

2 COURSE LUNCH @ \$15



STARTER

PLEASE CHOOSE 1

EVERYBODY HAS A "HOUSE SALAD" SALAD

romaine | red onions | bacon | tomatoes | croutons
– Served with your choice of dressing.

GF VEGAN CURRIED CAULIFLOWER & APPLE SOUP

cauliflower | fuji apples | leeks | onions | celery | vegetable broth | curry seasoning | finished with a dash of curry oil

V GF BUTTERNUT SQUASH SOUP

dollop of sour cream | cashews

MAIN

PLEASE CHOOSE 1

DUCK CONFIT FLATBREAD

gorgonzola | cream cheese | grilled pears | arugula

***SEARED AHI TUNA**

5-spice blend | lime | sesame seeds | wasabi vinaigrette | soy-glazed udon noodles | green onions | carrots

CHICKEN COBB SALAD

romaine | arcadian field greens | fire-braised chicken breast | avocado | bleu cheese crumbles | applewood smoked bacon | hard-boiled egg | cherry tomatoes | choice of dressing

VEGAN GF PASTA PRIMAVERA

zucchini | artichoke hearts | garlic | cherry tomatoes | roasted red bell peppers | white wine | herb olive oil | basil chiffonade

***ZEPHYR BURGER**

pretzel bun | 1000 island dressing | served with the usual suspects
– Certified Angus Beef® add cheese, bacon \$2 ea

V BEYOND BURGER

pretzel bun | plant-based patty | 1000 island dressing | lettuce | tomato | onion | pickle | french fries
– add cheese \$2

ADD ON - \$28.80

Add a bottle of Collaboration by Las Positas Vineyards and we will discount it 20% (regularly \$36) and include 2 complimentary wine tastings at their winery.

COLLABORATION CHARDONNAY BY LAS POSITAS VINEYARDS

COLLABORATION RED BLEND BY LAS POSITAS VINEYARDS

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

GF - Gluten Free V - Vegetarian