ZUNI
DINNER TO GO
Pick up 4:00 pm – 6:30 pm

Acme levain bread with butter 3.00 OR with Gianfranco Becchina olio verde 5.00
6 Earthquake Bay oysters* with mignonette – Tomales Bay 17.00
Jar of 50 house-cured anchovy fillets in extra-virgin olive oil 20.00
ADD anchovy accompaniments celery, Parmigiano-Reggiano, and coquillo olives for 3 servings 10.00

Zuni Caesar salad* 17.00
Little Gem lettuce salad with avocado, grapefruit, radishes, and coriander seed vinaigrette 14.00
Spring greens soup with a soft-cooked egg and Meyer lemon 12.00

Shoestring potatoes 7.00 ADD aioli* 2.00

Grilled portobello mushroom “burger” on rosemary focaccia with aioli* and Zuni pickles 14.00
Shelburne Farms cheddar cheese Bayley Hazen Blue cheese grilled onions
add 2.00 add 2.00 add 1.00

Zuni Chicken for Community: The classic Zuni Café roasted chicken for two with $10 donated to
UR Blessings, a Hayes Valley-based organization fighting food insecurity in our city 58.00

Chicken for two roasted in the wood-fired brick oven;
warm bread salad with scallions, garlic, mixed greens, dried currants, and pine nuts 48.00
Side bread salad 12.00

Chocolate sponge cake with spiced ganache, cocoa nibs, and orange zest 12.00

Beautiful floral bouquets by Zuni Café’s florist, Rebekah from The Petaler
available Friday - Sunday only  AQ

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

1658 Market Street San Francisco, California 94102 Tel. 415.352.2522
**ZUNI**

**TO GO**

**Hot spiced apple cider** jar with organic apple cider, orange, and warm winter spices; 0% ABV
12 oz  $10

**Hot Zuni Toddy** jar with Plantation O.F.T.D. rum, Cointreau, honey, lime, cinnamon
makes three 4.5 oz cocktails  $32

**Paper Plane** jar with Buffalo Trace Bourbon, Aperol, Amaro Nonino, lemon
makes three 5 oz cocktails  $32

**Zuni fresh lime margarita** jar with Cimarron tequila, Cointreau, fresh lime, and Maldon salt and lime wedges for garnish
makes three 5 oz cocktails  $27

**Elderflower Cocktail** jar with New Deal gin, Fiorente elderflower liqueur, lemon, and Prosecco
makes three 5.5 oz cocktails  $32

**Beers:** Scrimshaw Pilsner and Racer 5 IPA  $5 each

- 2016 ZUNI Sandhi Wines Chardonnay *Santa Barbara County* 750 ml
- 2016 ZUNI Mount Eden Pinot Noir *Santa Cruz Mountains* 750 ml
- 2018 Hudson "Pick Up Sticks" Grenache *Napa Valley* 750 ml
  $35 each

- 2019 Domaine Tempier Bandol Rosé *Provence, France* 750 ml
  $45

- NV Louis Bouillot “Perle d’Aurore” Crémant de Bourgogne Brut Rosé *Burgundy, France* 750 ml
  $30

- NV Eric Rodez Grand Cru "Cuvée des Crayères" Brut *Champagne Ambonnay, France* 750 ml
  $60

**ZUNI Wine 6-pack**  $420

- NV Billecart-Salmon **Brut Rosé Champagne** *Mareuil-sur-Ay, France*
- 2017 Domaine Paul Pillot **Bourgogne** *Burgundy, France*
- 2018 Domaine Tempier **Bandol Rosé** *Provence, France*
- 2018 Pax Mahle Wines “Sonoma-Hillsides” **Syrah** *Sonoma County*
- 2017 Domaine Marc Roy “Vieilles Vignes” **Gevrey-Chambertin** *Burgundy, France*
- 2015 Casanova di Neri **Brunello di Montalcino** *Tuscany, Italy*

**Non-alcoholic beverages:** Il Nostro Chinotto and Boylan Cane Cola  $3 each

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