

zuzu's petals

SMALL PLATES

ROASTED HONEYNUT SQUASH	15
<i>espresso gastrique, whipped ricotta, pistachio, pomegranate</i>	
MUSHROOM TARTINE	16
<i>local sourdough topped with hand-picked Long Beach Mushrooms, goat cheese mousse, parmesan, crunchy chili oil, fresh chives</i>	
CRISPY SMASHED POTATOES	13
<i>chili garlic oil, parmesan, chives, chipotle aioli</i>	
DUTCH BABY PANCAKE	14
<i>seasonal fruit and berries, pure maple syrup, creme fraiche</i>	
BABY GREEN SALAD	10
<i>fresh baby greens, arugula, house lemon vinaigrette, fresh grated parmesan, chives</i>	
FRUIT & BERRIES	10
<i>a medley of seasonal fruit and berries</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>	
CAST-IRON SKILLET PANCAKE	16
<i>baked until deeply golden and crisped, Maldon sea salt, butter, 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>choice of Nueske bacon, turkey maple sausage, or soyrizo, tater tots, four eggs, melted cheddar, 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>	
FLAT IRON STEAK & EGGS	31
<i>sous-vide then seared in wagyu beef tallow, eggs your way, house potatoes, house compound butter, Maldon sea salt</i>	
MAINE LOBSTER OMELETTE	32
<i>butter-poached tail, Boursin cheese, fresh chives, spinach, baby green salad, brûléed lemon</i>	

LUNCH (AFTER 11AM)

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

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 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.

*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	
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

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