

# BEVERAGES

## After Dinner Drinks

**Naughty Latte** 13  
Baileys Irish cream, Frangelico Hazelnut Liqueur,  
Bacardi Rum, and Caffè Umbria Arco Etrusco Espresso

**Monkey Business** 14  
Bacardi Reserva Ochoa Gold Rum , Frangelico Hazelnut  
Liqueur, Crème de Banana Liqueur, Banana, Pineapple,  
Coconut Milk

## After Dinner Spirits

### SINGLE MALT SCOTCH

Laphroaig 10yr	14	Lagavulin 16yr	18
Macallan 12yr	14	Oban 14yr	18
Kurayoshi 12yr	17	Nardini Reserva	
Talisker 10yr	17	Grappa	18

### AMERICAN WHISKEY

Woodinville Whiskey Company Bourbon	12
Woodinville Whiskey Company Rye	13
Whistle Pig Rye 12yr	30

### COGNAC & BRANDY

Hennessy V.S.	13
Courvoisier V.S.	14
Dragon's Head Pommeau	16
Remy Martin V.S.O.P	22
Hennessy XO	34

## Coffee Proudly serving CAFFÈ UMBRIA

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

\*Complimentary refills

## Espresso

Doppio Espresso	4
Caffè Latte	6
Cappuccino	6

## Non-Alcoholic

Coke, Diet Coke, 7 Up	2.50
Thomas Kemper Root Beer (12 oz)	4
Black Cherry Soda (12 oz)	4
Grapefruit, Orange, Cranberry Juice	4
Martinelli's Sparkling Cider	4/16
San Pellegrino Sparkling Mineral Water (500 ml)	5
Iced Tea/Sweet Tea*	5
Ginger Beer	5
Strawberry Lemonade	6
Italian Soda (Ask server for selections.)	6

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

# DINNER MENU

## Salad

Seasonal Vegetable Salad With Romaine Lettuce,  
Baby Spinach, Olive, Watermelon Radish,  
Cucumber, Snap Pea, Cherry Tomato, Red Bell  
Pepper, Green Chickpea

## Soup

Grilled Tomato and Smoked Pepper Bisque

## Main Course *your choice of*

### FISH

Grilled Spiced Yellowfin Tuna, Spring Pea, Carrot  
and Mint Couscous, Watermelon Radish

### MEAT

Grilled Prime Sirloin, Potato Whip, Grilled  
Asparagus, Red Wine Demi-Glace, Kale Pesto

### VEGETARIAN

Goat Cheese Ravioli, Grilled Portobello  
Mushroom, Asparagus, Kale Pesto

### VEGAN

Curried Cauliflower Steak, Pumpkin Mustard,  
Apple Salsa, Truffle Oil

## Dessert

Lemon Curd Tartlet, Fresh Berries, Mint

*Please inform your server of any dietary concerns  
upon arrival..*

## Around the World

### Champagne and Sparkling Wine Flight

FOUR TASTINGS (2.5 OZ EA) 36

LLOPART BRUT RESERVE ROSE 13/50  
Monastrell/Garnacha/Pinot Noir, Penedes, SP 2015

SCHRAMSBERG BRUT ROSE 18/85  
Pinot Noir/Chardonnay, North Coast, CA NV

DEUTZ BRUT ROSE 28/120  
Pinot Noir/Chardonnay, Aÿ, Champagne, FR NV

BANFI ROSA REGALE 14/45  
Brachetto d'Acqui, Piedmont, IT

# MENU ENHANCEMENTS

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## Appetizer Upgrades

<b>DUNGENESS CRAB CAKES</b>	22
Basil Aioli, Tomato Salsa	
<b>AHI TUNA TARTARE</b>	16
Fresh tuna, pear, ginger, chile-sesame sauce	
<b>ARTISAN CHEESES</b>	16
With Preserves, Fruits, and Crackers (Please ask server for current selections.)	
<b>CHARCUTERIE BOARD</b>	15
(Please ask server for current selections.)	
<b>CLASSIC PRAWN COCKTAIL</b>	14
Prawns, house-made cocktail sauce	
<b>SMOKED PORTOBELLO MUSHROOM TOASTS</b>	10
Smoked Portobello Mushroom, Fresh Goat Cheese, Truffle Honey	
<b>FRESH BREAD BASKET</b>	5
Assorted Breads Served With Orange Sea Salt Butter	
Add Extra Virgin Olive Oil & Balsamic Vinegar	2.50
Add Olive Tapenade	3
Add Black Truffle Butter	4

## Entrée Upgrades

<b>ST.HELENS RANCH RIBEYE</b>	42
Grain-Fed Prime Rib Eye*, Potato Whip, Grilled Asparagus, Red Wine Demi-Glace, Kale Pesto (14 oz, grilled to order)	
Add Dolce Gorgonzola Cheese	4
<b>LOBSTER TAIL</b>	28
Add an Atlantic Lobster Tail served with Yuzu Butter to any Entrée	
Add Black Truffle Butter	4
<b>DUNGENESS CRAB CAKES</b>	22
Add Dungeness Crab Cakes Served With Basil Aioli To Any Entrée	
<b>SEA OF CORTEZ BLUE PRAWNS</b>	16
Add Sea of Cortez Blue Prawns served with Truffle Butter to any Entrée	

An \$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. Groups of 6 or more will be presented with one check.

Corkage Fee – \$25

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# FLIGHTS & PAIRINGS

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## Love, Chaos, & Dinner Wine Flight

FOUR TASTINGS (3 OZ EA) 35

### Salad

**FRIEND & FARMER**  
Verdejo, Castilla La Mancha, SP 2017 12/45

### Soup

**BODEGAS LOPEZ DE HEREDIA "VINA CUBILLO"**  
Tempranillo/Garnacho/Graciano/Mazuelo,  
Rioja SP 2009 14/55

### Main Course - Fish

**DELILLE CELLARS ROUSSANNE**  
Roussanne, Red Mountain, WA 2017 15/45

### Main Course - Vegetarian & Vegan

**CHATEAU COMBEL LA SERRE**  
"LE PUR FRUIT DU CAUSSE"  
Malbec, Cahors, FR 2017 12/45

### Main Course - Meat

**MARK RYAN "DEAD HORSE"**  
Cabernet Sauvignon/ Merlot/Cabernet Franc/Petit Verdot  
Red Mountain, WA 2016 20/75

### Dessert

**MICHELE CHIARLO NIVOLE MOSCATO D'ASTI**  
Piedmont, IT 2018 15/45

## Cider/Craft Beers

Proudly serving 20 Corners Brewery and Sumerian Brewing Company

Rotating Beer Tap (16 oz) (Ask server for selections.) 7.50

Browerij Les Deprorables  
Rotating (22 oz) (Ask server for selection) 11

Woodinville Ciderworks  
Rotating Tap (16 oz) (Ask server for selections.) 9

DragonsHead Perry Cider, Vashon Island (750 ml) 30

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See the Teatro ZinZanni Wine List  
for glass & bottle selections

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**SPECIALTY  
COCKTAILS & SPIRITS**

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**'Cuz I Love You**

Empress 1908 Gin, East Imperial Yuzu Tonic, Yuzu,  
Lemongrass

**15**

**Glitter & Be Gay**

White Wine, Passion Fruit, Mango, Lychee,  
Cipriani's Peach Belline Float

**13**

**ZinZanni Style**

Woodinville Whiskey Company Bourbon, Alessio  
Chinato Vermouth, The Bitter Truth Bogart's  
Bitters

**16**

**Love & Lust**

Grey Goose Vodka, Rose Petal Liqueur, Black  
Pepper Tincture, Lemon

**14**

**Feeling Good Mojito**

Bacardi Superior, Pink Guava, Lime, Mint

**14**

**Monkey Business**

Bacardi Reserva Ochoa Gold Rum , Frangelico  
Hazelnut Liqueur, Crème de Banana Liqueur,  
Banana, Pineapple, Coconut Milk

**14**

**Tromba Tequila Trio**

Blanco/Reposado/Anejo  
Craft-Distilled in Jalisco, Mexico

**21**

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