ZUNI

Sample Dinner Menu

House-cured anchovies with celery, Parmigiano-Reggiano, and coquillo olives 10.75
Piccolo fritto: deep-fried rugosa squash, onions, and Jerusalem artichokes with saba 14.50
Yellowfin tuna confit salad with frisée, fennel, navel oranges, and saffron-ginger vinaigrette 14.00
Crostone with fromage blanc, gold beets, pistachios, bee pollen, and Hudson olio nuovo 14.00

Arugula salad with Manchego, paprika almonds, and citrus vinaigrette 9.75
Belgian endive and mustard green salad with shaved Brussels sprouts and caraway seed-mustard dressing 10.00
Zuni Caesar salad* 12.00

Bowl of polenta with mascarpone or Parmigiano-Reggiano 7.00
Celery root soup with crème fraîche, lemon zest, and poppy seeds 10.00
Bellwether Farms ricotta gnocchi with black trumpet mushrooms and sage 18.50
Pappardelle alla Bolognese with spinach and nutmeg 18.75

Grilled Baja mahi mahi and escarole with Jackson Wonder beans, carrots,
watermelon radishes, and olive bagna cauda 30.00
Llano Seco Ranch porchetta rubbed with rosemary, capers, and black pepper;
roasted sweet potatoes and parsnips, pea shoots, horseradish, and caramelized honey vinegar sauce 32.50
Wolfe Ranch quail roasted in the wood-fired brick oven with Tuscan kale, Delicata squash,
farro, crispy leeks, and Espelette pepper-orange oil 30.00
Watson Ranch lamb mixed grill with wild nettles, red lentil purée, pickled almond relish, and yogurt 32.75
Chicken for two roasted in the wood-fired brick oven; warm bread salad with scallions, garlic,
mustard greens, dried currants, and pine nuts 58.00 (approximately 60 minutes)

Marinated olives 5.75 Shoestring potatoes 6.00

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

APERITIF

Dolin Blanc	*8.00*
Punt e Mes	*7.25*
Carpano Antica	*9.00*
Americano Aperitivo	*10.50*
Campari	*8.00*
Lillet	*7.75*
Lillet Rosé	*8.25*
Cocchi Americano	*9.00*
Bonal	*9.00*
Suze	*8.00*
Pernod	*8.75*
Ricard	*7.75*
St. George Absinthe	*12.50*
Pineau des Charentes	*8.00*

JUICE & SODA

Fresh Lemonade	*4.25*
Fresh Orange Juice	*4.00/5.50*
Fresh Grapefruit Juice	*4.00/5.50*
Navarro Grape Juice	*8.00*
Organic Apple Juice	*4.25*
Boylan Cane Cola	*4.00*
Boylan Diet Cola	*4.00*
Boylan Ginger Ale	*4.00*
Reed's Ginger Brew	*4.00*
Abita Root Beer	*4.00*
Limonata	*3.00*
Aranciata	*3.00*

WATER

Mountain Valley Spring Water	*6.50*
Fever-Tree Club Soda 500ml	*5.50*
Fever-Tree Tonic Water 200ml	*3.75*

BEER

Scrimshaw Pilsner	*5.50*
Weihenstephaner Hefeweissbier	*7.00*
Anchor California Lager	*5.75*
Racer 5 IPA	*6.00*
La Fin du Monde Golden Ale	*9.75*
Ommegang "Hennepin" Saison	*9.00*
Old Rasputin Imperial Stout	*7.00*
Clausthaler Non-Alcoholic	*5.50*

COFFEE, TEA & COCOA

Coffee	*3.00*
Coffee with Steamed Milk	*3.75*
Espresso	*3.00*
Cappuccino	*3.75*
Caffé Latte	*4.25*
Mocha Latte	*4.75*
Iced Bergamot Tea	*4.75*
Grand Crimson Keemun Tea	*5.00*
Bao Zhong Oolong Tea	*5.50*
Genmaicha Tea	*5.00*
Superior Black Puer Tea	*5.50*
Heirloom White Peony Tea	*5.50*
Camellia Blossom Infusion	*5.50*
Peppermint Infusion	*5.00*
Hot Cocoa	*4.00*

Please note a 5% surcharge will be added to your bill to support San Francisco employer mandates.

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: Twenty Five dollars per bottle (750 ml) *ZUNI Café is not responsible for lost or stolen items.*