

# BAR *Zoe*

## *bubbles*

Mionetto, Prosecco 10

## *White*

St. Clement, Sauvignon Blanc, Napa 12  
Kung Fu Girl, Riesling, Washington 10  
Sbragia, Chardonnay, Home Ranch, Dry Creek 12  
Antica, Chardonnay, Napa Valley 16  
Chateau Minuty "M", Rosé, Provence 12

## *Red*

Etude "Lyric", Pinot Noir, Santa Barbara 12  
Boen, Pinot Noir, Russian River Valley 15  
Poderi Elia Barbera 11  
Edmeades, Zinfandel, Mendocino 10  
Franciscan, Cabernet Sauvignon, Napa 13  
Quilt, Cabernet Sauvignon, Napa Valley 16

## *Cocktail "Z"*

### **THE ZOE 13**

clase azul silver tequila, el silencio mezcal, cinzano sweet vermouth, campari, simple syrup, lime juice

### **ZELOS 13**

knob creek whiskey, carpano antica, bitters, luxardo maraschino, aged with a barrel aging element for 1 month

### **ZEPHYR BREEZE 12**

sammy's beach bar rum, domain de canton ginger liqueur, pineapple juice, lime juice

### **ZEPPELIN MARTINI 12**

nolet's gin, cucumber bitters

### **THE ZETTA 12**

dewar's "white label", chartreuse, orange bitters, honey syrup

## *beers* 7

Trumer Pils, Berkely / Napa Smith Amber Ale, Napa  
North Coast "Red Seal" Red Ale, Mendocino  
Lagunitas "New DogTown" Pale Ale, Petaluma  
Sierra Nevada "Hop Hunter" IPA, Chico

## *small bites*

**CRAB CAKES** cucumber, micro greens, lemon-caper butter 15  
**WARM OLIVES** garlic, fresh rosemary, extra virgin olive oil 7  
**BRUSCHETTA** roma tomatoes, balsamic reduction 10  
**CALAMARI FRITTI** house-made chipotle aioli 14.5  
**PROSCIUTTO DI PARMA CRUDO** burrata, olio santo, sesame seeds, rock salt, crostini 15

\* Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness - please inform us of any food allergies before ordering

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