

Zai's

LAKEFRONT

SALADS

- CAPTAIN QUINN'S GRILLED ROMAINE** prosciutto, gorgonzola, balsamic glaze 16
SMOKED SALMON SPINACH SALAD goat cheese, red onion, fried capers, sundried blueberries, vidalia onion vinaigrette 18
CAESAR enough said! Traditionally eaten with your fingers 13/16
WEDGE oven roasted tomatoes, Billy's blue cheese 13
HOUSE spring mix, cucumber, roasted beets, corn, tomato, hard egg 10

TASTY BITES

- PEPPERED CRUSTED DUCK BREAST** sun-dried cherries, hazelnuts, goat cheese, Frangelico demi-glace 21
PAT'S POPPERS jalapeños stuffed with shrimp wrapped with bacon topped with easy cheese 17
CAJUN RED SHRIMP and cheesy grits 18
STEAMED CLAMS white wine, garlic cream sauce 22
CALAMARI flash fried, housemade tartar 18
LAMB LOLLIPOPS (3) jalapeño pepper jelly 20
WINGS spicy sweet chili garlic sauce, celery, carrots, Billy's blue cheese 17
WILD MUSHROOMS AND POLENTA with marsala garlic sauce 15

PASTA

- SMOKED CHICKEN PASTA** artichoke hearts, roasted red peppers, mushrooms, smoked mozzarella, garlic cream sauce over fettuccine 27
FIVE CHEESE TORTELLINI roasted cauliflower, red bells, mushrooms, scallions, butternut squash, pesto sauce 24
SPAGHETTI & MEATBALLS pork & lamb meatballs, marinara, asiago 27
PESTO PASTA basil, pine nuts, parmesan, olive oil, fettuccine 22
CHICKEN & GROUND ITALIAN SAUSAGE yellow squash, fennel, spinach, red onion, garlic roma tomato sauce over linguini 24
CLAMS LINGUINI served with a white wine garlic cream sauce 27

BIG PLATES

- FRESH GROUND BURGER** cheese, onion bacon marmalade and fresh cut fries 17
BAKED EGGPLANT fresh basil, marinara, mozzarella 17
NOODLE BOWL shrimp, chicken, shiitake, bok choy, carrots, red bells, bean sprouts, red onions, scallions, ginger lemongrass broth 24
CHICKEN CONTADINA oven roasted potatoes, garlic cloves, red bells, onions, pepperoncini, mushrooms, fresh rosemary, olive oil 27
JAMAICAN JERK CHICKEN grilled in jerk marinade, choice of one extra stuff 27

EXTRA STUFF

- Fried Brussels Sprouts with Lemon** 8
Roasted Garlic Broccoli 8
Olive Oil Roasted Cauliflower 8
Green Chile Hashbrown Casserole 8
Fresh Cut Fries 7

SPLIT CHARGE 4

PIZZA

- GORGONZOLA** fresh tomato, mozzarella 19/25
PESTO fresh tomato, mozzarella, basil, pinenuts, parmesan, olive oil 19/25
MAPLE GLAZED BUTTERNUT SQUASH mozzarella, goat cheese, green onion, roasted red bells, sun-dried cherries, toasted cayenne pecans, pumpkin seeds 22/29
YINZER BY B.C. mozzarella, salami, spicy capicola ham, herb vinaigrette, roma tomatoes, chopped romaine, red onion, pepperoncini 22/29
PEPPERONI, SAUSAGE & MUSHROOM fresh tomato, mozzarella 22/29
SAUSAGE CALZONE sausage, mushroom, onion, marinara, mozzarella 20
SMOKED CHICKEN CALZONE with pesto & smoked mozzarella 20

CREATE YOUR OWN PIZZA

Starts with your choice of sauce & mozzarella cheese. Gluten Free crust & pasta available for additional charge.

10" Pizza 16 | 16" Pizza 21

SAUCE	MEAT	VEGGIES	MORE
marinara	2.50 /4.00	2.00 /3.00	2.00 /3.00
roma tomatoes	pepperoni	black olives	artichoke hearts
pesto	italian salami	onions	gorgonzola
maple butternut squash	italian sausage	green peppers	goat cheese
bbq	capicola	jalapeños	smoked mozzarella
olive oil	prosciutto	mushrooms	pineapple
	bacon	pepperoncinis	kalamatas
	anchovies		roasted red peppers

Side of Ranch, Blue Cheese or TarTar 1.5 | Marinara 2

*18% Gratuity added to parties of 8 or more • 120 Grove Street, Tahoe City • 530/583-ZAZA (9292)

SUMMER DRINKS

SIDEBAR SLUSH		16
Bacardi, blackberry brandy, banana liqueur, wild berry juice, lime		
WATERMELON MINT LEMONADE	Deep Eddy vodka, fresh watermelon juice, lemon, mint	16
GOOSE ON THE LAKE	Grey Goose, Q ginger beer, lemonade, basil	16
SIMPLY MARGARITA	Cazadores Reposado, agave nectar, fresh lime	16
Make it spicy add jalapeño!		
WHALE TALE	Gray Whale, CA small batch gin, simple syrup, fresh lime	16
ZA'S BARREL AGED MANHATTAN	aged in house, Redemption bourbon,	16
Carpano Antiqua vermouth. Enjoy up or on the rocks		
THE POINTER	Bird Dog bourbon, Q ginger beer, fresh lemon juice	16
HANNI SPRITZ	Aperol, Campari or St-Germaine, champagne, soda, orange slice	16
TRES PALOMA	Tres Agave Organic tequila, grapefruit juice, soda	16
SPICY, ILEGAL MEZCAL MARGARITA	Ilegal Mezcal, agave nectar, jalapeño, fresh lime	16
MANGO CHILE MOJITO	Bacardi mango chile, fresh mint, soda	16
SUNORA MOCHA MARTINI	Sunora Mocha, Deep Eddy vodka, shaken, up or on the rocks	16

BUBBLES

ADAMI	Prosecco, Italy (375 ml)	19
GLORIA FERRER	Blanc de Noirs Sparkling Rosé, Sonoma (375 ml)	19
GLORIA FERRER	Private Cuvee Brut, Sonoma	48
J VINEYARDS BRUT CUVÉE	Russian River	55

WHITES

HOUSE WHITE ON TAP	Perrin Family Reserve, France	11
BIELER	Rosé, Provence, France	10/40
EHLERS ESTATE	Rosé, St. Helena	18/69
BELLA GRACE	Sauvignon Blanc, Amador County	13/50
EHLERS ESTATE	Sauvignon Blanc, Amador County	18/69
TRIBUTE	Chardonnay, Monterey	14/54
FRANK FAMILY	Chardonnay, Carneros	70
TERLATO	Pinot Grigio, Friuli, Italy	15/60
GIUNCO	Vermentino, Sardinia, Italy	14/54

REDS

FINCA EL ORIGEN RESERVA	Malbec, Mendoza, Argentina	10/40
CULTUSBONI "Chianti Classico"	Italy	13/48
BELLA GRACE 1646	Red Blend, Amador County	13/50
NÉGOCIANT	Pinot Noir, Anderson Valley	14/54
BOUCHARD PERE & FILS	Les Teurons Premier Cru, Burgundy, France	99
RUTHERFORD VINTNERS	Cabernet, Napa	15/60
WOLFDAL'S	Cabernet, Napa	99
EHLER'S ESTATE	Cabernet 1886, St. Helena	195

BOTTLE BEER

PBR	16oz. can	5	COORS LIGHT	6
BUD		6	N/A BEER	6

DRAFT BEER

SWEETWATER 420 PALE ALE	9	50/50 PILSNER	9
DESCHUTES FRESH SQUEEZED IPA	9	LOST COAST BLONDE ALE	9
DIRTY WOOKIE IMPERIAL BROWN ALE	9	FIRESTONE WALKER MIND HAZE	9
FARMERS VALLE MEXICAN LAGER	9	SEASONAL HARD CIDER	10

ADDITIONAL BEERS - Please ask your server about our rotating beer selection.

PELLEGRINO 6.

SPRECHER ROOT BEER 6.

COKE, DIET COKE, SPRITE, LEMONADE OR GINGER ALE 4.

Coffee from "THE COFFEE CONNEXION", Tahoe City and assorted Teas from Tahoe Teas.

COFFEE, DECAF, TEA, ICED TEA or MILK 4.