

Father's Day

June 20, 2010

Enjoy the à la carte brunch menu from 6am-3pm, as well as blue plate specials from 10am-3pm.

starters and salads

Shrimp Gazpacho avocado salsa, garlic croutons	8.00
Chicken Noodle Soup	6.50
Giant Shrimp Cocktail (4 per order) chilled + served with cocktail sauce	16.00
Seared Ahi Salad* served rare with arugula, avocado + sweet chili vinaigrette	15.00
Chopped Salad cucumber, tomato, celery, carrots, gruyere cheese, toasted almonds, green onions, sun-dried cranberries + sweet peppers with green goddess + bacon dressing	12.00
Smoked Salmon Plate vegetable cream cheese, hard boiled egg, red onion + tomato with toasted bagel	12.75
Heirloom Tomato Caprese Salad fresh mozzarella + basil vinaigrette	8.00

eggs

Two Eggs, <i>chino ranch cage free</i> * creamy grits or roasted potatoes	8.50
Denver Omelet sautéed onion, sweet peppers, roasted ham, tomatoes + Tillamook cheddar	11.75
Mushroom Bacon Omelet with onion confit + cream cheese filling	11.75
Garden Fresh Veggie Omelet zucchini, squash, asparagus, tomatoes, dill + feta	11.50
Egg White Omelet oven-roasted tomatoes, broccolini, caramelized onions + sliced fruit	10.00
Three Cheese Egg Sandwich tomatoes, bacon, cheddar and gruyere cheeses + veggie smear on toasted sourdough or bagel	10.25
Breakfast Quesadilla scrambled eggs, chorizo + pepper jack cheese in a flour tortilla	10.00
Poached Eggs Benedict* Canadian bacon + hollandaise on a homemade English muffin	11.00
California-Style Eggs Benedict* poached eggs, avocado, spinach, tomatoes + hollandaise on a homemade English muffin	12.00

from the griddle

Served with butter + warm maple syrup

Crispy Thick Belgian Waffle sun-dried cherry butter	8.75
Buttermilk Pancakes	8.00
Stuffed French Toast on brioche, stuffed with lemon cream cheese + fresh berries	11.00

cereal

Old Fashioned Oatmeal golden raisins, brown sugar + milk	7.25
Homemade Granola rolled oats, honey, slivered almonds, sun-dried cranberries + apricots, served with milk or yogurt	8.25
Breakfast Parfait layered with yogurt, mango, berries + homemade granola	8.75

Begin your brunch with a refreshing cocktail

Bloody Mary	6.50
Bloody Mary "cocktail" served with a cocktail shrimp	10.50
ZuZu Bloody Mary Bar «build your own» choose from any Absolut vodka	5.00
ZuZu's Mimosa	6.50
Guava Mimosa	7.50

blue plate specials

available from 10am -3 pm

Crab Cakes Mango relish, lemon butter + asparagus	28.00
Hawaiian Rib Eye Steak Grilled pineapple salsa + garlic roasted potatoes	28.50
Croque Madame* grilled sourdough, gruyere cheese, black forest ham, béchamel sauce, grain mustard, topped with sunny side-up egg	12.50

burgers and sandwiches

Served with homemade potato chips or coleslaw
Substitute ZuZu's twice cooked "crispy fries" add 2.00

The Famous ZuZu Burger* Virginia bacon, stewed onion + Maytag blue cheese	12.00
Barbeque Burger* Virginia bacon, Tillamook cheddar, barbeque sauce + red onion	12.00
Hamburger "Ground Fresh Daily"* vine ripened tomatoes + bibb lettuce add Tillamook cheddar .50	10.50
Turkey Club slow roasted breast, lettuce, tomato, pesto mayo, stewed onions + thickly cut Virginia bacon	10.75
B.L.T. Sandwich on toasted sourdough add a fried egg* 1.00 add avocado 1.50	9.50
Grilled Chicken Sandwich horseradish mayonnaise, roma tomatoes, brie + arugula tossed with bacon vinaigrette	12.25

sides and such

Bowl of Berries	7.25
Half Ruby Red Grapefruit	3.00
Plate of Sliced Fruit your choice of yogurt or cottage cheese	7.75
Just Baked Cinnamon Roll	4.00
Donut Holes	5.50
Homemade Muffin	3.00
Thickly Cut Virginia Bacon, Roasted Ham, Spicy Turkey or Pork Sausage	3.50
Whole Grain, Sourdough, Marble Rye, Cranberry Walnut Toast, Bagel or Homemade English Muffin	2.75

Yukon Gold Roasted Potatoes with stewed onions	3.00
Cheesy Grits	3.25

beverages

Frosty Orange "Ho-J" our house specialty	4.75
ZuZu's Smoothie orange juice, honey, yogurt, banana, soy protein, strawberries + blueberries	5.75
Freshly Squeezed Juices	4.50
Espresso, Cappuccino, Café Latte	4.50

20% gratuity will be added to parties of six or more.

*Arizona state food code requires us to inform you that undercooked eggs, meat and fish may increase risk of food-borne illness; these items can be cooked to temperature by guest request.