

## STARTERS & SALADS

(CHOICE OF ONE)

### ORGANIC GREEN SALAD

bleu cheese, candied walnuts, tomato, balsamic vinaigrette

### BRUSSELS AND BACON

flash fried brussel sprouts, Nueske bacon, caper vinaigrette, pinot noir syrup

### HOUSE CURED GRAVLOX

butter lettuce, cucumber, onion, chopped egg, garbanzo bean, dill caper herb vinaigrette, crostini

### BLUEBERRY STREUSEL COFFEE CAKE

lemon curd, fresh whipped cream

## ENTREES

(CHOICE OF ONE)

### MEDITERRANEAN SCRAMBLE

soujook (spicy Armenian sausage), green onions, haloumi cheese, roma tomato, crispy hash brown cake, warm pita, lebni

### 10-HOUR BRAISED SHORT RIB HASH

sautéed potatoes, peppers, fresh herbs, onion, poached egg, cabernet reduction

### EGGS BENEDICT

poached eggs, black forest ham, hollandaise, crispy hash brown cake, herbed sliced tomatoes

### BUTTERNUT SQUASH RAVIOLI

sautéed spinach, parmesan, candied walnuts, nutmeg beurre blanc, pinot noir reduction

### ALMOND CRUSTED SALMON

arugula, potato cake, crispy onion, pinot noir reduction

### SEAFOOD LINGUINI

salmon, shrimp, garlic, shallots, shiitake mushrooms, capers, kalamata olives, spicy tomato sauce

### GRILLED ROSEMARY GARLIC CHICKEN

kalamata olive and caper sauce, crimini mushrooms, jasmine rice

## DESSERT

(CHOICE OF ONE)

### CHOCOLATE BOMB

milk chocolate mousse, crème brulee, sugar cookie crust

### CARROT CAKE

cream cheese frosting, white chocolate shavings

**\$45.95 PER PERSON**

TUSTIN | NEWPORT COAST | IRVINE | ANAHEIM

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**TUESDAYS: HALF OFF  
SELECTED BOTTLES OF WINE**

**FRIDAYS & SATURDAYS:  
LIVE MUSIC**

*Please inform us of any special dietary or allergy restrictions; not all ingredients may be listed.  
18% Service charge added to parties of 6 or more. Substitutions and splitting politely declined.*

## 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

**BOURBON SOUR** 13.95  
buffalo trace bourbon, chambord, fresh lemon juice, simple syrup

**CUCUMBER MINT FRESCA** 12.95  
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

**BULLEIT BUCK** 13.95  
bulleit bourbon, fresh lemon juice, ginger beer, simple syrup, bitters

**RED SANGRIA** 12.95  
red wine, fresh muddled fruit, fresh juice, club soda

**JALAPEÑO LIME MARGARITA** 13.95  
silver tequila, fresh jalapeño and pineapple, agave, cointreau, fresh lime juice

**PEAR UP** 12.95  
absolut pear, pear nectar, served straight up

**RASPBERRY MOJITO** 13.95  
bacardi rum, fresh muddled raspberry, fresh mint, fresh lime, club soda

**CLASSIC OLD FASHIONED** 13.95  
templeton rye, orange bitters, simple syrup, fresh orange peel mist

**HENDRICKS ELDERFLOWER TONIC** 13.95  
hendricks gin, st. germain elderflower, fresh cucumber, tonic

## WINES BY THE GLASS

### SPARKLING WINES

<b>ZARDETTO</b> , "Private Cuvee," Prosecco, Italy, NV	split	11.95
<b>MUMM</b> , "Napa Cuvee," Brut, NV	split	13.95

### WHITE WINES & ROSE

Rosé, <b>FIGUIERE</b> , "MAGALI," Provence, France 2016		12.95
Riesling, <b>CLEAN SLATE</b> , Mosel, Germany 2016		9.95
Pinot Grigio, <b>TENUTE PICCINI</b> , delle Venezi, Italy 2016		10.95
Sauvignon Blanc, <b>KIM CRAWFORD</b> , Marlborough, New Zealand 2016		11.95
Sauvignon Blanc, <b>FLORA SPRINGS</b> , Napa Valley 2014		13.95
Chardonnay, <b>LINCOURT</b> , "STEEL," Santa Rita Hills 2014		10.95
Chardonnay, <b>FERRARI-CARANO</b> , Alexander Valley 2015		13.95
Chardonnay, <b>ROMBAUER</b> , Carneros 2016		18.95

### RED WINES

Pinot Noir, <b>OLD SOUL</b> , Lodi 2016		11.95
Pinot Noir, <b>TALBOTT "KALI HART,"</b> Monterey 2016		13.95
Pinot Noir, <b>PATZ &amp; HALL</b> , Sonoma 2015		16.95
Merlot, <b>THE VELVET DEVIL</b> , Washington State 2015		10.95
Merlot, <b>FRANCISCAN</b> , Napa Valley 2015		13.95
Cabernet Sauvignon, <b>MARTIN RAY</b> , Sonoma 2016		11.95
Cabernet Sauvignon, <b>JUSTIN VINEYARDS</b> , Paso Robles 2016		15.95
Cabernet Sauvignon, <b>HALL</b> , Napa Valley 2014		18.95
Zinfandel, <b>BIANCHI</b> , 'Heritage Selection,' Paso Robles 2013		10.95
Malbec, <b>TILIA</b> , Mendoza, Argentina 2017		10.95
Meritage, <b>FORCES OF NATURE</b> , Paso Robles 2015		11.95
Meritage, <b>FRANCISCAN "MAGNIFICAT,"</b> Napa Valley 2014		17.95
Grenache, <b>LITTLE JAMES' BASKET PRESS</b> , Vin de France, MV		10.95

## BEERS OF THE WORLD

<b>draft</b> Anderson Valley "Boont Amber" Ale, Boonville, California	7.95
<b>draft</b> Back Street Brewery, Hefeweizen, California	6.95
<b>draft</b> Bootlegger's Brewery "Palomino Pale Ale" California	6.95
<b>draft</b> Stella Artois, Belgium	6.95
<b>draft</b> Ballast Point "Big Eye" IPA, San Diego, California	7.95
<b>draft</b> Prangster, Belgian Style Golden Ale, California	7.95
Allagash, White Ale, Portland, Maine	7.95
Kotayk, Armenia	5.95
Spaten Optimator, Germany	6.95
Chimay, 'Grand Reserve Blue Label,' Belgium	9.95
Stout, 'Old No. 38,' North Coast Brewing Company, California	6.95
Coors Light, Colorado	4.95
Bud Light, St. Louis	4.95
Becks (Non-Alcoholic), Holland	4.95