

APPETIZERS

Fried Calamari \$14

ZELDA'S FAMOUS DEEP FRIED LOCAL CALAMARI WITH LEMON, TARTAR & COCKTAIL SAUCE

French Fries \$7

GF Chips & Salsa \$7

Ahi Poke \$14*

RAW AHI TUNA, MACADAMIA NUTS, GREEN ONIONS, GINGER, PONZU SAUCE, WONTON CRISPS

GF Ceviche \$13*

LIME & CILANTRO MARINATED WHITE FISH & PRAWNS, SERVED WITH TORTILLA CHIPS

GF Nachos \$12

CHIPS, BLACK BEANS, CHEESE, DICED TOMATOES, GREEN ONIONS, JALAPEÑOS, SALSA & SOUR CREAM ON THE SIDE
ADD GRILLED CHICKEN + \$5 | ADD PULLED PORK + \$6

SALADS

ADD GRILLED CHICKEN + \$5 | ADD BAY SHRIMP + \$6

Garden Salad \$14 HALF \$7

MIXED GREENS, TOMATOES, RED ONIONS, CARROTS, CUCUMBERS, BEETS, CROUTONS & CHOICE OF DRESSING

Bay Shrimp Louie \$19

CHILLED BAY SHRIMP OVER MIXED GREENS WITH TOMATOES, SLICED CUCUMBERS, BEETS, RED ONIONS, CARROTS, HARDBOILED EGG & CRISPY CROUTONS, SERVED WITH THOUSAND ISLAND DRESSING

Blue Cheese & Mixed Greens \$15

MIXED GREENS IN A LIGHT BALSAMIC VINAIGRETTE WITH AGED BLUE CHEESE CRUMBLES, CANDIED WALNUTS & FRESH SLICED APPLE

Classic Caesar \$14 HALF \$7

CHILLED CRISP ROMAINE HEARTS TOSSED IN A CREAMY CAESAR DRESSING WITH SHAVED PARMESAN CHEESE & CRISPY CROUTONS

Asian Chicken \$18

MIXED GREENS, CARROTS, EDAMAME, MANDARINS, WONTON CRISPS, TOASTED ALMONDS & CABBAGE TOSSED IN A ASIAN DRESSING, TOPPED WITH TERIYAKI GLAZED GRILLED CHICKEN

Seared Blackened Ahi \$19

SEARED BLACKENED AHI, MIXED GREENS, EDAMAME, JICAMA, BELL PEPPER & CABBAGE TOSSED IN AN ASIAN DRESSING, SERVED WITH PICKLED GINGER & FINISHED WITH WASABI AIOLI

CHOWDER

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

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

Zelda's Cheeseburger \$15*

HARRIS RANCH ANGUS PATTY, CHOICE OF CHEDDAR, JACK OR BLUE CHEESE, LETTUCE, TOMATO, DILL PICKLE & ONION ON A POTATO BUN, SERVED WITH FRIES

Chipotle Chicken Sandwich \$15

FRIED CHICKEN TENDERS, JACK CHEESE, BABY GREENS, CHIPOTLE AIOLI, TOMATO, ONION & AVOCADO ON A CIABATTA ROLL, SERVED WITH FRIES

Turkey BLT Sandwich \$16

ROASTED TURKEY BREAST, BACON, LETTUCE, TOMATO & DILL PICKLE ON WHOLE WHEAT BREAD, SERVED WITH FRIES

Mahi Mahi Sandwich \$17

GRILLED MAHI MAHI, LETTUCE, TOMATO, DILL PICKLE & ONION ON A CIABATTA ROLL, TARTAR SAUCE ON SIDE, SERVED WITH LIGHTLY DRESSED SPRING MIX

Seafood Melt \$16

BAY SHRIMP & CRAB MEAT SALAD, GREEN ONIONS & JACK CHEESE ON GRILLED SOURDOUGH BREAD, SERVED WITH LIGHTLY DRESSED SPRING MIX

Pulled Pork Sandwich \$15

PORK CARNITAS, MOLASSES BARBECUE SAUCE ON A CIABATTA ROLL WITH SLAW, SERVED WITH FRIES

Caprese Sandwich \$15

SLICED MOZZARELLA, FRESH BASIL & TOMATOES ON A CIABATTA ROLL WITH BASIL PESTO AIOLI & MIXED GREENS, SERVED WITH FRIES

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. WATER SERVED ON REQUEST ONLY.
GF = GLUTEN FREE. PLEASE MAKE STAFF AWARE OF ANY FOOD ALLERGIES. GRATUITY NOT INCLUDED. ALL ITEMS SUBJECT TO AVAILABILITY. SPLIT PLATE CHARGE \$2.50.
PLEASE LIMIT MODIFICATIONS AND SUBSTITUTIONS. PLEASE REMOVE ELECTRONIC DEVICES FROM TABLE DURING SERVICE, AS WE ARE NOT LIABLE FOR DAMAGES.

SEAFOOD

Fish & Chips \$18

CRISPY FRIED ALASKAN COD FILLETS WITH LEMON, HOUSE TARTAR SAUCE, SERVED WITH FRIES

Calamari & Fries \$17

ZELDA'S FAMOUS DEEP FRIED LOCAL CALAMARI WITH LEMON, TARTAR & COCKTAIL SAUCE, SERVED WITH FRIES

GF Fish Tacos \$17

MARINATED, SEASONED AND GRILLED WHITE FISH, SHREDDED CABBAGE, CILANTRO, GREEN ONION, DICED TOMATOES, TOPPED WITH JALAPEÑO RANCH DRESSING ON GRILLED CORN TORTILLAS, SERVED WITH CHIPS & SALSA

BRUNCH FAVORITES

SERVED UNTIL 2PM

GF Huevos Rancheros \$15

THREE EGGS OVER CORN TORTILLAS & BLACK BEANS, TOPPED WITH CHEDDAR & JACK CHEESE, DICED TOMATO, GREEN ONIONS, SALSA & SOUR CREAM, SERVED WITH HOMEFRIES

GF Turkey & Avocado Scramble \$16

TURKEY, AVOCADO, GREEN ONION, CHEDDAR & JACK CHEESE, SERVED WITH HOMEFRIES

GF Spinach & Mushroom Scramble \$15

SAUTÉED MUSHROOMS, SPINACH, CHEDDAR & JACK CHEESE, SERVED WITH HOMEFRIES

BEER

Draft

UNCLE DAVE'S RYE IPA \$7

805 BLONDE ALE \$7

Bottle

COORS LIGHT \$5

BLUE MOON \$6

GUINNESS \$6

LAGUNITAS IPA \$6

PACIFICO CLARA \$6

CORONA \$6

MODELO \$6

STELLA ARTOIS \$6

SIERRA NEVADA PALE ALE \$6

GOLDEN STATE MIGHTY DRY HARD CIDER \$8

SIGNATURE COCKTAILS

Spicy Mary \$10

STOLI HOT (JALAPEÑO) VODKA, ZELDA'S FAMOUS HOUSE MADE BLOODY MARY MIX, SERVED ON THE ROCKS WITH CELERY SALT

Raspberry Limeade \$9

THREE OLIVES RASPBERRY VODKA, FRESH LIMES, SWEET & SOUR & A SPLASH OF SPRITE

Capitola Tomcat \$10

CREATED BY OUR LOCALS: TITO'S VODKA, LEMONADE, STRAWBERRY PUREE & SODA

Billionaire Margarita \$13

DOUBLE SHOT OF HERRADURA SILVER TEQUILA, COINTREAU, FRESH LIME, SPLASH OF SWEET & SOUR, ON THE ROCKS WITH SALT

El Presidente Margarita \$14

DON JULIO BLANCO TEQUILA, COINTREAU, FRESH LIMES, SPLASH OF SWEET & SOUR, TOPPED WITH A FLOAT OF GRAND MARNIER, ON THE ROCKS WITH SALT

Zelda's Sangria \$9

BURGUNDY WINE, PEACH SCHNAPPS, RASPBERRY LIQUEUR, SPLASH OF ORANGE JUICE & SPRITE

Tropical Mimosa \$10

ORANGE, 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 A FLOAT OF DARK RUM

Lava Flow \$10

DON Q COCONUT RUM BLENDED WITH STRAWBERRY PUREE & ZELDA'S BLEND OF COCONUT AND PINEAPPLE

BEVERAGES

Coffee \$3.50

Hot Tea \$3.50

Juice \$4

ORANGE, APPLE, CRANBERRY, PINEAPPLE, GRAPEFRUIT, TOMATO

Soft Drinks \$3.50

COKE, DIET COKE, SPRITE, ROOTBEER, LEMONADE, ICE TEA, STRAWBERRY LEMONADE



SAN DIEGO, CA



LAHAINA, MAUI HI



SANTA CRUZ, CA



CAPITOLA, CA