

# ZOU ZOU'S

COCKTAILS

## **ON DRAFT** • 16

### **Sumac Spritz**

*Prosecco, Tito's, Grapefruit, Housemade Sumac Bitters*

### **Road To Jericho**

*Grey Goose, Pomegranate, Fig, Orange Blossom*

### **Desert Fix**

*Espolon Reposado, Ancho Verde Poblano Soda,  
Aleppo Pepper*

### **Zou Zou's Brew**

*Interboro Gin, House Ginger Beer, Borage Flower Tea*



## **BY HAND** • 16

### **Golden Negroni**

*Turmeric Tanqueray, Lillet Blanc, Apricot, Salers*

### **Manhattan West**

*Maker's Mark, Avera, Mole Bitters,  
Walnut Bitters, Harissa Cherry*

### **Medjool Daiquiri**

*Zacapa Rum, Pineapple, Dates, Cynar, Lime*

### **Field Trip**

*Illegal Mezcal, Genepy, Salt & Pepper Syrup,  
Mint & Cucumber*



### **Mena Sangria**

*White Wine, Tangerine, Muskmelon*

BY THE GLASS • 14



IBRIK • 48



# ZOU ZOU'S

WINES

## BY THE GLASS



### Sparkling

Pasqua Prosecco, Veneto	\$13
Perrier-Jouët "Grand Brut" Champagne	\$26

### Rosé

Rolle, Ch. d'Esclans "Whispering Angel" 2020	\$18 • \$27 • \$54
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### White

Pinot Grigio, Villa Sandi, Friuli 2020	\$13 • \$20 • \$39
Carricante, Fessina, "Erse", Etna Bianco 2018	\$14 • \$21 • \$42
Sauv. Blanc, Clos de la Grange, Touraine 2020	\$15 • \$23 • \$45
Albariño, Do Ferreira, Rías Baixas 2019	\$16 • \$24 • \$48
Chardonnay, Routestock, Carneros 2019	\$18 • \$27 • \$54
Chablis, Bernard Defaix, Burgundy 2019	\$19 • \$28 • \$56

### Red

Gamay, Michel Tête, Beaujolais-Villages 2020	\$13 • \$20 • \$39
Grenache, Bernabeleva "Camino", Madrid 2019	\$14 • \$21 • \$42
Cinsault, Ch. Musar "Jeune", Bekaa Valley 2018	\$15 • \$23 • \$45
Syrah, Paul Jaboulet, Crozes-Hermitage 2017	\$16 • \$24 • \$48
Pinot Noir, Benton Lane, Willamette Valley 2017	\$17 • \$25 • \$51
Tempranillo, La Rioja Alta "Alberdi", Rioja 2016	\$18 • \$27 • \$54
Cabernet, Robert Craig, Napa Valley 2018	\$22 • \$30 • \$60