

Starters & Salads

Add Herb Grilled Chicken \$3 Grilled Steak* \$4

Marinated Olives

Orange, Fennel, Rosemary, Roasted Garlic \$5

Warm Potato Chip Stack

Applewood Bacon, Green Onions, Warm Blue Cheese Fondue \$6

Rosemary & Roasted Garlic Hummus

Garbanzo Beans, Feta Cheese, Served with Seasonal Vegetables & Grilled Flatbread \$7

Artisanal Cheese Board

Fresh & Dried Fruit, Nuts, Crostini, Local Cheeses \$12

Scratch-Made Soup of the Day

Ask your server about the Chef's creations

Cup \$4

Bowl \$7

Strawberry Salad

Strawberries, Baby Greens, Candied Almonds, Feta Cheese, Cranberries, Agave Nectar Vinaigrette \$10

Flat Iron Steak Salad*

Grilled Romaine, Gorgonzola, Gala Apples, Tomatoes, Crispy Onions, Mustard Vinaigrette \$14

Zulu Chopped Chicken Salad

Romaine Lettuce, Achiote Chicken, Black Beans, Tomatoes, Feta Cheese, Frizzled Tortilla Strips, Chipotle Ranch Dressing \$12

Asian Chopped Chicken Salad

Napa Cabbage, Shredded Carrots, Red & Green Peppers, Almonds, Scallions, Sesame Ginger Vinaigrette \$12

Roasted Beet & Goat Cheese Salad

Petite Greens, Goat Cheese, Candied Walnuts, Apple Cider Vinaigrette \$12

Sandwiches & Paninis

Accompanied with Regular Fries.

Sweet Potato Fries, Side Salad or Fruit are Available for an Additional \$2

Zulu BLT

Pesto Aioli, Applewood Bacon, Tomatoes, Aged Cheddar Cheese, Arugula on 9 Grain Bread \$10

3 Cheese & Tomato Panini

Muenster, Provolone, Aged Cheddar, Roasted Tomatoes, Basil on Sourdough Bread \$9

Pork Shoulder Press

Provolone Cheese, Pickled Onions, Salsa Verde, Grain Mustard Aioli on Ciabatta \$10

Roasted Turkey Panini

Provolone Cheese, Arugula, Tomato, Cranberry Mayo on 9 Grain Bread \$12

Achiote Chicken Wrap

Avocado, Tomatoes, Iceberg Lettuce, Black Bean Hummus, Chipotle Aioli wrapped with a Flour Tortilla, \$10

"The Bomb" Rueben

Corned Beef, Sauerkraut, Havarti Cheese, Thousand Island, Fried Jalapeños on Marble Rye Bread \$12

Burgers & Entrées

Accompanied with Regular Fries.

Sweet Potato Fries, Side Salad or Fruit are Available for an Additional \$2

Classic Angus Burger*

Aged Cheddar Cheese, Pickled Onions, Arugula, Tomatoes, Applewood Bacon, Chipotle Aioli \$11

Zulu Blue Burger*

Caramelized Onions, Applewood Bacon, Gorgonzola, Aged Cheddar, Fried Egg, Chipotle

Daily Dessert Special \$6

Green Chili Mac N' Cheese

Smoked Ham, Roasted Poblano Peppers, Scallions, Garnished with Buttered Bread Crumb \$10

**"Best Mac N Cheese with a Twist" Award
Phoenix New Times 2013**

**Kids Menu Available Upon Request
(Age 12 & Younger)**

Executive Chef Brian Ford

"Consuming Raw or Undercooked Meats or Eggs May Increase Your Risk of Foodborne Illness:
*These Items May Be Served Undercooked"