARIÑO, Pazo do Mar, Ribeiro, SP	15
SAUVIGNON BLANC, Petit le Mont, Loire Valley, FR	14
SANCERRE, Francois le Saint, Sancerre, FR	18
CHARDONNAY, Bouchard Pere & Fils, Bourgogne, FR	16
CHARDONNAY, Tyler, Santa Barbara, CA	19

## ROSÉ

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

## RED

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

## LET'S GET THIS PARTY STARTED

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

## DINNER

**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 GF, v+  
*roasted zucchini, eggplant, peppers, mushrooms, thyme, pine nuts*

**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.