

BURGERS

Zinburger* – \$10

Manchego Cheese, Zinfandel Braised Onions & Mayo

Samburger* – \$10

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

Turkey Burger* – \$10

Swiss Cheese, Avocado & Mayo

Buffalo Chicken Sandwich – \$10

Pepperjack Cheese & Ranch Dressing

Kobe Burger* – \$14

Cheddar Cheese, Wild Mushrooms & Mayo

Ahi Sandwich* – \$13

Asian Slaw, Avocado & Tamari Soy Glaze

Clint's "Almost Famous"

Vegetable Burger – \$9

Smoked Mozzarella, Tomato Marmalade & Mayo

The Plain & Simple Burger* – \$8

Lettuce, Tomato & Mayo – That's it!

Each additional topping: \$1.25

American Cheese	Avocado
Cheddar Cheese	Braised Onions
Maytag Blue Cheese	Wild Mushrooms
Manchego	BBQ Sauce
Goat Cheese	Jalapeños
Swiss Cheese	Roasted Peppers
Smoked Mozzarella	Fried Egg
Nueske's Applewood Smoked Bacon	

SALADS

B.L.T Salad – \$5/\$8

Nueske's Applewood Smoked Bacon & Cowboy Ranch Dressing

Roasted Chicken Salad – \$12

Without Chicken - \$9

Organic Greens, Pomegranate, Marcona Almonds & Goat Cheese Dressing

Seared Ahi Salad* – \$13

Chopped Greens, Avocado, Cashews & Ginger Miso Vinaigrette

Chinese Chicken Salad – \$10

Chopped Greens, Orange Segments, Red Peppers, Wonton Chips & Ginger Miso Vinaigrette

SIDES

Sweet Potato Fries – \$5

Yogurt Dipping Sauce

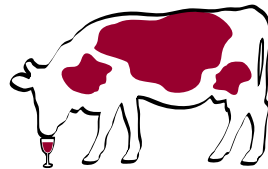
Hand Cut Fries – \$5

Double Truffle Fries – \$6

Truffle Aioli & Truffle Oil

Zucchini Fries – \$6

Parmesan & Ranch



Zinburger

Wine & Burger Bar

SHAKES, FLOATS & PIE

Crème Brûlée – \$6

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

Strawberry Cheesecake – \$6

Vanilla Ice Cream, Strawberry, Cream Cheese & Graham Cracker

Double Chocolate Mint Shake – \$6

Vanilla, Mini Chocolate Chips & Fresh Mint Syrup

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

Black Cow Float – \$6

Vanilla Ice Cream & Root Beer

50/50 Float – \$6

Vanilla Ice Cream & Orange Cream Soda

Desserts

Banana Cream Pie – \$5

Chocolate Cream Pie – \$5

**Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

\$5/glass \$20/bottle

- Ste. Chapelle – Riesling
- Camelot – Chardonnay
- Capezzana “Conti Contini” – Sangiovese
- Tilia – Malbec/Syrah

\$6/glass \$24/bottle

- Tangent – Pinot Grigio
- Bridlewood – Chardonnay
- d’ Arenberg “Stump Jump” – G.S.M. Blend

\$8/glass \$32/bottle

- Drylands – Sauvignon Blanc
- Green Point – Chardonnay
- Hey Mambo “Sultry Red” – Blend
- Tangley Oakes – Merlot
- Geysers Peak – Cabernet Sauvignon

\$10/glass \$40/bottle

- Russian Jack - Pinot Noir
- Frei Brothers – Syrah
- Newton “Claret” – Cab/Merlot
- Tobin James “Ballistic” – Zinfandel

\$12/glass \$48/bottle

- Domaine Chandon “Brut” – Sparkling
- Byron – Chardonnay
- Educated Guess – Cabernet Sauvignon
- Terlato-Chapoutier – Shiraz/Viognier

Regan’s Selections

- PürVine – Cabernet Sauvignon
\$7/glass \$28/bottle
- Paco Lola – Albarino
\$10/glass \$40/bottle
- Baileyana “Fox Block Six” – Pinot Noir
\$15/glass \$58/bottle

Chocolate-Zingria – \$7

Red Zinfandel, Chocolate Sauce, Simple Syrup, Mint Leaves

Black Lager Float – \$6

Vanilla Ice Cream, Session’s “Black Lager”,
Chocolate Cigarette Garnish

Lemon Sipper – \$8

Skyy, Mint Leaves, Lemonade

Bacon Bloody – \$8

Bacon Vodka, Worcestershire, Pepper, Bacon Strip Garnish

Georgia Julep – \$8

Jim Beam, Peach Schnapps, Simple Syrup, Lemon Juice, Mint

Pomegranate & Grapefruit Margarita – \$9

Sauza Silver, Pomegranate Syrup, Grapefruit Juice, Sour

Bottle

Bud Light	\$4
Stella Artois	\$5
Corona	\$5
Fat Tire Amber	\$5
Cooper’s Lager	\$6.5
Blue Moon White Ale	\$5
Session’s Black Lager	\$4
Kaliber N/A	\$5

Tap

	Pint	20oz
Left Hand Polestar Pilsner	\$5.5	\$6.5
Deschutes Black Butte Porter	\$5.5	\$6.5
Widmer Brothers Hefeweizen	\$5.5	\$6.5
Sierra Nevada Pale Ale	\$5.5	\$6.5

