

Mother's Day Brunch Menu



AVAILABLE SUNDAY, MAY 12TH | \$49.95 PER PERSON

FOR THE TABLE

HOUSEMADE CHEDDAR CHIVE BISCUITS citrus honey butter

STARTER SELECT ONE

BLUEBERRY STREUSEL COFFEE CAKE lemon curd, fresh whipped cream

CAULIFLOWER AND SWEET LUMP CRAB SOUP * pureed cauliflower, lemon agrumato, parmesan crisp

WATERMELON & BUFFALO MOZZARELLA SALAD * heirloom tomatoes, basil, pinot noir reduction

OATMEAL BOMB caramelized red delicious apples, crème fraiche, house made granola

CRUSTLESS KETO QUICHE * mushroom, spinach, burrata, tomato chutney

ENTREE SELECT ONE

CHICKEN ROULADE sundried tomatoes, feta cheese, asparagus, rice pilaf, hollandaise

HOUSE CURED SALMON GRAVLAX capers, onions, boiled egg, crispy signature hash brown cake

ZOV'S SIGNATURE EGGS BENEDICT canadian bacon, poached eggs, hollandaise, crispy hash brown cake

ALMOND CRUSTED SALMON arugula, crispy hash potato cake, onion strings, pinot noir reduction

GRILLED ZUCCHINI SALAD * spinach, shaved fennel, toasted hazelnuts, kashkaval cheese, poached egg

10-HOUR BRAISED SHORT RIB HASH peppers, onions, poached egg, cilantro-mint chimichurri, crispy hash brown cake

SEAFOOD SCRAMBLE * sautéed rock shrimp, dungeness crab, dill cream, crispy hash brown cake

DESSERT SELECT ONE

STRAWBERRY LEMON SHORTCAKE vanilla and lemon custard, sponge cake, white chocolate curls

FLOURLESS CHOCOLATE CAKE * decadent mousse, fresh seasonal berries

MIMOSA orange, pomegranate, pear or cranberry 8.95

BLOODY MARY house made and spicy! 10.95

NO SUBSTITUTIONS | MENU ONLY AVAILABLE IN BISTRO | GLUTTEN FREE FRIENDLY *

Please inform us of any special dietary or allergy restrictions; not all ingredients may be listed. • 18% Gratuity added to parties of 8 or more • Water & bread provided upon request.

Mother's Day Brunch Menu

ESTABLISHED 1987 | CELEBRATING OVER 30 YEARS IN ORANGE COUNTY



COCKTAILS

ZOV'S POMEGRANATE MARTINI 13.95
citrus infused vodka, pomegranate purée

MELON MULE 13.95
grey goose melon vodka, fresh lime juice, ginger beer, simple syrup

CUCUMBER MINT FRESCA 13.95
tito's vodka, st. germain elderflower, cucumber, fresh mint, fresh lime juice, served straight up

POMEGRANATE MARGARITA 13.95
sauza blanco tequila, pomegranate purée, agave, fresh lime juice

RED SANGRIA 13.95
red wine, fresh muddled fruit, fresh juice, club soda

PEAR UP 13.95
absolut pear, pear nectar, served straight up

HAWAIIAN WHISKEY SOUR 13.95
rye whiskey, fresh pineapple juice, fresh lemon juice, simple syrup

SEÑOR G 13.95
silver tequila, blackberries, fresh jalapeño, fresh lemon juice, fresh lime juice, simple syrup

WATERMELON RUM PUNCH 13.95
bacardi superior rum, house-made watermelon purée, agave nectar, fresh lime juice

MAPLE OLD FASHIONED 13.95
templeton rye, maple simple syrup, orange bitters, fresh orange zest

FOXY ROXY 13.95
plymouth gin, fresh strawberries, fresh cucumber, fresh lime, simple syrup, soda water

WINES

SPARKLING WINES

ZARDETTO , "Private Cuvee," Prosecco, Italy, NV	split	11.95
MUMM , "Napa Cuvee," Brut, NV	split	13.95

WHITE WINES & ROSE

Rosé, FIGUIERE , "MAGALI," Provence, France 2016	GLS	12.95
Riesling, CLEAN SLATE , Mosel, Germany 2017		9.95
Pinot Grigio, TENUTE PICCINI , delle Venezi, Italy 2016		10.95
Sauvignon Blanc, GIESEN , Marlborough, New Zealand 2016		11.95
Chardonnay, LINCOURT , "STEEL," Santa Rita Hills 2016		10.95
Chardonnay, FERRARI-CARANO , Alexander Valley 2015		13.95
Chardonnay, ROMBAUER , Carneros 2016		18.95

RED WINES

Pinot Noir, HAHN , Monterey County 2017	GLS	11.95
Pinot Noir, TALBOTT "KALI HART," Monterey 2016		13.95
Pinot Noir, PATZ & HALL , Sonoma 2015		16.95
Merlot, CLOS PEGASE "MITSUKO'S VINEYARD" , Carneros 2016		11.95
Cabernet Sauvignon, MARTIN RAY , Sonoma 2016		11.95
Cabernet Sauvignon, JUSTIN VINEYARDS , Paso Robles 2016		15.95
Cabernet Sauvignon, HALL , Napa Valley 2014		18.95
Zinfandel, BIANCHI , 'HERITAGE SELECTION,' Paso Robles 2013		10.95
Malbec, TILIA , Mendoza, Argentina 2017		10.95
Meritage, DAOU , "PESSIMIST", Paso Robles 2017		13.95
Meritage, STAGS LEAP "HANDS OF TIME" , Napa Valley 2016		17.95