

# ZUNI

## Sample Brunch Menu

- House-cured anchovies with celery, Parmesan, and niçoise olives 7.50  
King Farm garden lettuce with garlic chapons and Banyuls vinaigrette 7.50  
Frisée salad with sultana raisins in anisette, Manchego, hazelnuts, and shallot vinaigrette 8.25  
Zuni Caesar salad 10.00  
House-cured lonza with fresh ricotta, fennel, Treviso chicory, and chestnut honey 12.00

- A Clementine mandarin with prunes in tea and almonds 5.75  
Soup: potato celery-root purée with thyme and crème fraîche 8.25  
Polenta with mascarpone or Parmesan 6.00  
Scone with house-made Satsuma plum preserves 5.00  
French toast with huckleberry sauce, pistachios, and mascarpone 11.50

- Eggs fried in breadcrumbs with long-cooked kale, white beans, and harissa 14.00  
Red wine braised oxtails and short ribs with a poached egg and chard 16.50  
Scrambled eggs with Manchego and leeks; house-made paprika sausage and arugula 14.50  
Garganelli with duck-wild mushroom sugo and aged Tuscan pecorino 14.50

### FROM THE WOOD-FIRED BRICK OVEN:

- Pizza with ricotta salata, tomato sauce, and oregano 10.25  
Pizza with mozzarella, fresh Asiago, Gorgonzola, Parmesan, and walnuts 12.50  
Roasted chicken for two with warm Tuscan-style bread salad 48.00 (approximately 1 hour)

### MESQUITE-GRILLED:

- Yellowfin tuna grilled rare with black lentil and wheat berry salad, leeks, carrots, and caper-shallot vinaigrette 21.00  
Becker Lane pork chop with sweet potatoes, escarole, sage-garlic oil, and lemon 21.00  
House-ground hamburger on grilled rosemary focaccia with garden lettuces, aioli, and Zuni pickles 15.00  
with Roth Kase Private Reserve with Mountain Gorgonzola with grilled onions with portobello mushrooms  
add 1.75 add 2.00 add 1.25 add 2.25  
Marinated olives 5.75 Shoestring potatoes 6.00

Nearly all of the produce, meat, and fish we serve at Zuni is farmed or harvested in a sustainable manner.

*Please note that a "4% Health Surcharge" will be added to your bill to support San Francisco's universal health care program.*

APERITIF		WATER & SODA		BEER		COFFEE, TEA & COCOA	
Campari	7.25	Aranciata	2.95	Anchor Steam	5.75	Coffee	2.50
Cinzano	6.00	Bitter San Pellegrino	2.95	Trumer Pils	5.50	Coffee with Steamed Milk	3.00
Dubonnet Blanc	6.00	Soda Water	1.25	Sierra Nevada Pale Ale	5.50	Espresso	2.50
Dubonnet Rouge	6.00	Coca-Cola	3.25	Amstel Light	5.00	Cappuccino	3.00
Kir	8.75	Diet Coca-Cola	3.25	Peroni Nastro Azzurro	5.75	Caffe Latte	3.75
Lillet	6.75	Sprite	3.25	Chimay Red	9.75	Mocha Latte	4.25
Pernod	7.75	Reed's Ginger Brew	4.00	Samuel Smith's Nut Brown Ale	7.00	Iced Bergamot Tea	4.75
Ricard	7.75	Kemper Root Beer	4.00	Samuel Smith's Oatmeal Stout	7.00	Assam Tea	5.00
Punt e Mes	7.25	Navarro Grape Juice	5.00	Saison Dupont	10.00	Jade Oolong Tea	5.50
		Organic Apple Juice	3.25	Kaliber	5.50	Genmaicha Tea	5.00
		Fresh Lemonade	4.25			Rooibos Tea	5.00
		Fresh Orange Juice	3.00/4.50			Linden Tea	5.00
		Fresh Grapefruit Juice	3.00/4.50			Lemongrass Tea	5.00
						Peppermint Tea	5.00
						Hot Cocoa	3.25

*We accept Visa and American Express. We do not accept personal checks. A gratuity of 18% will be added to groups of six or more.*

*Corkage: Twenty dollars per bottle (750 ml).*

*ZUNI Café is not responsible for lost or stolen items.*