

2024 FALL MENU

COCKTAILS

HONEY-PEAR-FECT

14

Ziziki's house-infused Rain organic vodka, home-made Grand Marnier honey syrup, St. Germain, lemon juice



FORGET-ME -NOT

14

Ziziki's house made blue Western Son gin, Giffard Blue Curaçao, St. Germaine, lemon juice, soda, Limoncello whipped cream



FEATURED WINES

Mer Soleil, Santa Lucia Highlands, California

Chardonnay

11 45

Penfolds, Bin 389, South Australia

Cabernet Sauvignon/Shiraz

75

Caymus, Napa Valley, California (1L bottle)

Cabernet Sauvignon

20 100

SALAD

FALL ARUGULA APPLE SALAD

15

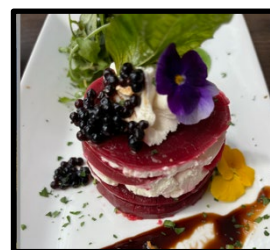
Arugula, apple, cranberries, pecans, feta and apple vinaigrette

APPETIZER

GOAT CHEESE AND BEET TERRINE

17

Served with crostini, arugula and balsamic pearls



ENTRÉES

SALMON BURGER

35

Grilled fresh salmon patty on a hamburger bun, with caramelized onions, lettuce, tomatoes, and light spicy mayo

LAMB STUFFED BELL PEPPER

35

Served with mashed potatoes, grilled asparagus and roasted tomato sauce

DESSERT

PUMPKIN FLAN

10

Topped with Limoncello whipped cream and caramelized sugar