



Brunch on the Beach

BREAKFAST

BREAKFAST ITEMS SERVED UNTIL 2PM

scrambles made with three local Glaum cage free eggs, substitute egg whites \$2.00 | add avocado + \$2.50

GF **TURKEY & AVOCADO SCRAMBLE \$16** turkey, avocado, green onion, cheese, homefries

GF **BACON & CHEESE SCRAMBLE \$15** bacon, cheese, homefries

GF **SPINACH & MUSHROOM SCRAMBLE \$15** mushrooms, spinach, cheese, homefries

CLASSIC EGGS BENEDICT \$16 toasted English muffin, thick sliced Canadian bacon, two poached eggs, creamy hollandaise sauce, homefries

CALIFORNIA BENEDICT \$17 toasted English muffin, sliced turkey, two poached eggs, avocado, creamy hollandaise sauce, homefries

BASIC BREAKFAST \$13 three eggs, bacon OR sausage, homefries, English muffin

BREAKFAST BURRITO \$13 chorizo, eggs, black beans, green onions, tomatoes, cheese

GF **CHILAQUILES \$13** tortilla chips with salsa, three eggs, cheese, sour cream & black beans

GF **HUEVOS RANCHEROS \$15** three eggs over corn tortillas & black beans, cheese, tomatoes, green onions, salsa & sour cream, homefries

FRENCH TOAST \$13 cinnamon egg battered & golden grilled, powdered sugar, butter, maple syrup **add chicken tenders + \$4**

* **PANCAKES \$12*** two buttermilk pancakes, butter, maple syrup

* **AVAILABLE MON-FRI ONLY***

APPETIZERS & CHOWDER

FRIED CALAMARI \$16 Zelda's famous deep fried calamari, lemon, house tartar & cocktail sauce

GF **HOUSE MADE CHIPS & SALSA \$7**

FRENCH FRIES \$7

AHI POKE \$15* raw ahi tuna, macadamia nuts, green onions, ginger, ponzu sauce, wonton crisps

GF **CEVICHE \$15*** lime & cilantro marinated white fish & prawns, mango, tomato, red onion, jalapeño, house made tortilla chips

NEW ENGLAND CLAM CHOWDER CUP \$7 | BOWL \$9

SOURDOUGH BREAD BOWL \$12

CLAM CHOWDER BOWL & HOUSE SALAD \$15 mixed greens, tomatoes, red onions, carrots, cucumbers, beets, croutons, choice of dressing **sub bread bowl + \$3**

SALADS

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

GARDEN SALAD \$14 half \$7 mixed greens, beets, tomatoes, red onions, carrots, cucumbers, croutons, choice of dressing: ranch, toasted sesame, blue cheese, balsamic, honey mustard, thousand island

SHRIMP LOUIE \$20 chilled shrimp, mixed greens, tomatoes, cucumbers, beets, red onions, carrots, hardboiled egg, croutons, thousand island dressing

BLUE CHEESE & MIXED GREENS \$15 mixed greens, aged blue cheese crumbles, candied walnuts, apple, light balsamic vinaigrette

CLASSIC CAESAR \$14 half \$7 chilled crisp romaine hearts, creamy caesar dressing, shaved parmesan cheese, croutons

ASIAN CHICKEN \$18 mixed greens, carrots, edamame, mandarins, wontons, toasted almonds, cabbage, teriyaki glazed grilled chicken, toasted sesame dressing

SEARED BLACKENED AHI \$20 seared blackened ahi, mixed greens, edamame, jicama, bell pepper, cabbage, pickled ginger, wasabi soy dressing, wasabi aioli

SEAFOOD & SANDWICHES

add cheddar, jack or blue cheese, sautéed mushrooms, grilled onions, or blackened on any sandwich + \$2 per item
add bacon or avocado + \$2.50

FISH & CHIPS \$19 crispy fried Alaskan cod fillets, house tartar sauce, fries

CALAMARI & FRIES \$17 Zelda's famous deep fried calamari, house tartar & cocktail sauce, fries

ZELDA'S CHEESEBURGER \$15* Harris ranch angus patty, cheddar, jack or blue cheese, lettuce, tomato, pickle, onion, potato bun, fries

CHIPOTLE CHICKEN SANDWICH \$15 grilled chicken, jack cheese, green leaf, chipotle aioli, tomato, onion, ciabatta roll, fries

TURKEY BLT SANDWICH \$16 turkey breast, bacon, lettuce, tomato, pickle, whole wheat bread, fries

MAHI MAHI SANDWICH \$17 grilled mahi mahi, lettuce, tomato, pickle & onion, ciabatta roll, tartar sauce, spring mix with balsamic

SEAFOOD MELT \$16 bay shrimp & crab meat, green onions, jack cheese, grilled sourdough bread, spring mix with balsamic

CAPRESE SANDWICH \$15 mozzarella, fresh basil, tomatoes, ciabatta roll, basil pesto aioli, fries

SIGNATURE COCKTAILS

SPICY MARY \$10 Zelda's Jalapeño Vodka, Zelda's famous bloody mary mix, celery salt

MR. BELVEDERE'S BACON BLOODY MARY \$13 Belvedere vodka, Zelda's famous bloody mary mix, celery salt, slice bacon

TROPICAL MIMOSA \$10 orange, cranberry & pineapple juice, Opera Prima Brut Sparkling

IRISH COFFEE \$10 Jameson Irish Whiskey, brown sugar, Zelda's coffee, whipped cream

HARLEY GRAYHOUND \$10 Tito's Vodka, Aperol, agave, fresh lime, grapefruit juice

APEROL SPRITZ \$10 Aperol, Opera Prima Brut Sparkling, splash soda

CAPITOLA TOMCAT \$10 Created by our locals: Tito's Vodka, lemonade, strawberry puree, soda

MI CASA MARGARITA \$11 Casamigos Blanco Tequila, fresh lime, splash triple sec, orange juice, rocks, salt

BILLIONAIRE MARGARITA \$13 double shot Herradura Silver Tequila, Cointreau, fresh lime, sweet & sour, rocks, salt

EL PRESIDENTE MARGARITA \$14 Don Julio Blanco Tequila, Cointreau, fresh lime, sweet & sour, float Grand Marnier, rocks, salt

TOP SHELF MAI TAI \$14 Sailor Jerry & Malibu Rums, Cointreau, Disaronno, lime, pineapple juice, dark rum float

LAVA FLOW \$10 Don Q Coconut Rum, strawberry puree, coconut and pineapple mix, blended

WINE

WHITE

ALBERTONI CHARDONNAY , California	8	30
WENTE CHARDONNAY , Livermore	9	34
KENDALL-JACKSON CHARDONNAY , California	10	38
STORRS CHARDONNAY , Santa Cruz	13	50
MOHUA SAUVIGNON BLANC , New Zealand	9	34
ROTH SAUVIGNON BLANC , Alexander Valley	10	38
ST. SUPÉRY SAUVIGNON BLANC , Napa Valley	11	42
PICCINI PINOT GRIGIO , Venice, Italy	9	34
GRIS BLANC ROSÉ , South of France	10	38

BUBBLES

OPERA PRIMA BRUT SPARKLING , Spain	8	24
KORBEL BRUT , Russian River	10sp	38
CHANDON IMPERIAL BRUT ROSÉ , California	11sp	
LUCA PARETTI PROSECCO , Italy	10sp	
MOET & CHANDON CHAMPAGNE , France		68
VEUVE CLIQUOT CHAMPAGNE , Reims, France		80

NA DRINKS

COFFEE \$3.50

JUICE \$4 Orange, Apple, Cranberry, Pineapple, Tomato, Grapefruit

SOFT DRINKS \$3.50 Coke, Diet Coke, Sprite, Rootbeer, Ginger Ale, Shirley Temple, Lemonade, Strawberry Lemonade, Ice Tea

HAPPY HOUR

AVAILABLE MON-FRI ONLY 3:30-5:30
PLEASE NO MODIFICATIONS OR SUBSTITUTIONS

HOUSE MARGARITA \$5 house tequila, triple sec, lime juice, sweet & sour (add strawberry, peach or raspberry +\$1)

MAI TAI \$5 pineapple juice, orange juice, grenadine, dark rum

SANGRIA \$5 peach & black raspberry schnapps, splash oj & sprite, burgandy wine

WINE: ALBERTONI CABERNET OR CHARDONNAY \$5

COORS LIGHT BOTTLE \$3

NACHOS \$7 beans, cheese, tomato, green onion, jalapeños, salsa & sour cream on side

FRIED ARTICHOKE HEARTS \$7 chipotle aioli & jalapeño ranch

CHICKEN TENDERS \$7 BBQ sauce & chipotle aioli

CHIPS & SALSA \$4

RED

ALBERTONI CABERNET , California	8	30
J.LOHR CABERNET , Paso Robles	10	38
BRADY CABERNET , Paso Robles	13	50
ROBERT HALL MERLOT , Paso Robles	9	34
RYDER PINOT NOIR , Central Coast	9	34
CHALK HILL PINOT NOIR , Russian River Valley	13	50
RIDGE THREE VALLEYS ZINFANDEL , Sonoma	14	54
TERRAZAS RESERVE MALBEC , Mendoza, Argentina	10	38
FONSECA RUBY RED PORTO , Portugal	10	
TAYLOR FLADGATE 10 YR TAWNY , Portugal	12	

BEER, CIDER & SELTZER

DRAFT: Uncle Dave's Rye IPA \$7 805 Blonde Ale \$7

BOTTLE & CAN: Coors Light \$5 Blue Moon \$6 Corona \$6 Guinness \$6 Lagunitas IPA \$6 Modelo \$6 Pacifico \$6 Stella \$6 Golden State Mighty Dry Hard Cider \$8 White Claw: Mango or Black Cherry \$8

VISIT OUR SISTER RESTAURANTS



CAPITOLA, CA



SAN DIEGO, CA



SANTA CRUZ, CA



LAHAINA, MAUI