



CHRISTMAS BREAKFAST 6-10:30 AM

BREAKFAST SPECIALTIES

Avocado Toast ^(VG, GF) | 13

noble sourdough, lemon, olive oil, sea salt, marcona almonds + petite greens

Cinnamon Roll Bread Pudding ^(VG) | 11

corn flake sweet cream butter + warm caramel sauce

Buttermilk Pancakes ^(VG) | 17

maple syrup + sea salt butter

Valley Ho Breakfast* | 24

two eggs any style, choice of fruit or potatoes, coffee, breakfast protein, toast + juice

Huevos Rancheros* | 21

black beans, chorizo, charred tomatillo salsa, fried eggs, avocado, crema + queso fresco

Eggs Benedict* | 21

hobb's smoked pork loin, english muffin, poached eggs, hollandaise + choice of fruit or potatoes

Blue Zone Morning* | 22

one egg, seasonal fruit, avocado, oatmeal, coffee + whole wheat toast

SIDES

Toast | 6

nine-grain wheat, sourdough, marble rye, english muffin or gluten-free

Breakfast Protein | 9

hobb's smoked pork loin, bacon, schreiner's turkey or pork sausage

Irish Steel Cut Oats | 11

five-spiced golden raisins + choice of milk

(GF) gluten-free | (V) vegan | (VG) vegetarian

20% gratuity will be added to final check. *Arizona State 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 at guest request.



CHRISTMAS ALL DAY 11-10PM

SMALL PLATES + SHARES

Garlic Togarashi Fries ^(VG) | 14

fry sauce + lemon aioli | or zuzu fries | 12

Moroccan Hummus ^(VG) | 14

cucumber, tomato, chili crunch, feta, olives + grilled naan

Market Green Salad ^(V) | 14

watermelon radish, cherry tomato, carrot + white balsamic

Five-Pepper Lemon Chicken Wings | 18

BLT ranch, ninja radish + celery leaves

Blackened Jumbo Shrimp Cocktail | 26

lemon + sesame jalapeno aioli

BURGERS, SANDWICHES + SALADS

Zuzu Smash* | 23

double 4 oz. wagyu beef patties, thick candy bacon, cooper sharp american, VH burger sauce, dill pickle + sesame bun
served with side salad, fries upon request

Hot Hot Chicken Sammie | 18

buttermilk fried chicken breast, pickles + nashville hot mayo
served with side salad, fries upon request

Iceberg Wedge ^(GF) | 14

house blue cheese dressing, candied bacon, spiced pecans, broiled red onions, cherry tomatoes + roasted garlic vinaigrette

The Caesar | 13

crispy garlic, parmesan sourdough crumble + capers

SALAD ADDITIONS

grilled chicken 8 | salmon* 12 | two shrimp 12 | tofu 7

ENTREES

AVAILABLE FROM 11AM – 9PM

Charbroiled 12 oz. Pepper-Crusted Ribeye | 67

short rib potato pave, caramelized shoyu mushrooms, grilled asparagus + green peppercorn sauce

Pork Osso Bucco | 58

artichoke + white bean cassoulet, braised swiss chard with ham hocks + tomato jam

Blackened Scottish Salmon | 63

forbidden fried rice, umami sauce + citrus chili salad

Roasted Maple Leaf Farms Duck Breast | 57

brandy citrus leg confit, miso rutabagas, brussels sprouts, orange szechuan pepper glaze + pickled kumquat

Mushroom Bolognese | 50

sonoran pasta, japanese eggplant, torn basil + local goat cheese

DESSERTS

Cheesecake Tart | 12

chocolate cremeux + peppermint whipped ganache

Caramel Mousse | 12

vanilla bean cake + pecan sable

Orange Pavlova | 12

grapefruit gelee + honeycomb candy

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