

Zai's

LAKEFRONT

SALADS

- CAPTAIN QUINN'S GRILLED ROMAINE** prosciutto, gorgonzola, balsamic glaze 15
BABY KALE SALAD roasted beets, carrots, red onion, roasted red bells, dried cherries, pears, Vella dry jack cheese, caramelized walnuts, vidalia onion vinaigrette 12/15
CAESAR enough said! Traditionally eaten with your fingers 12/15
WEDGE oven roasted tomatoes, Billy's blue cheese 13
HOUSE spring mix, cucumber, roasted beets, tomato, hard egg 10

TASTY BITES

- PEPPERED CRUSTED DUCK BREAST** sun-dried cherries, hazelnuts, goat cheese, Frangelico demi-glace 20
PAT'S POPPERS jalapeños stuffed with shrimp wrapped with bacon topped with easy cheese 17
STEAMED CLAMS white wine, garlic cream sauce 21
CALAMARI flash fried, housemade tartar 18
LAMB LOLLIPOPS (3) jalapeño pepper jelly 19
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
SPAGHETTI & MEATBALLS pork & lamb meatballs, marinara, asiago 27
LINGUINI roasted cauliflower, artichoke hearts, shiitakes, onions, baby kale, roasted red pepper sauce 22
FETTUCINE Key West pink shrimp, cherry tomatoes, broccoli, vodka sauce 28
PESTO PASTA basil, pine nuts, parmesan, olive oil, fettuccine 22
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
CHICKEN MARSALA mushrooms, garlic, marsala wine sauce, choice of one extra stuff 23
BONELESS PORK SHORT RIBS pan roasted vegetables, over mashed potatoes 23

EXTRA STUFF

- | | |
|--|--------------------------|
| Fried Brussels Sprouts with Lemon 7 | Mashed Potatoes 6 |
| Roasted Garlic Broccoli 7 | Fresh Cut Fries 6 |
| Olive Oil Roasted Cauliflower 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 20/28
YINZER BY B.C. mozzarella, salami, spicy capicola ham, herb vinaigrette, roma tomatoes, chopped romaine, red onion, pepperoncini 21/28
PEPPERONI, SAUSAGE & MUSHROOM fresh tomato, mozzarella 21/28
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

WINTER DRINKS

WARMERS

KIM'S CHOCOLATE HOT BUTTERED RUM	16
Kim's house made chocolate hot buttered rum mix, Bacardi	
REDEMPTION SNUGLER	16
Snuggler with a kick, Redemption bourbon, peppermint schnapps, hot chocolate	
SETH ON THE SLOPES	16
Kahlua, Bacardi, triple sec, nutmeg, cinnamon, coffee	
NAUGHTY DOG CIDER	16
Bird Dog Bourbon, maple syrup, hot apple cider	
TRES SUNORA CAFÉ	16
Tres Agave Organic Tequila, Sunora Creme de Bacanora Mocha, coffee	

All warmers served with our house made whipped cream

COOLERS

SIDEBAR SLUSH	16
Bacardi, blackberry brandy, banana liqueur, wild berry juice, lime	
GOOSE ON THE LAKE	16
Grey Goose, Q ginger beer, lemonade, basil	
SIMPLY MARGARITA	15
Cazadores Reposado, agave nectar, fresh lime	
ZA'S BARREL AGED MANHATTAN	16
aged in house, Redemption bourbon, Carpana Antiqua vermouth. Enjoy up or on the rocks	
WHALE TALE	16
Gray Whale, CA small batch gin, simple syrup, fresh lime	
HANNI SPRITZ	16
Aperol, Campari or St-Germaine, champagne, soda, orange slice	
SPICY, ILEGAL MEZCAL MARGARITA	16
Ilegal Mezcal, agave nectar, jalapeño, fresh lime	
SUNORA MOCHA MARTINI	16
Sunora Mocha, Deep Eddy vodka, shaken, up or on the rocks	

BUBBLES

ADAMI Prosecco, Italy (375 ml)	17
GLORIA FERRER Blanc de Noirs Sparkling Rosé, Sonoma (375 ml)	17
THIÉNOT Champagne, France (375 ml)	56
GLORIA FERRER Private Cuvee Brut, Sonoma	48
J CUVÉE 20 Russian River	55

WHITES

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

REDS

FINCA EL ORIGEN RESERVA Malbec, Mendoza, Argentina	10/40
CULTUSBONI "Chianti Classico" Italy	12/46
BELLA GRACE 1646 , Red Blend, Amador County	13/50
NÉGOCIANT Pinot Noir, Anderson Valley	14/54
CORTONESI Sangiovese, Montalcino, Italy	15/60
KOKOMO Zinfandel, Dry Creek, Sonoma	14/54
TRIENNES Cabernet/Syrah, Provence, France	12/48
RUTHERFORD VINTNERS Cabernet, Napa	15/60
WOLFDALÉ'S Cabernet, Napa	99
EHLER'S ESTATE Cabernet 1886, St. Helena	195
BOUCHARD PERE & FILS Les Teurons Premier Cru, Burgundy, France	99

BOTTLE BEER

PBR 16oz. can	5	COORS LIGHT	6
BUD	6	BROOKLYN SPECIAL EFFECTS N/A can	6

DRAFT BEER

FARMERS VALLE	9	FAT TIRE AMBER ALE	9
LOST COAST BLONDE ALE	9	BEAR REPUBLIC RACER 5 IPA	9
DALE'S PALE ALE	9	MIND HAZE	9
DESCHUTES FRESH SQUEEZED IPA	9	SEASONAL HARD CIDER	10
DIRTY WOOKIE IMPERIAL BROWN ALE	9		

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.