

BRUNCH FAVORITES

Served until 2pm

-with home fries

-scrambles served with 3 Glauum local cage free eggs

-substitute egg beaters \$2.00

GF Huevos Rancheros 14.95

eggs over corn tortillas and whole pinto beans topped with cheddar & jack cheese, diced tomato, green onions, salsa and sour cream

GF Turkey & Avocado Scramble 15.95

turkey, avocado, green onion, cheddar & jack cheese

GF Spinach & Mushroom Scramble 14.95

sautéed mushrooms, spinach cheddar & jack cheese

GF Denver Scramble 14.95

sautéed onion, bell pepper, ham cheddar & jack cheese

GF Bacon & Cheese Scramble 14.95

crispy bacon with cheddar & jack cheese

GF French Toast 12.95

cinnamon egg batter dipped Texas toast golden grilled, dusted with powdered sugar - with whipped butter & real Maple syrup

Classic Eggs Benedict 14.95

toasted English muffin topped with thick sliced Canadian bacon, 2 poached eggs and creamy hollandaise sauce

BRUNCH SIDES

Chicken Apple Sausage Links 5.95

Bacon or Ham Steak 4.95

Two Eggs 3.95

Corn Tortillas (3) 2.95

Fresh Fruit Cup 6.95

Sliced Tomatoes or Avocado 2.95

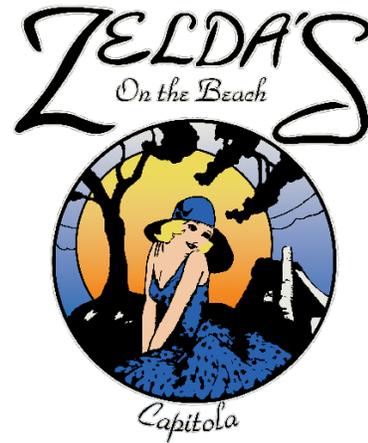
Home Fried Potatoes 2.95

Whenever possible, we source the freshest fish, meats and produce from local farmers and vendors with an emphasis on sustainability.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*

GF = can be made gluten free. Please make staff aware of any food allergies. | Gratuity not included.

All items subject to availability. | Split plate charge \$2.50



BRUNCH

CHOWDER & STARTERS

Clam Chowder • Cup-5.95 Bowl-7.95

Clam Chowder Bowl & Salad 14.95

Chowder in a Bread Bowl 11.95

GF Ceviche & Corn Tortilla Chips 12.95

GF Ahi Poke 12.95

fresh raw ahi tuna, macadamia nuts, scallions, ginger, ponzu sauce, wonton crisps

GF Chips & Salsa 6.95

SALADS

add grilled chicken +\$5 • add bay shrimp +\$6

GF Bay Shrimp Louie 17.95

chilled bay shrimp piled over crisp greens with tomatoes, sliced cucumbers, beets, red onions, hardboiled egg, and crispy croutons, with homemade thousand island dressing

GF Aged Blue Cheese & Mixed Greens 14.95

mixed baby greens tossed in a light balsamic vinaigrette with aged blue cheese crumbles, candied walnuts and fresh apple

GF Asian Chicken Salad 15.95

mixed greens, carrots, edamame, mandarins, wonton crisps, toasted almonds, and cabbage in an Asian dressing topped with teriyaki glazed grilled chicken

GF Classic Caesar Salad 12.95

chilled crisp romaine hearts tossed in a creamy Caesar dressing with shaved parmesan cheese and crispy croutons

GF Seared Blackened Ahi Salad 18.95

seared blackened ahi, mixed greens, edamame, jicama, bell pepper and cabbage in an Asian dressing. Served with pickled ginger and finished with a wasabi aioli

SEAFOOD

Fish & Chips 16.95

crispy Alaskan Cod fillets served with lemon, house tartar sauce & fries

Calamari & Fries 16.95

Zelda's famous tender crispy deep fried local calamari with lemon, house tartar & cocktail sauce & fries

SANDWICHES

add cheese, sauteed mushrooms, grilled onions or blackened on any sandwich \$2.00 per item
add bacon or avocado \$2.50

Zelda's Burger 12.95

charbroiled Angus beef patty on a sesame seed bun with lettuce, tomato, dill pickle & onion served with fries

Portabella Mushroom Sandwich 14.95

marinated and roasted portabello mushroom with melted gorgonzola, creamy pesto aioli, sliced pepperoncini and mixed greens on a brioche bun served with fries

Turkey Avocado Sandwich 15.95

roasted turkey breast, avocado, lettuce, tomato, dill pickles and jack cheese, on whole wheat bread served with fries

Chipotle Chicken Sandwich 14.95

fried chicken tenders on a brioche bun with jack cheese, baby greens, chipotle aioli, sliced tomato, onion & avocado served with fries

Pulled Pork Sandwich 14.95

fresh pork carnitas, molasses barbecue sauce on a brioche bun topped with an asian slaw served with fries

Mahi Mahi Sandwich 15.95

grilled mahi on a brioche bun with lettuce, tomato & onion, served with mixed greens & balsamic vinaigrette & tarter sauce

Seafood Melt 15.95

bay shrimp and crab meat salad with green onions grilled on sourdough with jack cheese, served with mixed greens & balsamic vinaigrette

\$2 DOUBLES
ALL DAY, EVERY DAY

SIGNATURE COCKTAILS

Spicy Mary \$9

stoli hot (jalapeno) vodka and Zeldas famous hand made bloody mary mix, served over ice in a celery rimmed glass

Raspberry Lime-ade \$9

three olives raspberry vodka with fresh squeezed limes, sweet & sour and a splash of 7-up

Billionaire Margarita \$12

double shot of herradura silver tequilla, cointreau, fresh limes, splash of sweet & sour, served on the rocks with salt

Zelda's Sangria \$8

burgandy wine, peach schnapps, razzmatazz, splash of orange juice and 7-up

Bacardi Classic Mojito de Cuba \$10

bacardi rum, fresh mint, sugar, and fresh limes muddled together and topped with a splash of soda

Malibu Planters Punch \$10

malibu rum, pineapple juice, orange juice, lime juice, topped with float of dark rum

Lava Flow \$10

malibu rum blended with fresh puree of strawberries and Zeldas blend of coconut and pineapple



COFFEE & ESPRESSO BAR

OPEN AT 7AM FRI-SUN
OPEN AT 7:30AM MON-THUR



**PROUDLY
SERVING**

Zelda's on the Beach proudly serves fresh coffee made with beans from Santa Cruz Roasting Company.

FULL ESPRESSO BAR