

BURGERS

Certified Angus Beef® & American Style Kobe ground daily

Change it to Kobe* - add \$5

Zinburger* – \$10

Manchego Cheese, Zinfandel Braised Onions & Mayo

Samburger* – \$11

*Nueske's Applewood Smoked Bacon,
American Cheese & Thousand Island Dressing*

Hava Chicken Sandwich – \$10

Havarti Cheese, Avocado, Tomato & Mayo

The Double* – \$10

*Double Patty, Double American Cheese,
Minced Onion, Lettuce & Mayo*

Kobe Burger* – \$15

Cheddar Cheese, Wild Mushrooms & Mayo

**Clint's "Almost Famous"
Veggie Burger – \$9**

*Smoked Mozzarella, Avocado, Pea Shoots & Mayo
(Make it vegan ... 86 the bun & sub a green salad)*

Ahi Sandwich* – \$15

Coleslaw, Avocado, Tamari Soy Glaze & Mayo

The Plain & Simple Burger* – \$9

Lettuce, Tomato & Mayo – That's it

Turkey Burger – \$10

Swiss Cheese, Avocado & Mayo

El Diablo* – \$11

*Fire Roasted Jalapenos, Pepperjack Cheese,
Caramelized Onions & Chipotle Mayo*

Breakfast Burger* – \$12

*Fried Egg, Nueske's Applewood Smoked Bacon,
Avocado, American Cheese & Mayo*

Buffalo Chicken Sandwich – \$10

Pepperjack Cheese & Ranch Dressing

The Carburetor* – \$10

*Bunless, Lettuce Wedge, 1000 Island
& Cottage Cheese*

The Ringer* – \$11

*Nueske's Applewood Smoked Bacon, Frank's Hot
Onion Rings, Pepperjack Cheese & Mayo*

Turkey Sloppy Joe – \$9

Roasted Poblano, Pepperjack Cheese & Mayo

Build Your Own: \$1.25 ea

- Cheese -

American	Havarti
Cheddar	Pepperjack
Goat	Feta
Maytag Blue	Smoked Mozzarella
Swiss	Manchego

- Other Toppings -

Avocado	Fried Egg
Braised Onions	Truffle Aioli
Wild Mushrooms	Nueske's Applewood Smoked Bacon
Jalapenos	BBQ Sauce (free)
Onion Rings	Chipotle Mayo (free)
Roasted Peppers	

SALADS

- Add Grilled Chicken \$4 | Ahi \$6 -

B.L.T – \$5/\$8

*Nueske's Applewood Smoked Bacon
& Cowboy Ranch Dressing*

The Napa – \$6/\$9

*Organic Greens, Dried Fruit, Marcona Almonds
& Goat Cheese Vinaigrette*

The Farm – \$6/\$9

*Chopped Radish, Avocado, Corn, Cucumber, Carrots,
Tomatoes, Feta Cheese & Champagne Vinaigrette*

Seared Ahi* – \$15

Chopped Greens, Avocado, Cashews & Asian Vinaigrette

Chinese Chicken – \$12

*Chopped Greens, Orange Segments, Red Peppers,
Wonton Chips & Asian Vinaigrette*

SIDES

(serves two)

Hand Cut Fries – \$5

Sweet Potato Fries – \$5

Yogurt Dipping Sauce

Onion Rings – \$6

BBQ Sauce

Double Truffle Fries – \$6

Truffle Aioli & Truffle Oil

Zucchini Fries – \$6

Parmesan & Ranch

Coleslaw – \$3

Cottage Cheese – \$3

Tasty & Low Fat

PIES

Banana Cream – \$5

Chocolate Cream – \$5

SHAKES

- Make it a Malt \$1 -

Crème Brûlée – \$6

*Vanilla Ice Cream, Madagascar Vanilla Bean,
Fresh Cream & Crushed Caramel*

Salted Caramel – \$6

Dulce de Leche Ice Cream, Sea Salt

Strawberry Cheesecake – \$6

*Vanilla Ice Cream, Strawberry, Cream Cheese
& Graham Cracker*

Double Chocolate Mint – \$6

Vanilla Ice Cream, Mint & Mini Chocolate Chips

Bars of Zin – \$6

Chocolate Ice Cream, Melted Chocolate & Praline Flakes

Cookies & Cream – \$6

Vanilla Ice Cream & Oreo Cookies

Bananas Foster – \$6

Vanilla Ice Cream & Caramelized Banana

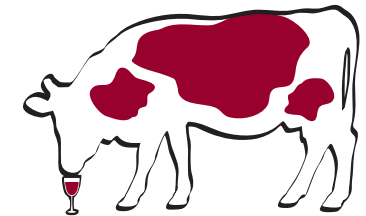
FLOATS

Black Cow – \$6

Vanilla Ice Cream & Root Beer

50/50 – \$6

Vanilla Ice Cream & Orange Cream Soda



Zinburger

Wine & Burger Bar

ALL NEW

Premium Bowl of Chili – \$9

*Made with Certified Angus Beef, kidney beans, a blend of peppers, onions
and spices and topped with cheddar cheese, sour cream and green onion.*

**Consuming raw or undercooked meats, poultry, seafood or eggs may increase
your risk of foodborne illness, especially if you have certain medical conditions.
Regarding the safety of these items, written information is available upon request.*

ZinNJ 12-12

\$5/glass \$20/bottle

Snoqualmie – Riesling

Canyon Road – Chardonnay

Santa Christina – Sangiovese

\$6/glass \$24/bottle

Alamos - Chardonnay

Tangent – Pinot Grigio

Tilia – Malbec/Syrah

d'Arenberg "Stump Jump" – G.S.M. Blend

\$8/glass \$32/bottle

The Crossings – Sauvignon Blanc

Hey Mambo "Sultry Red" – Blend

Sebastiani – Merlot

Kunde – Cabernet Sauvignon

Ravenswood "Zen of Zin" – Zinfandel/Merlot Blend

\$10/glass \$40/bottle

Angeline – Pinot Noir

Newton "Claret" – Cab/Merlot

The Dreaming Tree "Crush" – Zinfandel/Merlot

Terrazas de los Andes – Malbec

\$12/glass \$48/bottle

Byron – Chardonnay

Educated Guess – Cabernet Sauvignon

Caymus "Conundrum White" – White Blend

Regan's Selections

Manifesto - Zinfandel

\$9/glass \$36/bottle

Los Dos - Garnacha/Syrah Blend

\$8.50/glass \$34/bottle

Misha's Vineyard "Fox Block Eight" – Pinot Noir

\$15/glass \$58/bottle

cocktails

Red-Zingria – \$7

Red Zinfandel, Triple Sec, Fresh Lime, Raspberry

Skinny Margarita – \$8

Sauza Silver Tequila, Triple Sec, Orange Juice, Agave Nectar,
Lime Juice & Lime Garnish

Jim Dandy – \$8

Jim Beam Bourbon, Grand Marnier, Strawberries

Bacon Bloody – \$8

Bacon-Infused Skyy Vodka, Worcestershire, Pepper,
Bacon Strip Garnish

Lemon Sipper – \$8

ABSOLUT Citron, Mint Leaves, Lemonade

Apple A Day – \$8

Skyy Vodka, Açai Liqueur, Local Honey, Apple Juice

Patrón Margarita – \$9

Patrón Silver, Grand Marnier, Simple Syrup, Lemon & Lime Juices

Bottle

Bass Ale

\$4.50

Bud Light

\$3.75

Budweiser

\$3.75

Corona Extra

\$4.50

Dos Equis Ambar

\$4.50

Heineken

\$4.50

Kaliber

\$4.50

Rolling Rock

\$3.75

Tap

Blue Moon Belgian White Ale

Pint 20 oz

\$5

\$6

Coors Light

\$4

\$5

Guinness Stout

\$5

\$6

Magic Hat #9 Not Quite Pale Ale

\$5

\$6

Newcastle Brown Ale

\$5

\$6

Samuel Adams Seasonal

\$5

\$6

Stella Artois Lager

\$5

\$6

Widmer Rotator IPA Series

\$5

\$6

beer