ZUNI

Sample Afternoon menu

House-cured anchovies with celery, Parmigiano-Reggiano, and coqillo olives  12.00
Warm Black Mission figs with Laychee goat cheese, tender herbs,
  toasted pine nuts, lemon zest, and mugolio  16.00
Annabelle and Andy’s garden lettuces with garlic chapons and Banyuls vinagrette  11.00
Wild arugula salad with melon, mint, pickled shallots, yogurt, and Urfa pepper  12.00
Zuni Caesar salad*  17.00
Soup  A.Q.
Polenta with mascarpone or Parmigiano-Reggiano  10.00
FROM THE WOOD-FIRED BRICK OVEN
Pizza with ricotta salata, tomato sauce, and oregano  18.00
Pizza of the day  A.Q.
Chicken for two roasted in the brick oven; warm bread salad with scallions, garlic, greens,
  dried currants, and pine nuts  63.00 (approximately 60 minutes)
MESQUITE GRILLED
Fish with potatoes, peperonata, grilled lemon, and salmoriglio  A.Q.
Quang’s spicy chorizo with shelling beans, Jimmy Nardello and Shishito peppers,
  cilantro, and charred onion crema  22.00
House-ground Stemple Creek Ranch hamburger on grilled rosemary focaccia with aioli* and Zuni pickles  20.00
Shelburne Farms cheddar cheese  Bayley Hazen Blue cheese  grilled onions  heirloom tomatoes
  add 2.75  add 2.75  add 1.25  add 3.50
Marinated olives  6.00  Shoestring potatoes  9.00

This menu is available until 5:30pm (4:30pm on Sundays).

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

APÉRITIF

JUICE & SODA

CAMPARI 9.00  Fresh Lemonade  4.25
Dolin Blanc 9.00  Fresh Orange Juice  4.00/5.50
Punt e Mes 8.00  Fresh Grapefruit Juice  4.00/5.00
Carpano Antica 10.00  Natauro Grape Juice  8.00
Lillet 8.75  Organic Apple Juice  4.25
Lillet Rosé 9.25  Bonal  5.00
Bonal 10.00  Bonal Diet Cola  5.00
Cocchi Americano 10.00  Bonal Ginger Ale  5.00
Veramano Americano 10.50  Fever-Tree Ginger Beer  7.00
Suze 9.00  Abita Root Beer  5.00
Pernod 9.75  Il Nostro Chicotto  7.00
Ricard 8.75  Festivo Portofino  7.00
St. George Absinthe 15.50  Italian Bitter Tonic  7.00
Pineau des Charentes 9.00

WATER

Mountain Valley Spring Water  7.50
Fever-Tree Club Soda  500mL  6.50
Fever-Tree Tonic Water  200mL  4.50

COFFEE, TEA & COCOA

BEER

Scrimshaw Pilsner  6.50
Weihenstephaner Hefeweissbier  8.00
Anchor Steam California Lager  6.75
Racer 5 IPA  7.00
La Fin du Monde Golden Ale  10.75
Ommegang “Hennepin” Saison  10.40
Old Rasputin Imperial Stout  8.00
Clanmiller Non-Alcoholic  6.50

Coffee  3.00
Coffee with Steamed Milk  3.75
Espresso  5.00
Cappuccino  3.75
Caffe Latte  4.25
Mocha Latte  4.75

Ice Bergamot Tea  5.50
Grand Crüin Kooma Tea  6.00
Bao Zhong Oolong Tea  6.50
Gemmaicha Tea  6.00
Superior Black Puer Tea  6.50
Heirloom White Peony Tea  6.50
Nile Valley Chamomile  6.00
Peppermint Infusion  6.00
Hot Coca  4.00

Please note a 6% surcharge will be added to your bill to support San Francisco employee benefits.

We accept Visa, Mastercard, and American Express. We do not accept personal checks. A gratuity of 18% will be added to groups of six or more.

Corkage: Thirty dollars per bottle (500 ml)

ZUNI Café is not responsible for lost or stolen items.

ZUNI Café
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