

# ZUNI

## Sample Dinner Menu

- House-cured anchovies with celery, Parmigiano-Reggiano, and coquillo olives 12.00
- Crostone with Laura Chanel fresh goat cheese, marinated beets, crispy quinoa,  
bee pollen, and olio verde novello 14.50
- Yellowfin tuna confit with Royal Corona beans, Treviso chicory, oranges, and saba 15.00
- Piccolo fritto: deep-fried turnips, onions, and parsnips with cresta di gallo and aioli\* 14.50
- Arugula salad with Manchego cheese, paprika almonds, and citrus vinaigrette 10.00
- Little Gem lettuce salad with watermelon radishes, dill, and creamy mustard vinaigrette 10.50
- Zuni Caesar salad\* 12.00
- Bowl of polenta with mascarpone or Parmigiano-Reggiano 8.00
- Jerusalem artichoke soup with apples, Buddha's hand citron, and yogurt 10.50
- Bellwether Farms ricotta gnocchi with spinach and saffron butter sauce 18.75
- Sagne a pezzi alla Bolognese with nutmeg and pine nuts 18.75
- Grilled Maryland striped bass and fava bean leaves with carrots, couscous, harissa, lime, and cilantro 32.00
- Llano Seco Ranch pork shoulder roast seasoned with rosemary, garlic, lemon zest, and capers;  
Marin Roots Farm kale, cranberry beans, and olivada 32.50
- La tagliata: sliced Stemple Creek Ranch top sirloin with grilled Piracicaba broccoli,  
buttermilk mashed potatoes, and black trumpet mushrooms 34.00
- Whole Passmore Ranch trout roasted in the wood-fired brick oven with butterball potatoes, cabbage,  
caraway seeds, juniper, Meyer lemon relish, and horseradish cream 32.50
- 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 Pacific Sun Farm olives 6.00 Shoestring potatoes 6.00

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

APERITIF		JUICE & SODA		WATER		COFFEE, TEA & COCOA	
Dolin Blanc	8.00	Fresh Lemonade	4.25	Mountain Valley Spring Water	6.50	Coffee	3.00
Punt e Mes	7.25	Fresh Orange Juice	4.00/5.50	Fever-Tree Club Soda 500ml	5.50	Coffee with Steamed Milk	3.75
Carpano Antica	9.00	Fresh Grapefruit Juice	4.00/5.50	Fever-Tree Tonic Water 200ml	3.75	Espresso	3.00
Americano Aperitivo	10.50	Navarro Grape Juice	8.00			Cappuccino	3.75
Campari	8.00	Organic Apple Juice	4.25			Caffè Latte	4.25
Lillet	7.75	Boylan Cane Cola	4.00	<b>BEER</b>		Mocha Latte	4.75
Lillet Rosé	8.25	Boylan Diet Cola	4.00	Scrimshaw Pilsner	5.50	Iced Bergamot Tea	4.75
Cocchi Americano	9.00	Boylan Ginger Ale	4.00	Weihenstephaner Hefeweissbier	7.00	Grand Crimson Keemun Tea	6.00
Bonal	9.00	Reed's Ginger Brew	4.00	Anchor Steam California Lager	5.75	Bao Zhong Oolong Tea	6.50
Suze	8.00	Abita Root Beer	4.00	Racer 5 IPA	6.00	Genmaicha Tea	6.00
Pernod	8.75	Limonata	3.00	La Fin du Monde Golden Ale	9.75	Superior Black Puer Tea	6.50
Ricard	7.75	Aranciata	3.00	Ommegang "Hennepin" Saison	9.00	Heirloom White Peony Tea	6.50
St. George Absinthe	15.50			Old Rasputin Imperial Stout	7.00	Nile Valley Chamomile	6.00
Pineau des Charentes	8.00			Clausthaler Non-Alcoholic	5.50	Peppermint Infusion	6.00
						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.*