

Brunch

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

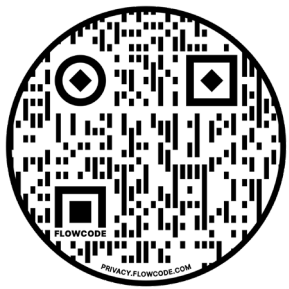
BREAKFAST BURRITO \$13 chorizo, eggs, black beans, green onions, tomatoes, cheese

GF**CHILAQUILES \$14** 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 \$17 Zelda's famous deep fried calamari, lemon, house tartar & cocktail sauce

GFHOUSE MADE CHIPS & SALSA \$7

NACHOS \$15 chips, cheese, black beans, tomatoes, green onions, pickled jalapeños, salsa & sour cream on side

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 \$16 mixed greens, tomatoes, red onions, carrots, cucumbers, beets, croutons, choice of dressing **sub bread bowl +\$3**

SALADS

add grilled chicken +\$5, bay shrimp +\$6, salmon \$10

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

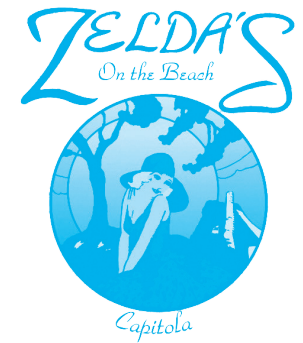
SHRIMP LOUIE \$20 chilled shrimp, mixed greens, tomatoes, cucumbers, beets, red onions, carrots, hardboiled egg, croutons, thousand island dressing

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 \$20 crispy fried Alaskan cod fillets, house tartar sauce, fries

CALAMARI & FRIES \$18 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

A 4% surcharge will be added to all checks to help cover increasing costs associated with new state regulations, our support of the recent increases in minimum wage and benefits for our dedicated team members.

KIDS MENU

\$10 EACH

- *French Toast
- *Scrambled Eggs with Cheese & Potatoes

*BREAKFAST ITEMS ONLY SERVED UNTIL 2PM

- 1/2 Turkey Sandwich & Fries
- Chicken Strips & Fries
- Grilled Cheese & Fries
- Mac & Cheese & Fries
- Fish & Chips
- Grilled Salmon & Fries

NA DRINKS

COFFEE & FULL ESPRESSO BAR

JUICE Orange, Apple, Cranberry, Pineapple, Grapefruit

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

BEER, CIDER & SELTZER

DRAFT Ask server for selection

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 Seltzer \$8
White Claw: Mango or Black Cherry \$7

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 & 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

WINE

WHITE

| | G | B |
|---|----|----|
| ALBERTONI CHARDONNAY , California | 8 | 30 |
| WENTE CHARDONNAY , Livermore | 10 | 38 |
| KENDALL-JACKSON CHARDONNAY , California | 11 | 42 |
| 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 |

RED

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| 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 , Argentina | 10 | 38 |
| FONSECA RUBY RED PORTO , Portugal | 10 | |
| TAYLOR FLADGATE 10 YR TAWNY , Portugal | 12 | |

BUBBLES

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| OPERA PRIMA BRUT SPARKLING , Spain | 8 | 24 |
| KORBEL BRUT , Russian River | 10 ^{sp} | 38 |
| CHANDON IMPERIAL BRUT ROSÉ , California | 11 ^{sp} | |
| LUCA PARETTI PROSECCO , Italy | 10 ^{sp} | |
| MOET & CHANDON CHAMPAGNE , France | | 68 |

SIGNATURE COCKTAILS

SPICY MARY \$11 Zelda's Jalapeño Vodka, Zelda's famous bloody mary mix, celery salt

MR. BELVEDERE'S BACON BLOODY MARY \$14 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 \$11 Tito's Vodka, Aperol, agave, fresh lime, grapefruit juice

RASPBERRY LIMEADE \$10 Svedka raspberry Vodka, fresh lime, sweet & sour, splash Sprite

APEROL SPRITZ \$11 Aperol, Opera Prima Brut Sparkling, splash soda

CAPITOLA TOMCAT \$11 Created by our locals: Tito's Vodka, lemonade, strawberry puree, soda

MI CASA MARGARITA \$12 Casamigos Blanco Tequila, fresh lime, splash triple sec, orange juice, rocks, salt

PALOMA AÑEJO \$13 Don Julio Añejo Tequila, St. Germain Elderflower liqueur, fresh lime, grapefruit juice, splash sprite

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 \$11 Don Q Coconut Rum, strawberry puree, coconut and pineapple mix, blended