

zuzu's petals

SMALL PLATES

CRISPY SMASHED POTATOES	14
<i>chili garlic oil, parmesan, chives, calabrese aioli</i>	
AVOCADO TARTINE	17
<i>goat cheese, pickled red onion, pickled fresno chile, cilantro, mint, olive oil, Maldon sea salt</i>	
PROSCIUTTO WRAPPED ASPARAGUS	15
<i>chili crisp, sunny-side egg, whipped ricotta, lemon pangrattato</i>	
DUTCH BABY PANCAKE	15
<i>seasonal fruit and berries, pure maple syrup, creme fraiche</i>	
FRUIT & BERRIES	14
<i>a medley of seasonal fruit and berries</i>	
BABY GREEN SALAD	14
<i>fresh baby greens, arugula, lemon vinaigrette, parmesan, chives</i>	

BREAKFAST (ALL DAY)

ACAI BOWL	15
<i>mixed berries, banana, house hazelnut "butter", house granola</i>	
BRIOCHE FRENCH TOAST	17
<i>local brioche, blueberry compote, cinnamon creme fraiche, pure maple syrup</i>	
LEMON RICOTTA PANCAKES	17
<i>blueberry compote, whipped ricotta, pure maple syrup</i>	
HOUSE PANCAKES	17
<i>fresh berries, cinnamon creme fraiche, pure maple syrup</i>	
BUTTERMILK FRIED CHICKEN & WAFFLES	21
<i>blueberry compote, cinnamon pecan butter, pure maple syrup</i>	
BREAKFAST SANDWICH	17
<i>local sourdough, applewood smoked bacon, sunny-side eggs, aged fontina, arugula with lemon vinaigrette, house basil aioli</i>	
BREAKFAST BURRITO	17
<i>tater tots, scrambled eggs, melted cheddar, choice of Nueske bacon, turkey maple sausage, or soyrizo, house salsa</i>	
- LOADED: BACON, SAUSAGE, CARAMELIZED BELL PEPPER/RED ONION 3	
THE BAILEY'S	19
<i>eggs your way, applewood smoked bacon or turkey maple sausage, house potatoes, local sourdough toast, house jam</i>	
THE SKILLET	18
<i>tater tots, caramelized red onion+bell peppers, choice of bacon, turkey maple sausage, or soyrizo, sriracha aioli, avocado crema, cheesy eggs, cilantro</i>	
LOBSTER OMELETTE	32
<i>whipped Boursin, chives, baby green salad, brûléed lemon</i>	
FLAT IRON STEAK & EGGS	34
<i>sous-vide then seared in wagyu beef tallow, eggs your way, house potatoes, house compound butter, Maldon sea salt</i>	

LUNCH (AFTER 11AM)

ADD HALF AVOCADO 3 ADD CHICKEN 6	
CRUNCHY SPRING SALAD	17
<i>baby greens, shaved snap peas, fennel, radish, toasted almonds, red wine vinaigrette, fresh herbs</i>	
SPRING GNOCCHI	19
<i>house potato gnocchi, applewood smoked bacon, sugar snap peas, asparagus, light crème sauce, lemon pangrattato</i>	
HOT HONEY CHICKEN SANDWICH	21
<i>fried crispy chicken thigh, calabrian hot honey, shaved fennel-cabbage slaw, side of tater tots</i>	
DOUBLE SMASHED BURGER	21
<i>100% Grass-fed beef, sharp cheddar cheese, caramelized onions, applewood smoked bacon, secret sauce, seared tomato, house pickles, sesame seed potato bun, side of tater tots</i>	
SPRING VEGGIE WRAP	17
<i>baby greens, sugar snap peas, asparagus, pickled red onion, tomato, fennel-cabbage slaw, avocado, basil aioli</i>	
- ADD GRILLED CHICKEN +6	

KIDS

I DON'T KNOW	10
<i>scrambled egg, bacon or sausage, side of strawberries</i>	
I DON'T WANT THAT	10
<i>pancake w/ organic maple syrup</i>	
I DON'T CARE	10
<i>grilled cheese w/ tater tots</i>	
THE HEAVY SIGH	10
<i>plain waffle</i>	
- ADD FRESH BERRIES 4	
I'M NOT HUNGRY	12
<i>cheeseburger w/ tater tots</i>	

SIDES

COUNTRY SOURDOUGH TOAST W/ JAM	4
NUESKE'S THICK CUT BACON (3)	9
SINGLE PANCAKE	13
TURKEY MAPLE SAUSAGE (2)	9
HOUSE POTATOES	8
TATER TOTS	7

SOURCED WITH INTENTION

LOCAL MARKETS & VENDORS
supporting our community whenever we can

NUESKE'S BACON
premium bacon made by the family-owned Nueske's Applewood Smoked Meats company in Wittenberg, Wisconsin

NONNA MERCATO: BREAD & PASTRIES
artisan, naturally leavened bread made in Long Beach

CHINO VALLEY RANCHERS
a third-generation family-owned company in Colton, California

COUNTER CULTURE COFFEE
specialty coffee roasting company known for its emphasis on quality, sustainability, education, and transparency.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. A 4% 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. WE DON'T ADD EVERY INGREDIENT ON THE MENU, PLEASE INFORM TEAM OF ANY ALLERGIES. THANK YOU FOR DINING WITH US AND SUPPORTING OUR STAFF.

LET'S DRINK!

DRINKS

ALT MILKS: OAT, ALMOND, BREVE .75

SPECIALTY DRINKS

ADD COCONUT CF 1

YUZU COLADA SHAKEN ESPRESSO 8
frothy shaken espresso with yuzu, coconut syrup, and coconut milk

CURIOUS GEORGE 8
choice of matcha or espresso, maple banana syrup, coconut foam

STRAWBERRY PISTACHIO MATCHA 8
our top selling seasonal drink layered with our house strawberry vanilla jam, pistachio syrup, ceremonial grade matcha, and your choice of milk

CINNAGAVE SHAKEN ESPRESSO 7
frothy shaken espresso with cinnamon and agave, topped with your choice of milk

CHAGACCINO 8
adaptogenic stress relief powder with organic cacao and Ceylon cinnamon

COFFEE & TEA

SYRUPS: ROSE, VANILLA, CARAMEL, LAVENDER, HAZELNUT .75

ESPRESSO 4
caramel, nutty, round

SMALL BATCH DRIP 5|6
nutty, sweet, creamy

LATTE 5.5

FLASH BREW ICED COFFEE 5

MOCHA 6

AMERICANO 4

CAPPUCCINO 5

CORTADO 5

MATCHA LATTE 7
ceremonial grade

CHAI LATTE 6

LONDON FOG 6

RISHI HOT TEA 5
chamomile, english breakfast, yuzu peach green, or earl grey

SOFT DRINKS

ORANGE JUICE 7

ICED TEA 5
fresh loose leaf

LEMONADE 5

ARNOLD PALMER 5

ZERO-PROOF

BLACKBERRY MULE 10
blackberry, lime, agave, spiced ginger mule, thyme

AGUA FRESCA 6
freshly made in house with rotating flavors

AGUA FRESCA LEMONADE 6
equal parts house agua Fresca and lemonade

ALCOHOL

MIMOSA 11|28
sparkling prosecco, orange juice

ELDEFLOWER MINT SPRITZ 13
prosecco spritz with fresh mint, elderflower syrup, and red wine float

SPIKED BLACKBERRY MULE 13
blackberry, lime, agave, sparkling prosecco, spiced ginger mule, thyme

ON TAP

HOUSE MICHELADA 10
'Con Amor' Amber Lager, house michelada mix

ZUZU'S SHANDY 9
Mexican Lager & Lemonade

BEER ON TAP 8
Sonrisa; bright, crisp, brilliant | Con Amor; smooth balanced, delectable

BEER PITCHER 19

It's A Wonderful Life

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