

BRUNCH FAVORITES

Served until 2pm

with home fries

scrambles served with 3 Glauum local cage free eggs

substitute egg whites \$2.00

GF Huevos Rancheros \$14.95

eggs over corn tortillas and whole black 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

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

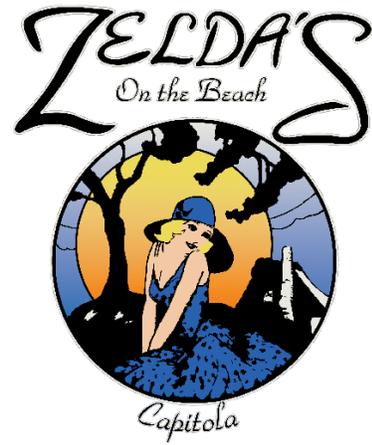
Sliced Tomatoes or Avocado \$2.95

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*

Ahi Poke \$13.95*

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 \$17.95

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 cheddar or jack 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, 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 \$10

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 \$9

burgandy wine, bols peach schnapps, bols raspberry liqueur, splash of orange juice and 7-up

Tropical Mimosa \$10

orange juice, cranberry & pineapple juice with opera prima brut sparkling, served in a wine glass

Malibu Planters Punch \$10

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

Lava Flow \$10

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



**COFFEE &
ESPRESSO BAR**

OPEN @ 7AM

DAILY



**PROUDLY
SERVING**

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

FULL ESPRESSO BAR