



lunch

small plates and starter salads

ZuZu's Soup du Jour	6.50
Chicken Noodle Soup	6.50
Border Chili "Warner Family Recipe" grilled flour tortilla	8.25
Roasted Tomato and Goat Cheese Casserole baked in an iron pot with spinach + Kalamata olives toasted baguette	9.50
Ahi Sliders (seared rare)* marinated cucumbers, pickled beets + ginger wasabi aioli	14.00
Giant Shrimp Cocktail (4 per order) chilled + served with cocktail sauce	16.00
Iceberg Wedge grilled, with red wine vinaigrette + creamy Maytag blue cheese add bacon 1.50	7.50
Classic Caesar*	7.50
Organic Greens tomato, cucumber + balsamic vinaigrette	7.00
Heirloom Tomato Caprese Salad fresh mozzarella + basil vinaigrette	8.00

big salads

Seared Ahi Salad* served rare with arugula, avocado + sweet chile vinaigrette, asian slaw	16.00
Cobb Salad tomato, bacon, avocado, scallions, hard boiled egg, diced chicken, crumbled maytag blue cheese + red wine vinaigrette	14.00
Southwestern Chicken Salad chili lime chicken salad with pickled jalapeños, romaine + tomato cumin dressing	13.50
Chopped Salad cucumber, tomato, celery, carrots, gruyere cheese, toasted almonds, green onions, sun-dried cranberries + sweet peppers with green goddess and bacon dressings add sautéed rock shrimp 4.00	12.00
Chicken Caesar Salad*	13.00
Half Salad and Soup choose from organic greens, southwest chicken, chopped or caesar salads	11.00

entrees

Today's Feature	market
Grilled Salmon* with an arugula, roasted corn, fennel and heirloom tomato salad with parmesan cheese + basil vinaigrette	18.00
Roasted Spaghetti Squash with spring greens, oven-roasted tomatoes, toasted pine nuts + parmesan crust	12.00
Angel Hair Pasta garden fresh tomatoes, spinach + basil add rock shrimp add 4.00	12.00

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"* add Tillamook cheddar .50	10.50
Truffled Grilled Cheese fontina cheese, sourdough, arugula + oven roasted tomatoes	9.00
B.L.T. Sandwich on toasted sourdough add a fried egg* 1.00 add avocado 1.50	9.50
Turkey Club slow roasted breast, lettuce, tomato, pesto mayo, stewed onions + thick cut Virginia bacon	10.75
Pastrami Reuben hot pastrami on marble rye with melted gruyere, sauerkraut + honey mustard dijon mayo	12.00
Grilled Chicken Sandwich horseradish mayonnaise, roma tomatoes, brie + arugula tossed with bacon vinaigrette	12.25
Tuna Salad Sandwich chunky white albacore, celery, red onion, lemon + just the right amount of Hellman's mayonnaise on whole grain bread	10.00
Chicken Quesadilla mango, roasted sweet peppers + jalapeño jack cheese	10.00
Half Sandwich and Soup choose from a B.L.T., tuna salad or turkey club	11.25

on the side

Pan-Roasted Asparagus with lemon infused olive oil + Parmigiano-Reggiano	5.50
Truffled Yukon Gold Mashed Potatoes	5.00
Onion Rings, <i>Thinly Sliced</i>	4.50
Macaroni and Cheese	4.00
ZuZu's "Twice Cooked" Crispy Fries served with spicy sriracha aioli add chili + cheese 2.00	5.00

Join us for Monday Night Chef's Tables
four course meal, thoughtful drink
pairings and conversations with the chefs
every other Monday night
starting at 6:30 pm
\$52 per person
(not including tax + gratuity)

20% gratuity will be added to parties of six or more. Guest checks cannot be individually split for parties of eight 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.