



## COLD STARTERS

### SEASONED PORK RINDS 7

Nori, togarashi, smoked salt, sesame oil

### BLACKENED SHRIMP COCKTAIL 14

Spiced banana ketchup cocktail sauce, lime

### FOIE-FRIES 19

Foie gras, rutabaga, and daikon fries

### AVOCADO CRAB TOAST 19

Sourdough, mustard-lime aioli, radish

### BURRATA TOAST 17

Sourdough, buffalo milk burrata, broccoli-pistachio pesto, charred rab, pickled pistachio

## HOT STARTERS

### OCTO POPPERS 15

Red curry tempura'd octopus, Thai-infused fluffy coconut

### SPICED LAMB MEATBALLS 13

Sauce bravas, pickled fig, watercress, shaved pecorino

### SEASONED CHICKPEA FRIES 10

Harissa aioli

### BAKED GOAT CHEESE 11

Balsamic tomato jam, herbed sour dough

### MANCHEGO CROQUETTE 10

Date, lime, arugula, manchego cheese

### AMISH CHICKEN WING 12

Piri piri, minted raita, lemon

- OR -

Soy glazed, Korean chili dip, sesame seed

## ZAH

### CLASSIC MARGHERITA 15

Heirloom tomato, buffalo milk mozzarella, Italian basil, garlic oil

### PEPPERONI 17

Housemade tomato sauce, mozzarella

### LOCALLY SOURCED ITALIAN FENNEL SAUSAGE 16

Tomato sauce, mozzarella, shaved fennel

### ARTISANAL CHEESE 16

Fontina fontal, buffalo mozzarella, pecorino, reggiano, manchego

### TRUFFLE 24

Black truffle emulsion, pecorino cheese, sunny hen egg

### FLAMBE "TART FLAMBEE" 20

Bacon, red onion, soubise, fired tableside

### LOBSTER AND CAVIAR 35

Fromage blanc, butter poached lobster, paddlefish caviar, arugula, lemon

## GREENS

Add chicken 8, shrimp 8, or steak 10 to any salad

### ORGANIC GREENS SALAD 12

House mix, shaved vegetable, preserved meyer lemon vinaigrette

### CAESAR SALAD 13

Baby gem, sourdough crouton, shaved parmesan

### HEIRLOOM KALE SALAD 15

Medley of kales, charred grapes, pickled cranberries, candied walnut, mustard-herb vinaigrette, croutons

### VEGETABLE CHOPPED 17

Chopped greens, green bean, fresh chickpea, tomato, red onion, cucumber, broccoli, asparagus, bell peppers, tarragon vinaigrette

## BETWEEN THE BUNS

Add truffle MP - Add lobster 25

### KOREAN PORK BELLY SLIDER 14

Kimchee-burnt scallion slaw, soy glazed, pickled hon shimeji, go chu jang

### LOBSTER ROLL SLIDER 19

Old bay aioli, celery, apple, chip

### MARINATED TOFU SLIDER 12

Wasabi aioli, wakame slaw, avocado

### MINI BURGER SLIDER DOUBLE STACK 18

Truffle aioli, cheddar cheese, dill pickle, lettuce, tomato

### FILET MIGNON SLIDER A LA "FRENCH ONION SOUP" 20

Caramelized onion aioli, gruyere cheese, Vidalia onion

### ROASTED CHICKEN SANDWICH 17

Calabrese aioli, arugula, pancetta, pecorino, red onion

### PARLAY "MAC DADDY" DINNER BURGER 17

Dry aged double beef patty, American cheddar, pickle, lettuce, tomato, relish aioli, sesame seed bun

### CHICKEN FRIED CHICKEN BURGER 16

Waffle Bun, dill pickle aioli

### STEAK HOUSE BURGER 19

8 oz. prime beef, mustard-lime aioli, egg and bacon

## THE STEAK

24 oz. dry aged bone-in rib eye, with a side  
80

## ADDITIONS

Shareable • Add truffle MP - Add lobster 25

### OXTAIL "BEER CHEESE" MAC AND CHEESE 15

### OLD BAY POTATO CHIPS & MALT VINEGAR 7

### GRILLED ASPARAGUS 8

Charred lemon, parmesan

### ROASTED BABY SWEET POTATO 8

Chermoula, parsley, maldon

### FRITES AND AIOLI 12

Selection of dipping sauces

### BROWN BUTTER MASHED POTATOES 12

Truffle jus

## COCKTAILS

### GRAPEFRUIT MULE 12

BELVEDERE GRAPEFRUIT,  
MAGUEY SYRUP, OWENS  
GRAPEFRUIT, LIME

### CHAMPAGNE COCKTAIL 12

BEEFEATER GIN, ELDERFLOWER  
SYRUP, FRAMBOISE

### PARLAY MARGARITA 12

CASAMIGOS BLANCO, MAGUEY  
SYRUP, TRIPLE SEC, LIME JUICE

### SMOKED BANANA DAIQUIRI 12

CAPTAIN MORGAN, SMOKED  
SIMPLE SYRUP, BANANA LIQUOR,  
LIME JUICE

## WINE

### PROSECCO 10 | 39

MIONETTO LUX, ITA

### ROSE 10 | 39

DE PAOLO, ITA

### PINOT GRIGIO 13 | 51

RUFFINO LUMINA ITA

### SAUVIGNON BLANC 13 | 51

KIM CRAWFORD,  
MARLBROUGH, NZ

### CHARDONNAY 14 | 55

FERRARI, SONOMA, CA

### CHENIN BLANC 13 | 51

TERRA D'ORO, CLARKSBURG, CA

### PINOT NOIR 11 | 43

HIGHER GROUND, MONTEREY, CA

### MERLOT 12 | 47

VELVET DEVIL, WASHINGTON, OR

### RED BLEND 16 | 63

SAVED, CA

### MALBEC 10 | 39

GRAFFIGNA, SAN JUAN, ARG

### CABERNET SAUVIGNON 12 | 47

JOEL GOTT, NAPA VALLEY, CA

## BEER

### DOMESTIC

#### ALLAGASH WHITE 8

WITBIER, ALLAGASH BREWING  
CO., 5.1%

#### BUD LIGHT 6

LIGHT LAGER, ANHEUSER-BUSCH,  
4.2%

#### BUDWEISER 6

AMERICAN ADJUNCT LAGER,  
ANHEUSER-BUSCH, 5%

#### LAGUNITAS IPA 7

AMERICAN IPA, LAGUNITAS  
BREWING CO., 6.2%

#### MATILDA 8

BELGIAN STRONG PALE ALE,  
GOOSE ISLAND BEER CO., 7%

#### SOFIE 8

SAISON, GOOSE ISLAND BEER  
CO., 6.5%

#### TWO HEARTED 7

AMERICAN IPA, BELL'S BREWERY 7%

#### ACE PEAR CIDER 7

PEAR CIDER, CALIFORNIA CIDER  
CO., 4.5%

### IMPORT

#### AMSTEL 7

LIGHT LAGER, AMSTEL  
BROUWERJI, 3.5%

#### CORONA 7

AMERICAN ADJUNCT LAGER,  
GRUPO MODELO, 4.6%

#### HEINEKEN 7

PALE LAGER, HEINEKEN INT., 5%

#### STELLA ARTOIS 8

EURO PALE LAGER, STELLA  
ARTOIS, 5%

#### STELLA CIDRE 8

APPLE CIDER, STELLA ARTOIS, 4.5%



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**INDULGE**

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**FRENCH DOUGHNUTS 12**

Vanilla, cinnamon, cocoa, chocolate sauce

**MOLTEN CHOCOLATE BROWNIE 12**

Chocolate brownie, vanilla chantilly, long-stemmed strawberry dipped in chocolate and rolled in pop rocks

**BANANA BREAD PARFAIT 12**

Spiced cajeta, banana brulee, banana-rum cream, banana chips

**WHIPPED CHEESECAKE 12**

Honeycomb, candied lemon, teddy grahams, with a side of chocolate covered graham crackers

**ICE CREAM SUBMARINE SANDWICH 25**

Giant eclair stuffed with six artisanal ice creams, whipped cream, cherries, nuts, chocolate espresso beans, chocolate chips, banana chips, drizzled chocolate sauce, fresh bananas and strawberries

**COFFEE 3**  
**ESPRESSO 3**  
**CAPPUCINO 4**