FOR THE TABLE

Pistachio Babka Braid
Orange Cream Cheese & Raspberry Crumbs
- 18 -

Zou Zou’s Dip Tower
Apricot Whipped Ricotta, Black Garlic Chickpea, Smoked Carrot, Roasted Eggplant, Green Tahini
- 35 -

The “Everything” Brunch Borek
Smoked Salmon, Feta & Dill
- 28 -

COCKTAILS

Java Joey’s Martini Espresso, Mezcal ..........18
Spicy Aphrodite Grape Leaf, Spicy Tincture ..........18
Sumac Spritz Prosecco, Housemade Sumac Bitters ......19
Mena Sangria White Wine, Tangerine, Muskmelon ......17
Mary Aubergine Choice of Aquavit or Vodka ..........18
Bloody Mary Zou Zou’s Bloody Mix ..................17

MEZZE

Kumamoto Oysters Barberry Mignonette ..........24
Tuna Tartare Cucumber, Figs, Cardamom ..........24
Our Manti Garlicky Labneh, Oven-Dried Tomatoes ......24
Little Gem Salad Za’atar Crumbs, Roasted Grapes ......19
Avocado Toast Pomegranate, Soft-Boiled Egg ........22
Cinnamon French Toast Labneh, Walnuts ............24
Grilled Artichokes Smoked Urfa Garlic Butter ....21

Brunch

Lobster Cobb Avocado, Tomatoes, Z’houg ............................39
Grilled Chicken Caesar Pecorino, Pickled Shallots ..................29
The Zou Burger Pepper Jack, Three Herb Aioli, Sumac Onions ........28
Crystal Valley Chicken Red Onion, Green Buttermilk .............35
Grilled Branzino Chermoula, Shiso, Escarole .....................39
Moroccan Fried Chicken Beghrir Crepes, Spicy Maple Syrup ........75
Smoked Salmon Pickled Red Onion, Malawach ....................27
Spinach & Egg Whites Jammy Onions, Tomatoes, Feta ................25
Shakshuka Poached Eggs, Blistered Tomatoes ...................25

Sides

Smoked Salmon - 14 -
Roasted Brussels Sprouts - 12 -
French Fries - 12 -
Nueske’s Bacon - 12 -

Smoked Salmon
- 14 -
Sliced Avocado
- 8 -

Roasted Brussels Sprouts
- 12 -
French Fries
- 12 -

Nueske’s Bacon
- 12 -