

BURGERS

We use premium *Certified Angus Beef*® or American Style Kobe for our burgers.

Zinburger* – \$10

Manchego Cheese, Zinfandel Braised Onions & Mayo

Samburger* – \$11

Nueske's Applewood Smoked Bacon, American Cheese & Thousand Island Dressing

Hava Chicken Sandwich – \$10

Havarti Cheese, Avocado, Tomato & Mayo

Kobe Burger* – \$14

Cheddar Cheese, Wild Mushrooms & Mayo

Turkey Burger – \$10

Swiss Cheese, Avocado & Mayo

Buffalo Chicken Sandwich – \$10

Pepperjack Cheese & Ranch Dressing

The Carburetor* – \$10

Bunless, Lettuce Wedge, 1000 Island & Cottage Cheese

Turkey Sloppy Joe – \$9

Roasted Poblano & Pepperjack Cheese

Ahi Sandwich* – \$13

Coleslaw, Avocado, Tamari Soy Glaze & Mayo

Clint's "Almost Famous"

Veggie Burger – \$9

Quinoa, Chickpea & Vegetable Patty with Avocado, Tomato & Pea Shoots

The Plain & Simple Burger* – \$9

Lettuce, Tomato & Mayo – That's it!

Each Additional Topping: \$1.25

- Cheese -

American
Cheddar
Maytag Blue
Goat
Manchego
Swiss
Smoked Mozzarella
Havarti
Pepperjack
Feta
Cheese Sauce

- Other Toppings -

Avocado
Braised Onions
Wild Mushrooms
Jalapeños
Roasted Peppers
Fried Egg
Truffle Aioli
Nueske's Applewood
Smoked Bacon
BBQ Sauce (free)

SALADS

B.L.T – \$5/\$8

*Nueske's Applewood Smoked Bacon
& Cowboy Ranch Dressing*

Roasted Chicken – \$12

Without Chicken - \$9

*Organic Greens, Pomegranate, Marcona Almonds,
Goat Cheese Vinaigrette*

Chopped Vegetable – \$9

Fresh from the Garden, Feta Cheese & Champagne Vinaigrette

Seared Ahi* – \$13

Chopped Greens, Avocado, Cashews & Asian Vinaigrette

Chinese Chicken – \$10

*Chopped Greens, Orange Segments, Red Peppers,
Wonton Chips & Asian Vinaigrette*

SIDES

(serves two)

Sweet Potato Fries – \$5

Yogurt Dipping Sauce

Hand Cut Fries – \$5

Double Truffle Fries – \$6

Truffle Aioli & Truffle Oil

Zucchini Fries – \$6

Parmesan & Ranch

Mac & Cheese – \$6

Coleslaw – \$3

Cottage Cheese – \$3

Tasty & Low Fat

SHAKES

Crème Brûlée – \$6

*Vanilla Ice Cream, Madagascar Vanilla Bean,
Fresh Cream & Crushed Caramel*

Salted Caramel – \$6

Dulce de Leche Ice Cream, Sea Salt

Strawberry Cheesecake – \$6

*Vanilla Ice Cream, Strawberry, Cream Cheese
& Graham Cracker*

Double Chocolate Mint – \$6

Vanilla Ice Cream, Mint & Mini Chocolate Chips

Bars of Zin – \$6

Chocolate Ice Cream, Melted Chocolate & Praline Flakes

Cookies & Cream – \$6

Vanilla Ice Cream & Oreo Cookies

Bananas Foster – \$6

Vanilla Ice Cream & Caramelized Banana

FLOATS

Black Cow – \$6

Vanilla Ice Cream & Root Beer

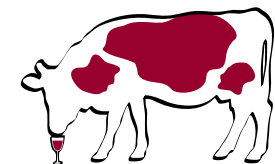
50/50 – \$6

Vanilla Ice Cream & Orange Cream Soda

PIES

Banana Cream – \$5

Chocolate Cream – \$5



Zinburger

Wine & Burger Bar

**Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Regarding the safety of these items, written information is available upon request.*

\$5/glass \$20/bottle

- Snoqualmie – Riesling
- Canyon Road – Chardonnay
- Santa Christina – Sangiovese
- Project Paso – Grenache/Zin Blend

\$6/glass \$24/bottle

- Tangent – Pinot Grigio
- Bridlewood – Chardonnay
- Tilia – Malbec/Syrah
- Ravenswood “Zen of Zin” – Zinfandel

\$8/glass \$32/bottle

- Crossing’s – Sauvignon Blanc
- Hey Mambo “Sultry Red” – Blend
- Terrazas de los Andes – Malbec
- Sebastiani – Merlot
- Kunde – Cabernet Sauvignon

\$10/glass \$40/bottle

- The Dreaming Tree “Crush” – Zin/Merlot Blend
- Angeline – Pinot Noir
- Newton “Claret” – Cab/Merlot
- Tobin James “Ballistic” – Zinfandel

\$12/glass \$48/bottle

- Byron – Chardonnay
- Educated Guess – Cabernet Sauvignon

Regan’s Selections

- Jam Cellars - Petite Sirah Blend
\$8.5/glass \$34/bottle
- Manifesto – Zinfandel
\$9/glass \$36/bottle
- Misha’s Vineyard “Fox Block Eight” – Pinot Noir
\$15/glass \$58/bottle
- Caymus “Conundrum Red” – Sweet Blend
\$10/glass \$40/bottle

Red-Zingria – \$7
Red Zinfandel, Raspberry, Orange

Watermelon Mojito – \$8
Cruzan Rum, Fresh Mint, Lime, Watermelon Simple

Girl Next Door – \$8
Skyy Vodka, Veev Acai Liqueur, Strawberry Simple, Lemon

Bacon Bloody – \$8
Bacon-Infused Skyy Vodka, Worcestershire, Pepper, Bacon Strip Garnish

The Kentucky Junebug – \$8
Jim Beam, Lemon, Pomegranate, Black Tea

Sour Cherry Margarita – \$8
Sauza Silver Tequila, Lime Sour, Cherry Bitters

Bottle

- Bud Light \$4
- Stella Artois \$5.5
- Corona \$5
- Fat Tire Amber \$5
- Blue Moon White Ale \$5
- Session’s Black Lager \$4
- Kaliber N/A \$5
- Four Peak’s “Kilt Lifter” Scottish Ale \$5.5

Tap

	Pint	20oz
Left Hand “Polestar” Pilsner	\$5.5	\$6.5
Deschutes “Black Butte” Porter	\$5.5	\$6.5
Sierra Nevada Pale Ale	\$5.5	\$6.5
Odell I.P.A.	\$6	\$7

