

zuzu's petals

SMALL PLATES

ROASTED HONEYNUT SQUASH	15
espresso gastrique, whipped ricotta, pistachio, pomegranate	
MUSHROOM TARTINE	16
local sourdough topped with hand-picked Long Beach Mushrooms, goat cheese mousse, parmesan, crunchy chili oil, fresh chives	
CRISPY SMASHED POTATOES	13
chili garlic oil, parmesan, chives, chipotle aioli	
DUTCH BABY PANCAKE	14
seasonal fruit and berries, pure maple syrup, creme fraiche	
BABY GREEN SALAD	10
fresh baby greens, arugula, house lemon vinaigrette, fresh grated parmesan, chives	
FRUIT & BERRIES	10
a medley of seasonal fruit and berries	

BREAKFAST (ALL DAY)

ACAI BOWL	15
mixed berries, banana, house hazelnut "butter", house granola	
BRIOCHE FRENCH TOAST	17
local brioche, blueberry compote, cinnamon creme fraiche, pure maple syrup	
CAST-IRON SKILLET PANCAKE	16
baked until deeply golden and crisped, Maldon sea salt, butter, pure maple syrup	
HOUSE PANCAKES	17
fresh berries, cinnamon creme fraiche, pure maple syrup	
BUTTERMILK FRIED CHICKEN & WAFFLES	21
blueberry compote, cinnamon pecan butter, pure maple syrup	
BREAKFAST SANDWICH	17
local sourdough, applewood smoked bacon, sunny-side eggs, aged fontina, arugula with lemon vinaigrette, house basil aioli	
BREAKFAST BURRITO	17
choice of Nueske bacon, turkey maple sausage, or soyrizo, tater tots, four eggs, melted cheddar, house salsa - LOADED: BACON, SAUSAGE, CARAMELIZED BELL PEPPER/RED ONION 3	
THE BAILEY'S	19
eggs your way, applewood smoked bacon or turkey maple sausage, house potatoes, local sourdough toast, house jam	
THE SKILLET	18
tater tots, caramelized red onion+bell peppers, choice of bacon, turkey maple sausage, or soyrizo, sriracha aioli, avocado crema, cheesy eggs, cilantro	
FLAT IRON STEAK & EGGS	31
sous-vide then seared in wagyu beef tallow, eggs your way, house potatoes, house compound butter, Maldon sea salt	
MAINE LOBSTER OMELETTE	32
butter-poached tail, Boursin cheese, fresh chives, spinach, baby green salad, brûléed lemon	

LUNCH (AFTER 11AM)

ADD HALF AVOCADO	3
ADD CHICKEN	6
PEAR & ENDIVE SALAD	16
nueske bacon, dates, candied pecans, goat cheese, golden balsamic dressing	
PAN-SEARED POTATO GNOCHI	19
handmade potato gnocchi, honeynut squash, brown butter, sage, espresso gastrique	
GRILLED CHICKEN SANDWICH	19
local sourdough, aged fontina, house jalapeño jam, house basil aioli, nueske bacon, arugula, baby green salad	
DOUBLE SMASHED BURGER	21
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	
VEGGIE WRAP	16
house basil aioli, seasonal veggies, pickled red onions, tomato, pickled Fresno Chile, baby greens	

KIDS

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

SIDES

COUNTRY SOURDOUGH TOAST W/ JAM	4
NUESKE'S APPLEWOOD SMOKED 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.

LET'S DRINK!

DRINKS

ALT MILKS: OAT, ALMOND, BREVE .75

SPECIALTY DRINKS

ADD COCONUT CF 1

ROSEMARY BROWN SUGAR FLAT WHITE 7
house brown sugar syrup, rosemary, expressed orange peel

COCONUT FOAM MINT MOCHA 8
dark chocolate sauce, mint, coconut foam

JAM'N PEAR MATCHA 8
our top selling seasonal drink layered with our house pear vanilla jam, 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

ORGANIC COLD PRESSED ORANGE JUICE 7

ICED TEA 5
fresh loose leaf

LEMONADE 5

ARNOLD PALMER 5

ZERO-PROOF

BLACKBERRY MULE 9
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, organic cold pressed orange juice or apple cider

LA MELA FRIZZANTE 12
prosecco spritz with crisp apple cider, a touch of caramel, and a cinnamon-sugar rim

ON TAP

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

ZUZU'S SHANDY 9
German Style Pilsner & Lemonade

BEER ON TAP 8
German style pilsner; bright, crisp, brilliant | Con Amor; smooth balanced, delectable

BEER PITCHER 19

It's A
 Wonderful
 Life