

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

SEARED AHI TUNA 15.95

house spices, kalamata olives, persian cucumber, heirloom cherry tomato,
lemon mint vinaigrette vinaigrette, cilantro spring

CHICKEN "LOLLIPOP" WINGS 12.95

sweet chili, pomegranate chipotle glaze, herb coleslaw

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

GARLIC SHRIMP 15.95

extra virgin olive oil, fresh herbs, chili flakes, grilled crostini

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

ROASTED RED PEPPER & RICOTTA FLATBREAD 13.95

grilled flatbread, parmesan, reggiano, rocket arugula

SALADS & SOUP

MOROCCAN SALMON SALAD 19.95

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

GREEK SALAD 12.95 large / 8.95 small

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 • seared ahi tuna 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,
hard boiled egg, garbanzo beans, feta cheese, pita chips,
pinot noir syrup, caper vinaigrette

ZOV'S FAMOUS GOLDEN LENTIL SOUP 7.95

SIDE MIXED GREEN SALAD 8.95

cucumber, tomato, caper herb vinaigrette, feta cheese

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

SLOW ROASTED HERB 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, pinot noir reduction, crispy onions

PAN SEARED SEA BASS 26.95

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

POMEGRANATE BBQ BABY BACK RIBS 28.95

slow cooked & fall off the bone tender, herb coleslaw, french fries,
sweet tangy pomegranate bbq sauce

7 SPICE GRILLED HANGAR STEAK 29.95

fresh chimichurri, sweet corn & zucchini succotash, grilled green onion

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

CRISPY CHICKEN SANDWICH 14.95

roasted red pepper aioli, cornichons, tomato, herb coleslaw, brioche bun

JOIN US FOR WEEKEND BRUNCH
HAPPY HOUR 3-6PM NIGHTLY
HALF OFF TUESDAYS SELECT BOTTLES OF WINE

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

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

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

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

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

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

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

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

BEERS OF THE WORLD

DRAFT

WIDMER, HEFEWEIZEN 6.95
CALIFORNIA

STONE, DELICIOUS, IPA 7.95
SAN DIEGO

STELLA ARTOIS, LAGER 6.95
BELGIUM

BOTTLE

KOTAYK, LAGER 6.95
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

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

MER SOLEIL "SILVER" UNOAKED, 2017 | SANTA LUCIA HIGHLANDS 11.95 / 45

FERRARI-CARANO, 2015 | ALEXANDER VALLEY 14.95 / 55

ROMBAUER VINEYARDS, 2016 | CARNEROS 20.95 / 73

PATZ & HALL, 2015 | DUTTON RANCH half bottle 38

CAKEBREAD CELLARS, 2016 | NAPA VALLEY 65

SAUVIGNON BLANC

GIESEN, 2016 | MARLBOROUGH, NEW ZEALAND 11.95 / 45

FROGS LEAP, 2017 | NAPA VALLEY half bottle 25

OTHER WHITES

ROSÉ, FIGUIERE, "MAGALI," 2016 | PROVENCE, FRANCE 12.95 / 47

RIESLING, CLEAN SLATE, 2017 | MOSEL, GERMANY 9.95 / 35

PINOT GRIGIO, MASI MASIANCO 2017 | DELLE VENEZIE IGT ITALY 10.95 / 44

PINOT GRIS, PONZI VINEYARDS, 2016 | OREGON 35

PINOT NOIR

HAHN, 2017 | MONTEREY COUNTY 11.95 / 45

TALBOTT, "KALI HART", 2014 | MONTEREY 14.95 / 55

PATZ & HALL, 2015 | SONOMA COAST 18.95 / 68

HITCHING POST, "HOMETOWN", 2015 | SANTA BARBARA COUNTY half bottle 36

SUMMERLAND, "FIDDLESTIX VINEYARD", 2014 | SANTA RITA HILLS 75

MERLOT

ROBERT HALL MERLOT, 2016 | PASO ROBLES 11.95 / 45

PLUMPJACK, 2016 | NAPA VALLEY 79

CABERNET SAUVIGNON

MARTIN RAY, 2016 | SONOMA COUNTY 11.95 / 45

DAUO, 2017 | PASO ROBLES 16.95 / 63

RAYMOND RESERVE, 2016 | NAPA VALLEY 19.95 / 69

GRGICH HILLS, 2016 | NAPA VALLEY half bottle 50

CAKEBREAD CELLARS, 2014 | NAPA VALLEY 120

CAYMUS VINEYARDS, 2015 | NAPA VALLEY 160

MERITAGE BLENDS

GUNDLACH BUNDSCHU MOUNTAIN CUVÉE RED BLEND, 2017 | SONOMA 13.95 / 49

STAGS LEAP, "HANDS OF TIME", 2016 | NAPA VALLEY 18.95 / 68

OTHER REDS

MALBEC, TILIA, 2017 | MENDOZA, ARGENTINA 11.95 / 45

CHIANTI, NOZZOLE, RISERVA, 2014 | ITALY half bottle 26

ZINFANDEL, BIANCHI, "HERITAGE SELECTION", 2013 | PASO ROBLES 10.95 / 44

ZINFANDEL, SEGHEISIO, 2016 | SONOMA COUNTY half bottle 24

PORT

FONSECA, 2009 | PORTUGAL 13

GRAHAM'S, SIX GRAPES RESERVE, 2005 | PORTUGAL 12

TAYLOR FLADGATE, 20 YEAR TAWNY | PORTUGAL 24

SANDEMAN, FOUNDERS RESERVE | PORTUGAL 11

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