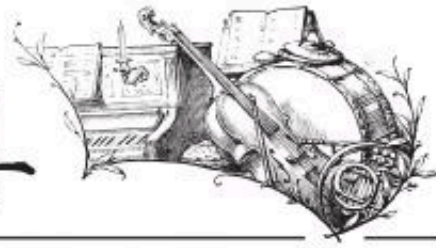




☆☆☆
ZIRZAMIN
 SUBTERRANEAN MUSIC PARLOUR



FOOD

Breakfast Tacos (2)

served all night

Egg, pepper jack cheese and potatoes with pico de gallo & Verde sauce, \$6, add bacon or sausage \$1

Chile con Queso

with house-made tortilla chips

Austin-style traditional queso made with Lone Star beer, \$5

Romaine Salad

Romaine, cucumber, tomato, shaved fennel and hard-boiled eggs w/ cucumber vinaigrette, \$6

Burger w/ Fried Egg

Choice beef, topped w/ fried egg, crispy fried onions, bacon, \$7

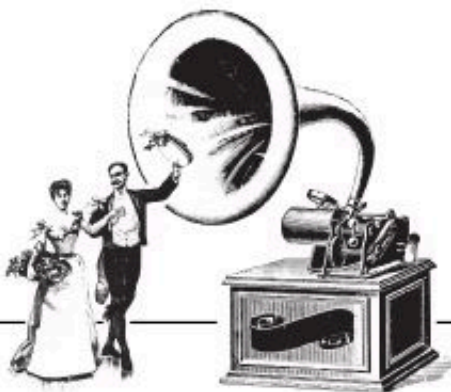
add pepper jack cheese \$1, add hand-cut fries \$2

Brisket Tacos (2)

Guajillo rubbed slow smoked brisket with lettuce, cilantro, Cotija cheese, pico de gallo and Verde sauce on corn tortillas \$6

Grown Up Grilled Cheese Sandwich

Grilled Fontina cheese on sourdough with bacon and dill pickle \$5, add hand-cut fries \$2



COCKTAILS

Pancho and Lefty

Espolón Reposado tequila, Drambuie, chipotle syrup, lemon juice and orange bitters, \$11

She Asked Me for Water...

Rittenhouse Rye Whisky, Applejack, maple syrup, orange and Angostura bitters, \$11

Raised By Wolves

Espolón Blanco tequila, Ilegal Mezcal Joven, agave nectar, Angostura and orange bitters, \$12

The Green Grass

Tito's vodka, St Germain, lemon juice and cucumber purée, \$12

The Fun of Watching Fireworks

Plymouth gin, yellow chartreuse, lemon juice, pepper jelly, bitters, \$1

Plus an eclectic selection of liquors, wine and a rotating local & specialty craft beers. Ice cold Lone Star and Tito's Vodka always available.

Currently featuring a solid collection of well-made tequilas, single malt scotches and artisan whiskey/ryes. We're passing on a few over-marketed brands. If we don't love it, we're probably not gonna ask you to love it.