TO GO

Jar of 50 Zuni house-cured anchovy fillets in extra-virgin olive oil  $20
ADD anchovy accompaniments: celery, Parmigiano-Reggiano, and coquillo olives for 3 servings  $10

Zuni Caesar salad  $15

Charentais melon and spicy Padron peppers with feta, mint, almonds, and citrus vinaigrette  $12

Heirloom tomato, summer bean, and avocado salad with tarragon and red wine-shallot vinaigrette  $12

Shoestring potatoes  $5

Roasted German butterball potatoes with charmoula and lime  $10

Cranberry bean ragoût with spinach, chanterelle mushrooms, Early Girl tomatoes, and toasted breadcrumbs  $18

Bellwether Farms ricotta gnocchi “cook-at-home” kit with costata romanesca squash, sweet corn, basil, and butter  $18

Zuni roast chicken for two roasted in the wood-fired brick oven; warm Tuscan bread salad with greens, scallions, garlic, dried currants, and pine nuts  $45

Side bread salad  $10

Basque-style cheesecake with nectarines and blackberries  $12

House-made organic Yerena Farms Tayberry-raspberry preserves  $12

Beautiful floral bouquets by Zuni Café’s florist, Rebekah from The Petaler available Friday - Sunday only  AQ

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

Beers: Scrimshaw Pilsner and Racer 5 IPA $5 each

Zuni fresh lime margarita Mason jar with Cimarron tequila, Cointreau, fresh lime, and Maldon salt and lime wedges for garnish
*makes three 5 oz cocktails* $25

Aperol Cocktail Mason jar with Wheatley vodka, Aperol, sugar, and lemon
*makes three 4.5 oz cocktails* $25

Elderflower Cocktail Mason jar with New Deal gin, Fiorente elderflower liqueur, lemon, and Prosecco
*makes three 5.5 oz cocktails* $30

2016 ZUNI Sandhi Wines Chardonnay *Santa Barbara County* 750 ml
2018 Domaine de Terrebrune Bandol Rosé *Provence, France* 750 ml
2016 ZUNI Mount Eden Pinot Noir *Santa Cruz Mountains* 750 ml
2018 Hudson "Pick Up Sticks" Grenache *Napa Valley* 750 ml
*35 each*

NV Louis Bouillot “Perle d’Aurore” Crémant de Bourgogne Brut Rosé *Burgundy, France* 750 ml
*$30$

NV Eric Rodez Grand Cru “Cuvée des Crayères” Brut *Ambonnay, France* 750 ml
*$60$

ZUNI Wine 6-pack $375
2017 Domaine Ostertag “Les Vieilles Vignes de Sylvaner” Sylvaner *Alsace, France*
2018 Hippolyte Reverdy Sancerre Sauvignon Blanc *Loire Valley, France*
2018 Domaine Tempier Bandol Rosé *Provence, France*
2017 Domaine de la Côte “Bloom’s Field” Pinot Noir *Lompoc, Santa Rita Hills*
2017 Domaine Marc Roy “Vieilles Vignes” Gevrey-Chambertin *Burgundy, France*
2015 Casanova di Neri Brunello di Montalcino *Tuscany, Italy*

Non-alcoholic beverages: Il Nostro Chinotto and Boylan Cane Cola $3 each

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