Zuni

Sample Lunch menu

Acme levain bread with butter  3.00
Drakes Bay Oyster Company Quechan oyster — Baja California  4.00
Chelsea Gem oyster — Washington  4.50
House-cured anchovies with celery, Parmigiano-Reggiano, and coquillo olives  12.00

Zuni Caesar salad  17.00
Little Gem lettuce salad with avocado, oro blanco grapefruit, chervil and coriander seed vinaigrette  14.00
Roasted winter squash soup with kale, chickpeas, and harissa  12.00
Shoestring potatoes  9.00
Full Belly Farm asparagus with a soft-cooked egg, warm sorrel vinaigrette, and toasted breadcrumbs  17.00

Risotto with wild nettles, green garlic, and Parmigiano-Reggiano  23.00
Pan-fried Petrale sole with Bintje potatoes, spinach, and preserved lemon-caper beurre blanc  34.00
Zuni Chicken for Community: The classic Zuni Café roasted chicken for two with $10 donated to UR Blessings,
a Hayes Valley-based organization fighting food insecurity in our city  73.00
Chicken for two roasted in the wood-fired brick oven; warm bread salad with scallions, garlic,
mustard greens, dried currants, and pine nuts  63.00
House-ground grass-fed hamburger on rosemary focaccia with aioli and Zuni pickles  20.00
Shelburne Farms cheddar cheese    Bayley Hazen Blue cheese    grilled onions    portobello mushrooms
add 2.75    add 2.75    add 1.25    add 3.00

DESSERTS:
Basque-style cheesecake with citrus-Campari compôte  12.00
Chocolate pot de crème with candied walnuts, cocoa nibs, and nocino cream  12.00
Espresso granita with whipped cream  12.00

Coffees, teas, and digestives available

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

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<tr>
<th>BEERS</th>
<th>NON-ALCOHOL</th>
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<tr>
<td>Scrimshaw Pilsner</td>
<td>Mountain Valley Spring Water</td>
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<tr>
<td>6.50</td>
<td>Boylan Cane Cola</td>
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<tr>
<td>Weiherstephaner Hefeweissbier</td>
<td>Fever-Tree Ginger Beer</td>
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<tr>
<td>8.00</td>
<td>Il Nostro Chinotto</td>
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<tr>
<td>Anchor California Lager</td>
<td>Pretty in Pink:</td>
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<tr>
<td>6.75</td>
<td>Cranberry juice, pineapple syrup, lemon, orange</td>
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<tr>
<td>Racer 5 IPA</td>
<td>bitters, club soda</td>
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<td>7.00</td>
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<tr>
<td>La Fin du Monde Golden Ale</td>
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<td>10.75</td>
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<td>Hitachino Nest Saison du Japon</td>
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<tr>
<td>12.25</td>
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<tr>
<td>Clausthaler Non-Alcoholic</td>
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<td>6.50</td>
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Please note a 6% surcharge will be added to your bill to support San Francisco employee benefits.
Corkage: Thirty dollars per bottle (750 ml)  ZUNI Café is not responsible for lost or stolen items.
1658 Market Street, San Francisco, California 94102 Telephone 415.352.5222
ZUNI

Wines by the Glass

2017 Precedent “Enlightenment Mountain Vineyard” Chenin Blanc Mendocino  13.00 Glass / 65.00 Bottle
2016 ZUNI Sandhi Wines Chardonnay Santa Barbara County  15.00 Glass / 75.00 Bottle
2019 Domaine de Terrebrune Bandol Rosé Provence, France  17.00 Glass / 85.00 Bottle
2017 Giuseppe Mascarello e Figlio Dolcetto d’Alba Piedmont, Italy  15.00 Glass / 75.00 Bottle
2016 ZUNI Mount Eden Pinot Noir Santa Cruz Mountains  15.00 Glass / 75.00 Bottle
NV Bérèche & Fils Brut Réserve Champagne Ludes, France  20.00 Glass / 100.00 Bottle

Wines by the Bottle

Champagne

NV Eric Rodez Grand Cru "Cuvée des Crayères" Brut Ambonnay  100.00
NV Billecart-Salmon Brut Rosé Mareuil-sur-Aÿ  73.00 375 ml / 135.00 750 ml
2009 Jacques Lassaigne Blanc de Blancs Brut Nature Montgueux  145.00

White & Rosé

2018 Navarro Vineyards Gewürztraminer Anderson Valley  55.00
2016 Domaine Robert-Denogent Pouilly-Fuissé “La Croix Vieilles Vignes” Chardonnay Burgundy, France  81.00
2018 Hippolyte Reverdy Sancerre Loire Valley, France  45.00 375 ml / 73.00 750 ml
2018 Domaine Tempier Bandol Rosé Provence, France  93.00
2018 Roero Arneis Vielletti Piedmont, Italy  58.00

Red

2017 Turnbull Cabernet Sauvignon Napa Valley  80.00
2018 Littorai “Les Larmes” Pinot Noir Anderson Valley  97.00
2016/15 Domaine du Vieux Télégraphe “Châteauneuf-du-Pape” Grenache Blend Rhône Valley, France  68.00 375 ml / 123.00 750 ml
2016 Produttori del Barbaresco Barbaresco Piedmont, Italy  88.00

Cocktails

Old Fashioned “Creamsicle”  13.00
House-made vin d’orange, sugar, brandied cherry, orange, club soda

Hot Zuni Toddy  14.00
Plantation O.F.T.D. rum, Cointreau, honey, lime, cinnamon

Kentucky Joe  14.00
Buffalo Trace Bourbon, St. George Nola coffee liqueur, espresso, sugar, whipped cream

Zuni fresh lime margarita  13.50
Cimarron Blanco tequila, Cointreau, lime

Aperol Cocktail  13.50
Wheatley vodka, Aperol, lemon, sugar

Elderflower Cocktail  14.00
New Deal gin, Fiorentine elderflower liqueur, Prosecco, lemon

Bloody Mary  14.75
Balsamic: Wheatley vodka, tomato juice, 6-year old balsamic, Tabasco, salt, pepper, spicy pepper-onion relish
Classic: Wheatley vodka, tomato juice, Worcestershire, Tabasco, lemon, salt, pepper