Sample lunch menu

**Oysters** 4.50
- Beausoleil – New Brunswick
- Kumamoto – Humboldt Bay
- Littleneck – Gulf Coast 2.00
- Pinkerton’s Loot – British Columbia
- Kumamoto – Baja California
- White shrimp – Gulf Coast 4.00
- Point Reyes Miyagi – Tomales Bay
- Drakes Pacific – Baja California

Marinated olives 7.00
Acme levain bread with butter 4.00
Shoestring potatoes 9.00

House-cured anchovies with celery, Parmigiano-Reggiano, and coquillo olives 14.00
Costata romanesca squash with mint, Laychee goat cheese, and extra-virgin olive oil 17.00

Zuni Caesar salad* 19.00
- Little Gem lettuce salad with heirloom tomatoes, cucumbers, radishes, and herb-buttermilk dressing 16.00
- Bowl of polenta with mascarpone or Parmigiano-Reggiano 10.00
- Summer vegetable soup with arugula pesto 14.00

Pizza with Wagon Wheel cheese, tomatillos, poblano peppers, and cilantro 25.00
Pasta alla chitarra with Manila clams, white wine, garlic, hot pepper, basil, and Sungold tomatoes 25.00
Garganelli with Steemple Creek Ranch lamb ragù, kale, orange zest, and ricotta 25.00
Grilled local King salmon with cranberry beans, roasted Early Girl tomatoes, and fig-leaf-olive-almond relish 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 72.00 (approximately 60 minutes)
$1 from each chicken sold is donated to UR Blessings, a mutual aid organization working to end food injustice

Stemple Creek Ranch grass-fed hamburger on rosemary focaccia with aioli* and Zuni pickles 22.00
Shelburne Farms cheddar cheese add 3.00
Bayley Hazen blue cheese add 3.00
grilled onions add 1.50
portobello mushroom add 3.00

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

**APERITIF**
- Campari 11.00
- Dolin Blanc 11.00
- Punt e Mes 10.00
- Carpano Antica 11.00
- Lillet 10.00
- Lillet Rosé 10.00
- Bonal 11.00
- Cocchi Americano 11.00
- Vergano Americano 11.00
- Suze 11.00
- Suze and tonic 12.50
- Pernod 11.00
- St. George Absinthe 16.00
- Pineau des Charentes 11.00
- La Cigarrera 11.00
- Manzanilla Sherry 11.00

**JUICE & SODA**
- Fresh Lemonade 6.00
- Fresh Orange Juice 5.00/6.50
- Fresh Grapefruit Juice 5.00/6.50
- Navarro Grape Juice 9.00
- Organic Apple Juice 5.00
- Boylan Cane Cola 6.00
- Boylan Ginger Ale 6.00
- Fever-Tree Ginger Beer 8.50
- Abita Root Beer 6.00
- Il Nastro Chinotto 7.00

**WATER**
- Mountain Valley Spring Water 9.00
- Fever-Tree Club Soda 500ml 8.50
- Fever-Tree Tonic Water 200ml 5.50

**COFFEE, TEA & COCOA**
- Coffee 4.00
- Cappuccino 4.75
- Caffe Latte 6.00
- Mocha Latte 7.00
- Black Tonic 6.25
- Iced Bergamot Tea 5.50
- Grand Cruin Koonan Tea 6.00
- Bao Zhong Oolong Tea 6.50
- Genmaicha 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 Cocoa 6.00

**BEER**
- Schmidsbauer Pilsner 7.00
- Weihenstephaner Hefeweissbier 8.00
- Fort Point KSA – Kidch-Style Ale 8.00
- Fort Point Villager – IPA 8.00
- La Fin du Monde Golden Ale 10.75
- Hitachino Nest Saison du Japon 12.25
- Old Rasputin Imperial Stout 8.00
- Weihenstephaner Non-Alcoholic 7.00

A note on surcharges and tips:
A 20% Fair Wage surcharge will be added to your bill to ensure more fair and equitable compensation for all Zuni employees plus a 3% surcharge to support San Francisco employee benefit mandates. Should you choose to acknowledge the staff for exceptional service, we have included an optional tip line for your convenience. These tips will go into a tippool and be distributed amongst all employees in the chain of service who work to create your dining experience.

Zuni Cafe is not responsible for lost or stolen items. Corkage: Thirty-Five dollars per bottle (750 ml) 1658 Market Street, San Francisco, California 94102 Telephone 415.952.2522