
**SPECIALITY
COCKTAILS**

Maestro's Magic

Empress 1908 Gin, East Imperial
Yuzu Tonic, Ruby Red Grapefruit

12

Critic's Choice

Batch 206 Vodka,
Thai Basil-Black Pepper-Citrus
Sour, Fresh Lemongrass

13

Love & Chaos

Peloton De La Muerte Mezcal,
CH Distillery Dogma Amargo,
Bittersweet Chocolate-Chili Pepper

12

Maid in Manhattan

Breckenridge Whiskey, Dolin Sweet
Vermouth, Griotte Cherry Liqueur

14

The Reno Ricky

White Wine, Caramelized
Pineapple, Tropical Fruit,
Solara Orange Liqueur Float

11

Dominatrix Delight

Mount Gay Rum, Clement Coconut
And Blue Curaçao Liqueurs,
Coconut Crème

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BEVERAGES

Cider/Craft Beers

Proudly serving 20 Corners Brewery and Postdoc Brewery Craft Beers

Rotating Beer Tap (16 oz) (Ask server for selections.)	7.50
Seattle Cider Company (16 oz)	10
Dragon's Head Perry Pear Cider (750 ml)	28
Bitburger 'Drive' Non-Alcoholic Beer	6

After Dinner Drinks

Naughty Latte	11
Baileys Irish Cream, Frangelico Hazelnut Liqueur, Coffee Liqueur, Baccardi Rum, and Caffè Umbria "Bizzarri" Coffee	

Dominatrix Delight	12
Clement Coconut And Blue Curaçao Liqueurs, Mount Gay Rum, Coconut Crème	

After Dinner Spirits

SINGLE MALT SCOTCH

Glenlivet 12yr	13	Talisker 10yr	17
Laphroaig 10yr Islay	14	Lagavulin 16yr	18
Macallan 12yr	14	Oban 14yr	18
Glenfiddich 15yr	17		

AMERICAN WHISKEY

Westland Sherry Wood American Malt	15
Joseph Magnus Straight Bourbon	28
WhistlePig 12 Year Rye	30

COGNAC/BRANDY

Purkhart Pear Williams Brandy	12
Courvoisier V.S.	14
Hennessy V.S.	13
Remy Martin V.S.O.P	15
Hennessy "Privilege" V.S.O.P	16

Non-Alcoholic

Coke, Diet Coke, Sprite	2.50
Grapefruit, Orange, Cranberry Juice	4
San Pellegrino Blood Orange (200 ml)	4
San Pellegrino Grapefruit (200 ml)	4
San Pellegrino Sparkling Mineral Water (500 ml)	5
Martinelli's Sparkling Apple Cider	4/16
Iced Tea / Sweet Tea*	5
Ginger Beer	5
Strawberry Lemonade	6
Italian Soda (Ask server for selections.)	6
Juggler Juice	6

Coffee

Proudly serving CAFFÉ UMBRIA

Brewed Caffè Umbria "Bizzarri" Coffee*	3
Rishi Organic Tea (Ask server for selections.)	3

*Complimentary refills

DINNER MENU

Appetizer

WINTER SALAD WITH FRESH RICOTTA CHEESE & MINT

Winter Salad With Ricotta Cheese, Mint And Vegetables In A Seasonal, House-Made Pickle

First Course

CREAMY WHITE BEAN AND ROSEMARY SOUP

A Classic Rosemary Braised Corona Bean Bisque, With Winter Squash And Mushroom Gremolata

Main Course *your choice of*

SALMON FILET WITH FENNEL-CITRUS

SALSA AND OLIVE TAPENADE

Salmon Filet With Fennel Salsa And Olive Tapenade, Served With Kale-Cauliflower Puree And Roasted Cauliflower Florets

BRAISED SHORT RIBS WITH CABERNET DEMI-GLACE

Braised Short Ribs Served With Cabernet Demi-Glace Sauce, Roasted Fingerling Potatoes And Baby Carrots, And Truffle, Parsley And Horseradish Pesto

HARVEST TAGINE

Curried 'Tagine Style' Root Vegetables Served With Quinoa, Golden Raisins, Citrus, Arugula And Fresh Herbs

Dessert

CHOCOLATE CAKE "MADAME ZINZANNI"

Decadent Flourless Chocolate Cake, Served With Cherry Compote And Caramel Sauce

Please inform your server of any dietary concerns upon arrival.

**Consuming raw and undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Protein may contain bones.*

MENU ENHANCEMENTS

Appetizer Upgrades

BREAD BASKET Proudly serving Essential Bakery Breads 5
Assorted Breads (Rosemary, Focaccia And Wheat-Rye)
Served With Olive Tapenade And Sea Salt Butter

Add Extra Virgin Olive Oil And Balsamic Vinegar 2.50
Add Black Truffle Butter 3

ASSORTED SPREADS AND BITES 4
Spiced Almonds, Quince Butter, Fig Jam, Pickled Shallots

CHARCUTERIE BOARD 10
(Please ask server for current selections.)

CHEESE BOARD 8
(Please ask server for current selections.)

DUNGENESS CRAB CAKES 18
Crispy Dungeness Crab Cakes Served With Hot And Sour Cucumber Salad

BUTTERNUT SQUASH GNOCCHI 12
House-Made Butternut Squash Gnocchi With Brown Butter And Fresh Herbs

Entrée Upgrades

Substitutes:

RIB-EYE STEAK* 35
Rib-Eye Steak, Grilled To Order, Served With Cabernet Demi-Glace Sauce, Roasted Fingerling Potatoes, Roasted Baby Carrots, And Truffle, Parsley And Horseradish Pesto

Add Ons:

LOBSTER TAIL 22
Add A Maine Lobster Tail, Served With Yuzu Citrus Butter To Any Entrée Or Entrée Upgrade

DUNGENESS CRAB CAKES 18
Add Crispy Dungeness Crab Cakes, Served With Hot And Sour Cucumber Salad To Any Entrée Or Entrée Upgrade

Add Black Truffle Butter 3

Add Roasted Forest Mushrooms 4

A \$8 meal gratuity will be added for the food service portion of your 4-course dinner. 20% gratuity will be added for groups of 6 or more.

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FLIGHTS & PAIRINGS

Wine Flight

FOUR TASTINGS (3 oz) 33

Wine Pairings

Appetizer

DMNE. OLIVIER MORIN CRÉMANT DE BOURGOGNE 12/40
Chardonnay/Pinot Noir, Burgundy, France NV

First Course

FELSINA BERARDENGA CHIANTI CLASSICO 14/48
Sangiovese, Tuscany, Italy, 2016

Main Course - Short Ribs

BAER "ARCTOS" 18/75
Bordeaux Blend, Columbia Valley, WA 2013

Main Course - Salmon

LEMELSON'S "THEA'S SELECTION" 17/58
Pinot Noir, Willamette Valley, OR 2016

Main Course - Vegetarian

SYNCLINE "SUBDUCTION RED" 15/55
Syrah/Mourvedre/Grenache, WA 2015

Dessert

MAISON LUCIEN ALBRECHT BRUT ROSEE 13/40
Pinot Noir, Alsace, France NV

Whiskey & Bourbon Flight

THREE TASTINGS (2.25 oz) 35

WhistlePig 12 Year Rye Whiskey
New American Oak, French Sauternes And Port Casks, 86 proof

Westland Sherry Wood American Malt
New American Oak, Pedro Ximénez And Oloroso Sherry Casks, 80 proof

Joseph Magnus Straight Bourbon Whiskey
New Charred American Oak, Pedro Ximenez, Oloroso Sherry, And Cognac Casks, 100 proof

See the Teatro ZinZanni Wine List
for glass & bottle selections
