ZUNI

Sample Dinner menu

House-cured anchovies with celery, Parmigiano-Reggiano, and 3oz. olive oil 12.00
Devil’s Gulch Ranch rabbit with cucumbers, marinated beets, Belgian endive, Meyer lemon, and almonds 16.00
Deep-fried squash blossoms stuffed with mozzarella, corn, and poblano peppers; onion rings and tomatillo salsa 17.00
Fairytale eggplant and Shishito peppers la plancha with Sungold tomatoes, olives, and salmoriglio 15.00
Annabelle and Andy’s garden lettuces with garlic chaponis and Banyuls vinaigrette 12.00
Wild arugula salad with Sharlyn melon, mint, pickled shallots, feta, and Urfa pepper 12.00
Zuni Caesar salad 17.00

Bowl of polenta with mascarpone or Parmigiano-Reggiano 10.00
Watson Ranch lamb soup with potatoes, chard, and yogurt 13.00
Bellwether Farms ricotta gnocchi with costata romanesca squash, tarragon, and chives 19.00
Spaghetti neri with Manila clams, Monterey Bay squid, Sweet 100 tomatoes, basil, and garlic 19.00

Grilled local King salmon with heirloom tomatoes, string beans, frisée, toasted hazelnuts, and creamy mustard dressing 34.00
Liberty Ranch duck leg braised with white wine, hoja santa, and thyme; roasted Early Girl tomatoes, fennel, and aioli* 33.00
Cranberry bean ragout with long-cooked escarole, chanterelle mushrooms, toasted levain, and a soft-cooked egg 27.00
Grilled Stemple Creek Ranch skirt steak with Dragon Tongue beans, Red Lasoda potatoes, Jimmy Nardello pepper, and chimichurri 33.00
Chicken for two roasted in the wood-fired brick oven; warm bread salad with scallions, garlic, mustard greens, dried currants, and pine nuts 65.00 (approximately 60 minutes)

Marinated olives 6.00 Sautéed spinach with browned butter and capers 8.00 Shoestring potatoes 9.00

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

APERITIF | JUICE & SODA | WATER | COFFEE, TEA & COCOA
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Campari | Fresh Lemonade | Mountain Valley Spring Water | Coffee
Dolin Blanc | Fresh Orange Juice | Fever-Tree Club Soda 200ml | Coffee with Steamed Milk
Punt e Mes | Fresh Grapefruit Juice | Fever-Tree Tonic Water 200ml | Espresso
Carpano Antica | Nasutro Grape Juice | | Cappuccino
Lillet | Organic Apple Juice | | Caffe Latte
Lillet Rose | Boylan Cane Cola | | Mocha Latte
Bonal | Boylan Diet Cola | | Iced Bergamot Tea
Coche Americano | Boylan Ginger Ale | | Grand Cinnamon Keemun Tea
Vergano Americano | Fever-Tree Ginger Beer | | Bao Zhong Oolong Tea
Suze | Abita Root Beer | | Genmaicha Tea
Pernod | Il Nostro Chinotto | | Superior Black Puer Tea
Ricard | Festivo Portofino | | Heirloom White Peony Tea
St. George Absinthe | | | Nile Valley Chamomile
Pineau des Charentes | | | Peppermint Infusion

BEER

- Schrimbauer Prior 6.50
- Weihenstephaner Hefeweissbier 8.00
- Anchor Steam California Lager 6.75
- Racer 5 IPA 7.00
- La Fis du Monde Golden Ale 7.00
- Ommegang "Hennepin" Saison 10.00
- Old Rappatin Imperial Stout 8.00
- Clausthaler Non-Alcoholic 7.00

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: Thirtydollars per bottle (750 ml) ZUNI Café is not responsible for lost or stolen items.

ZUNI Café
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