

BREAKFAST (ALL DAY)

BRIOCHE FRENCH TOAST ..... 15  
 thick cut open loaf brioche, organic blueberry compote, creme fraiche, organic maple syrup  
 – recommend adding cinnamon streusel +1

BELGIAN WAFFLE ..... 15  
 organic maple syrup, cinnamon creme fraiche, market berries

STACK OF PANCAKES (3) ..... 15  
 Lemon Ricotta + Blueberry Compote | Original + Fresh berries

THE BAILEY'S BREAKFAST ..... 17  
 cage free eggs your way, hand sliced smoked bacon or turkey maple sausage, breakfast yukon potatoes, rustic baguette, and house jam  
 – cheesy eggs +2 egg whites +2

BREAKFAST BURRITO ..... 15  
 organic scrambled eggs, choice of bacon, turkey sausage, or soyrizo , tater tots, cheddar cheese, house salsa  
 – Loaded: bacon, sausage, caramelized bell pepper and red onion +2 Jalapeño Cheese Crust +2

FRIED CHICKEN N' WAFFLES ..... 18  
 blueberry compote, cinnamon pecan butter, organic maple syrup

LOBSTER OMELETTE ..... 26  
 garlic and herb Boursin cheese, sautéed spinach, house hollandaise, baby green salad

BREAKFAST SANDO ..... 16  
 hand sliced applewood smoked bacon, organic sunny-side up eggs, aged fontina, arugula with lemon vinaigrette, basil aioli

THE SKILLET ..... 17  
 hash browns, caramelized red onion and bell peppers, choice of bacon, turkey maple sausage, or soyrizo, scrambled eggs, sriracha aioli, avo  
 crema, cheddar cheese, cilantro

CURED SALMON BENEDICT ..... 22  
 two house potato latke, capers, pickled red onion, avocado, poached eggs, Meyer lemon hollandaise, baby green salad

STEAK N' EGGS ..... 28  
 butter- basted ribeye, eggs your way, house potatoes, house hollandaise

SMALL PLATES | FOR THE TABLE

ACAI BOWL ..... 11  
 coconut flakes, mixed berries, sliced banana, house hazelnut "butter", maple pecan granola (vegan available)

DUTCH BABY PANCAKE ..... 11  
 caramelized peaches, farmers market berries, powdered sugar, organic maple syrup, creme friache (+ McConnell Vanilla Bean Ice Cream +2)

AVOCADO TARTINE ..... 14  
 cherry heirloom tomato, pickled fresno chile, pickled red onion, cilantro, mint, goat cheese, chia seeds  
 – add cured salmon 4

BEET HUMMUS TARTINE ..... 14  
 sliced avocado, goat cheese, dukkah, fresh herbs, virgin olive oil (vegan available)

CRISPY SMASHED POTATOES ..... 8  
 fried yukon potatoes, chili garlic oil, parmesan, chipotle aioli

FAGE GREEK YOGURT ..... 14  
 local farmers market fruit, maple pecan granola, organic honey

MARKET FRUIT + BERRIES ..... 7

LUNCH (AFTER 11AM)

ADD HALF AVOCADO 3 ADD CHICKEN 4 ADD CURED SALMON 6

LOBSTER ROLL ..... 30  
 knuckle and claw meat, fines herbes, pickled Fresno peppers, fresh lemon, butter, house chips

SMASHED BURGER ..... 17  
 cheddar cheese, caramelized onions, hand sliced smoked bacon, secret sauce, seared tomato, house pickles, brioche bun, side of tater tots

SPICY FRIED CHICKEN SANDO ..... 16  
 secret sauce, pickles, purple cabbage slaw, honey, brioche bun, side of tater tots

STRAWBERRY SUMMER SALAD ..... 16  
 baby mixed greens, shaved fennel, roasted pistachio, ricotta salata, creamy white balsamic dressing (vegan available)  
 – add half avocado 3 add chicken 4 add cured salmon 6

VEGGIE WRAP ..... 15  
 beet hummus, hand-cut mixed greens, alfalfa sprouts, avocado, cabbage slaw, cucumber, house chips

FLIP FOR MORE

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. A 5% SERVICE CHARGE WILL BE ADDED TO EACH GUEST CHECK TO ENSURE COMPETITIVE INDUSTRY COMPENSATION FOR ALL OF OUR VALUED FULL TIME TEAM MEMBERS. IN SUPPORT OF THIS INITIATIVE, THE ENTIRETY OF THE CHARGE IS RETAINED BY THE COMPANY. IF YOU WOULD LIKE THIS CHARGE REMOVED, PLEASE LET OUR STAFF KNOW. THANK YOU FOR DINING WITH US AND SUPPORTING OUR STAFF.

KIDS

I DON'T WANT THAT ..... 6  
 pancake w/ organic maple syrup

I DON'T KNOW ..... 10  
 two scrambled eggs, bacon, side of fruit

I DON'T CARE ..... 8  
 grilled cheese w/ tater tots

I'M NOT HUNGRY ..... 8  
 cheeseburger w/ tater tots

DRINKS

MILK ALTS: OAT, MACADAMIA, ALMOND, BREVE | FLAVORS: LAVENDER, VANILLA, HAZELNUT, ROSE .75

SPECIALTY DRINKS

CINNAGAVE SHAKEN ESPRESSO ..... 7  
 hand shaken until frothy, sweetened with organic agave, topped with milk and cinnamon

CROSSWALK LATTE ..... 7  
 birthday cake flavored latte w/ rainbow art

CHAGACCINO ..... 7  
 espresso, chaggacino (chagga mushrooms, monk fruit, cacao, vanilla, cinnamon), your choice of milk

ICED COCONUT FOAM MINT MOCHA ..... 7

BLUEBERRY MINT MATCHA ..... 7

NITRO COLD BREW LEMONADE ..... 7

PINEAPPLE AGUA FRESCA ..... 6

COFFEE & TEA

- syrups: vanilla, lavender, caramel, hazelnut .75

SMALL BATCH DRIP ..... 4/5

NITRO COLD BREW ..... 5/6  
 cold brew infused with nitrogen

LATTE ..... 5.5

MOCHA ..... 6

ESPRESSO ..... 4

AMERICANO ..... 4

CAPPUCCINO ..... 5

CORTADO ..... 4.5

MATCHA LATTE ..... 6.5  
 light and foamy matcha, vanilla

CHAI LATTE ..... 5  
 with your choice of milk

LONDON FOG ..... 5  
 earl grey, vanilla

HOT TEA ..... 4.5  
 chamomile, green citrus, or earl grey

INSTAGRAM  
ZUZUSPETALSEATERY

HOURS  
7 DAYS : 8AM - 3PM

ADDRESS  
801 E 3RD ST  
LONG BEACH, CA 90802

WEBSITE  
ZPEATERY.COM

562-283-3109

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