

HAPPY NEW YEAR! CHEERS!

STARTERS

AVAILABLE 2:30PM – 1AM

Korean Chicken Wings (GF) | 18

gochujang, celery, crispy garlic + scallions

Blackened Jumbo Chilled Shrimp (GF) | 26

lemon + sesame jalapeno aioli

Oyster on the Half Shell | 5 each

champagne mignonette, cocktail sauce + lemon

Spicy Hawaiian Ahi Tuna (GF)* | 24

crispy rice, sambal, scallion, sesame + avocado

Cauliflower Florets (VG) | 14

fromage blanc, capers, parsley, pickled onion, calabrian chili, cashews, thai basil + fried shallots

can be made vegan

Roasted Garlic Moroccan Hummus (VG) | 14

cucumber, tomato, harissa, feta, olives + soft pita

can be made vegan

The Caesar | 13

crispy garlic, parmesan sourdough crumble + capers

add chicken 8 | shrimp 10 | salmon 12 | tofu 8

Zuzu Smash* | 23

double 4 oz. wagyu beef patties, thick candy bacon, cooper sharp American, VH burger sauce, dill pickle and sesame bun

served with side salad, fries upon request

Hot Hot Chicken Sammie | 19

house bun, buttermilk fried chicken breast, pickles + nashville hot mayo

served with side salad, fries upon request

ENTREES

AVAILABLE 5:30PM – 11PM

Hokkaido Scallops (GF)* | 48

butternut squash risotto, pumpkin seed dukkah, parmesan + watercress

8 oz. Filet of Beef (GF)* | 55

duck fat potato galette, wild mushroom + bacon hash, blue cheese fondue + peppercorn jus

Free Range Organic Half Chicken (GF) | 32

white bean cassoulet, slab bacon + blistered cherry tomato

DESSERTS

Lemon Pie 12

sable cookie + torched meringue

Shnickers GF 12

flourless chocolate cake, peanut butter mousse + salted caramel

*Arizona state code requires us to inform you that under-cooked egg, meat, and fish may increase risk of food-borne illness. These items can be cooked to temperature at guest request.