



**MEZZE A LA CARTE** 6.95 ea

choices: • hummus • lebni • tabouli • babaganoush • muhammara  
served with warm pita bread

**MEZZE PLATTER** 19.95 (serves 3-5)

a sampling of the above served with stuffed grape leaves,  
fresh vegetables, marinated olives and warm pita bread

*Substitute vegetables for pita bread 1.95*

**STARTERS**

**SAUTÉED CALAMARI** 15.95

garlic, shallots, lemon, fresh herbs, chardonnay butter sauce,  
served with crostini

**PULLED CHICKEN NACHOS** 14.95

3 cheeses, pita chips, pulled chicken, pico de gallo, avocado mash,  
feta cheese, aleppo pepper

**TAHINI CHICKEN TACOS** 14.95

spiced shredded chicken, cabbage, cilantro,  
pico de gallo, red pepper aioli, tahini sauce

**LAMB & SPICY TOMATO LAVASH FLATBREAD** 14.95

lebni, mint, smoked pepper flakes

**EGGPLANT LAVASH FLATBREAD** 12.95

roma tomatoes, feta cheese, roasted garlic, olives, olive oil

**SIDE MIXED GREEN SALAD** 8.95

cucumber, tomato, caper herb vinaigrette, feta cheese

**SIDE GREEK SALAD** 8.95

mixed greens, persian cucumber, tomato, kalamata olives, red onion,  
feta cheese, crispy pita chips, lemon mint vinaigrette

**ZOV'S FAMOUS GOLDEN LENTIL SOUP** 7.95

**ENTRÉE SALADS**

**MOROCCAN SALMON SALAD** 19.95

m'jadarah, organic greens, tomato, feta cheese, balsamic dressing

**GREEK SALAD** 12.95

mixed greens, persian cucumber, tomato, kalamata olives, red onion,  
feta cheese, crispy pita chips, lemon mint vinaigrette  
*add: chicken 5.95 • salmon 8.95 • shrimp 8.95*

**CHICKEN PAILLARD SALAD** 18.95

parmesan herb crusted chicken breast, organic greens, candied walnuts,  
goat cheese, tomato, red onion, balsamic vinaigrette

**THE CHOP CHOP** 18.95

grilled chicken breast, persian cucumber, tomato, red onion, garbanzo  
beans, feta cheese, pita chips, pinot noir syrup, caper vinaigrette

**BURGERS & SANDWICHES**

*with choice of french fries, soup, side salad*

**OUR CLASSIC CHEESEBURGER** 15.95

angus beef, choice of cheese, dijon aioli, signature bun  
*add: bacon 1.50 • avocado 1.50*

**SPICED LAMB BURGER** 16.95

sundried tomatoes, red onion, feta cheese, red bell pepper aioli,  
signature bun

**BALSAMIC CHICKEN CLUB** 14.95

applewood bacon, avocado, tomato, arugula, mint aioli, toasted roll

**SHORT RIB SANDWICH** 18.95

braised short rib, bell peppers, onion, mushrooms, red bell pepper aioli,  
roasted mozzarella, aleppo pepper flakes

**MAIN PLATES**

**KEBOB TWO WAYS** 24.95

angus beef tenderloin, marinated grilled chicken breast, jasmine rice pilaf,  
tomato cucumber salad, yogurt mint sauce

**ANGEL HAIR PASTA** 16.95

garlic, tomato, pinenuts, extra virgin olive oil, basil, parmesan & feta cheese  
*add: chicken 5.95 • gigantic meatball 6.95 • salmon 8.95 • shrimp 8.95*

**ROASTED VEGETABLE BOWL** 13.95

fresh vegetables, jasmine rice pilaf, spiced tomato relish

*add: chicken 5.95 • gigantic meatball 6.95 • salmon 8.95 • shrimp 8.95*

**SPICY SPAGHETTI AND GIGANTIC MEATBALL** 20.95

house made 8 oz meatball, parmesan, fresh herbs, spicy tomato sauce

**SHORT RIB PAPPARDELLE PASTA** 22.95

wide ribbon noodle pasta, braised beef, sautéed spinach, mushroom  
cream sauce

**HERB ROASTED ROTISSERIE CHICKEN** 20.95

mashed potatoes, sautéed spinach with shallots, herb garlic jus

**ZOV'S SIGNATURE MEATLOAF** 19.95

mushroom gravy, mashed potatoes, parmesan green beans, crispy onions

**ALMOND CRUSTED SALMON** 26.95

wild arugula, crispy potato cake, cabernet reduction, crispy onions

**PAN SEARED SEA BASS** 26.95

jasmine rice pilaf, shaved brussel sprouts, fresh spinach, teardrop tomato,  
sumac, lemon caper butter sauce

**NEW YORK STEAK** 39.95

10 oz prime cut steak, herb butter, garlic parmesan green beans,  
mashed potatoes

**ROSEMARY LAMB CHOPS** 36.95

sautéed spinach with shallots, mashed potatoes, pan jus

**CENTER CUT FILET** 37.95

8 oz beef tenderloin, herb butter, garlic parmesan green beans,  
mashed potatoes

**SIDES**

**BRUSSELS AND BACON** 11.95

brussel sprouts, applewood bacon, caper vinaigrette, pinot noir syrup

**FRIED CAULIFLOWER** 11.95

flash fried, preserved lemon gremolata, red bell pepper aioli

**FRENCH FRIES** 5.95

lightly tossed with salt, pepper and sumac

**MASHED POTATOES** 8.95

with mushroom gravy

**JOIN US FOR WEEKEND BRUNCH &  
HAPPY HOUR FROM 3-6PM NIGHTLY**

Please inform us of any special dietary or allergy restrictions;  
not all ingredients may be listed. • 18% Gratuity suggested for parties of 8 or more.  
Split charge of \$2.50 • Water & bread provided upon request.



## COCKTAILS

- CUCUMBER MINT FRESCA** 12.95  
tito's vodka, st. germain elderflower, cucumber, fresh mint, fresh lime juice, served straight up
- PEAR UP** 12.95  
absolut pear, pear nectar, served straight up
- RED SANGRIA** 12.95  
red wine, fresh muddled fruit, fresh juice, club soda
- BULLEIT BUCK** 13.95  
bulleit bourbon, fresh lemon juice, ginger beer, simple syrup, bitters
- ZOV'S POMEGRANATE MARTINI** 13.95  
citrus infused vodka, pomegranate puree
- MELON MULE** 13.95  
grey goose melon vodka, fresh lime juice, ginger beer, simple syrup
- POMEGRANATE MARGARITA** 13.95  
silver tequila, pomegranate puree, agave, fresh lime juice
- CLASSIC OLD FASHIONED** 13.95  
templeton rye, orange bitters, simple syrup, fresh orange peel mist
- JALAPEÑO PINEAPPLE MARGARITA** 13.95  
silver tequila, fresh jalapeño and pineapple, agave, cointreau, fresh lime

## BEERS OF THE WORLD

### DRAFT

- WIDMER, HEFEWEIZEN** 6.95  
CALIFORNIA
- STONE, DELICIOUS, IPA** 7.95  
SAN DIEGO
- STELLA ARTOIS, LAGER** 5.95  
BELGIUM
- BOTTLE**
- KOTAYK, LAGER** 5.95  
ARMENIA
- ALLAGASH, WHITE ALE** 7.95  
PORTLAND, MAINE
- CHIMAY BLUE, ALE** 9.95  
BELGIUM
- BUD LIGHT** 4.95  
ST. LOUIS, MISSOURI
- NORTH COAST BREW CO., OLD NO 38, STOUT** 6.95  
MENDOCINO
- SPATEN, OPTIMATOR** 6.95  
MUNICH, GERMANY
- BECK'S NON-ALCOHOLIC** 4.95  
BREMEN, GERMANY

**HALF OFF TUESDAYS**  
SELECT BOTTLES OF WINE

## WINES

### CHAMPAGNE & SPARKLING WINE

- ZARDETTO, "PRIVATE CUVÉE" PROSECCO, NV** | ITALY split 11.95
- MUMM NAPA, BRUT PRESTIGE, NV** | NAPA VALLEY split 13.95
- SCHRAMSBERG, BLANC DE BLANCS, 2013** | NORTH COAST half bottle 35
- J BRUT CUVÉE, NV** | RUSSIAN RIVER VALLEY 50

### CHARDONNAY

- LINCOURT, "STEEL," 2016** | SANTA RITA HILLS 10.95 / 44
- FERRARI-CARANO, 2015** | ALEXANDER VALLEY 13.95 / 49
- ROMBAUER VINEYARDS, 2016** | CARNEROS 18.95 / 67
- PATZ & HALL, 2015** | DUTTON RANCH half bottle 38
- CAKEBREAD CELLARS, 2016** | NAPA VALLEY 65

### SAUVIGNON BLANC

- KIM CRAWFORD, 2018** | MARLBOROUGH, NEW ZEALAND 11.95 / 45
- GIESEN, 2016** | MARLBOROUGH, NEW ZEALAND half bottle 24

### OTHER WHITES

- ROSÉ, FIGUIERE, "MAGALI," 2016** | PROVENCE, FRANCE 12.95 / 47
- RIESLING, CLEAN SLATE, 2017** | MOSEL, GERMANY 9.95 / 35
- PINOT GRIGIO, TENUTE PICCINI, 2016** | DELLE VENEZI, ITALY 10.95 / 44
- PINOT GRIS, PONZI VINEYARDS, 2016** | OREGON 35

### PINOT NOIR

- OLD SOUL, 2016** | LODI 11.95 / 45
- TALBOTT, KALI HART, 2014** | MONTEREY 13.95 / 49
- PATZ & HALL, 2015** | SONOMA COAST 16.95 / 62
- HITCHING POST, HIGHLINER, 2014** | SANTA BARBARA COUNTY half bottle 36
- SUMMERLAND, FIDDLESTIX VINEYARD, 2014** | SANTA RITA HILLS 75

### MERLOT

- THE VELVET DEVIL, 2016** | WASHINGTON STATE 10.95 / 44
- PLUMPJACK, 2016** | NAPA VALLEY 79

### CABERNET SAUVIGNON

- MARTIN RAY, 2016** | SONOMA COUNTY 11.95 / 45
- JUSTIN, 2016** | PASO ROBLES 15.95 / 56
- GRGICH HILLS, 2016** | NAPA VALLEY half bottle 50
- CAKEBREAD CELLARS, 2014** | NAPA VALLEY 120
- CAYMUS VINEYARDS, 2015** | NAPA VALLEY 160

### MERITAGE BLENDS

- FORCE OF NATURE, 2015** | PASO ROBLES 11.95 / 45
- FRANCISCAN ESTATE, MAGNIFICAT, 2013** | NAPA VALLEY 17.95 / 67

### OTHER REDS

- MALBEC, TILIA, 2017** | MENDOZA, ARGENTINA 10.95 / 44
- CHIANTI, NOZZOLE, RISERVA, 2014** | ITALY half bottle 26
- ZINFANDEL, BIANCHI, 2013** | PASO ROBLES 10.95 / 44
- ZINFANDEL, SEGHEISIO, 2016** | SONOMA COUNTY half bottle 24

*Vintages subject to change.  
Zov's proudly waives the corkage fee to the first bottle of wine for the table.*