Marinated olives 7.00  Acme levain bread with butter 4.00  Shoestring potatoes 9.00
Piccolo fritto deep-fried Japanese eggplant, romano beans, and onions with paprika aioli* 18.00
Burrata alla panna with Concord and Lakemont grapes, puntarelle, sultana raisins, pecorino romano, and Zuccardi extra-virgin olive oil 18.00
Marty’s heirloom tomatoes with tahini yogurt, crispy chickpeas, toasted sesame seeds, and Urfa pepper vinaigrette 18.00
House-cured anchovies with celery, Parmigiano-Reggiano, and coquillo olives 18.00
Zuni Caesar salad* 19.00
Wild arugula salad with Fuyu persimmon, Bayley Hazen blue cheese, Medjool dates, and Champagne vinaigrette 16.00
Bowl of polenta with mascarpone or Parmigiano-Reggiano 10.00
Farro, honeynut squash, and wild nettle soup 15.00
Bellwether Farms ricotta gnocchi with young carrots and chervil 25.00
Pasta alla chitarra with Manila clams, wild mushrooms, garlic, sorrel, and crème fraîche 27.00

Grilled delicata squash and Dragon Tongue beans with Aztec beans and cherry tomato relish 28.00
Liberty Ranch duck leg roasted in the wood-fired brick oven with roasted Early Girl tomatoes, cannelini beans, and bacon-braised collard greens 38.00
Pan-seared Fort Bragg ling cod with Piracicaba broccoli, La Ratte potatoes, lemon zest, toasted garlic, and aji panela 38.00
Grilled Stemple Creek Ranch bavette steak, zucchini, and Jimmy Nardello and Shishito peppers with roasted tomatillo salsa 38.00
Chicken for two roasted in the wood-fired brick oven; warm bread salad with scallions, garlic, bitter greens, dried currants, and pine nuts 75.00 (approximately 60 minutes)

$1 from each chicken sold is donated to UR Blessings, a mutual aid organization working to end food injustice.

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

APERTIF  JUICE & SODA  WATER  COFFEE, TEA & COCOA
Campari 11.00  Fresh Lemonade 6.00  Mountain Valley Spring Water 9.00  Coffee 4.00
Dolin Blanc 11.00  Fresh Orange Juice 5.00  Fever-Tree Club Soda 500ml 8.50  Café au Lait 4.75
Punt e Mes 10.00  Fresh Grapefruit Juice 5.00  Fever-Tree Tonic Water 200ml 5.50  Espresso 4.00
Carpano Antica 13.00  Organic Apple Juice 5.00  Cappuccino 4.75
Lillet 10.00  Boylan Cane Cola 6.00  Caffe Latte 6.00
Lillet Rosé 10.00  Boylan Ginger Ale 6.00  Mocha Latte 7.00
Cocchi Americano 11.00  Fever-Tree Ginger Beer 8.50  Black Tonic 6.25
Vergano Americano 11.00  Abita Root Beer 6.00  Scrivani Pilsner 7.00  Iced Bergamot Tea 5.50
Suze 11.00  Il Nostro Chinotto 7.00  Weihenstephaner Hefeweissbier 8.00  Grand Cruin Kazman Tea 6.00
Suze and tonic 12.50  Fort Point KSA 10.00  Bao Zhong Oolong Tea 6.50
Pernod 11.00  Kölsch-Style Ale 8.00  Fort Point Villager IPA 6.00  Genmaicha Tea 6.00
St. George Absinthe 16.00  La Fin du Monde Golden Ale 10.75  Superior Black Puer Tea 6.50
Pineau des Charantes 11.00  Saison Dupont 11.00  Heirolom White Peony Tea 6.50
La Cigarrera 11.00  Old Raisin Imperial Stout 8.00  Nile Valley Chamomile 6.00
Manzanilla Sherry 11.00  Weihenstephaner Non-Alcoholic 7.00  Peppermint Infusion 6.00

A 20% Fair Wage gratuity will be added to your bill to be distributed amongst all employees in the chain of service who work to create your dining experience.
A 5% surcharge will also be added to your bill to support San Francisco employee benefit mandates.

ZUNI Café is not responsible for lost or stolen items. Corkage: Forty dollars per bottle (550 ml)
1658 Market Street, San Francisco, California 94102 Telephone 415.552.2522