

# Zinburger

## Salads

add CHICKEN \$5 or SALMON\* \$7

### FARM 6/19

Red Quinoa, Roasted Corn, Avocado, Cabbage, Radish, Cucumber, Carrot, Tomato, Feta, Champagne Vinaigrette

### CAESAR 5/8

Garlic Crouton & Parmesan

### CHOPPED WEDGE 5.75/8.75

Applewood Smoked Bacon, Tomato, Egg, Danish Blue, Cowboy Ranch

### AHI POKE SALAD\* 14

Napa Cabbage, Brown Rice, Cucumber, Mushroom, Crispy Onion, Sesame Seeds, Avocado, Ginger Vinaigrette

### SEARED SALMON\* 16.5

Brussels Sprout, Shaved Vegetables, Avocado, Romaine, Sunflower Seeds, Lemon Mustard Vinaigrette

### CHINESE CHICKEN 13

Napa Cabbage, Red Bell Pepper, Orange, Wonton, Sesame Seed, Asian Vinaigrette

## Appetizers, FRIES + Sides

### SPICY WINGS 10.5

Buffalo Sauce, Shaved Carrots & Celery, Cowboy Ranch

### MAC & CHEESE 7

### ONION RINGS 6

BBQ Sauce

### HAND CUT FRIES

Small 3 Large 5.5

### ZUCCHINI FRIES 7

Parmesan & Ranch

### DOUBLE TRUFFLE FRIES 6.5

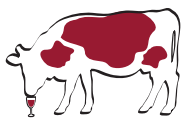
Truffle Aioli, Truffle Oil & Parmesan

### SWEET POTATO FRIES 5.5

Yogurt Dipping Sauce

### LOADED FRIES 7

Applewood Smoked Bacon, Cheese Sauce, Sour Cream & Chives



## BURGERS

WE SERVE CERTIFIED ANGUS® & WAGYU BEEF, ALL-NATURAL CHICKEN & TURKEY

MAKE ANY BURGER WAGYU "AMERICAN KOBE" +5 GLUTEN-FREE BUN AVAILABLE +1

### SAMBURGER\* 12.5

Applewood Smoked Bacon, American Cheese, Lettuce & 1000 Island

### WAGYU\* "American Kobe" 15.5

Cheddar Cheese, Wild Mushroom, Caramelized Onion, Lettuce & Mayo

### ZINBURGER\* 12

Manchego Cheese, Zinfandel Braised Onion, Lettuce & Mayo

### BUFFALO CHICKEN 10.95

Frank's Red Hot, Pepper Jack Cheese, Tomato, Lettuce & Ranch Dressing

### CLINT'S *Almost Famous* VEGGIE BURGER 9.95

Avocado, Tomato, Lettuce, Smoked Mozzarella & Mayo

### CLASSIC DINER BURGER\* *Make it a Double \$12* 8.5

Lettuce, Tomato, Pickle, American Cheese & Mayo

### CALIFORNIA BURGER BOWL\* 12

Avocado, Griddled Sweet Potato, Roasted Mushroom, Caramelized Onion, Brussels Sprout, Brown Rice & Quinoa, Tamari  
*Try it with Salmon\* \$16.5*

### TURKEY BURGER 11.5

Whipped Tahini, Cucumber, Pepperoncini, Lettuce, Tomato & Harissa Yogurt

### EL DIABLO\* 12

Fire Roasted Jalapeños, Pepper Jack Cheese, Caramelized Onion, Lettuce & Chipotle Mayo

### WEST COAST CHICKEN *Grilled or Fried Crispy* 10.95

Havarti Cheese, Avocado, Tomato, Lettuce & Mayo

### BRUCE LEE\* *Burger Battle Champ* 12

Asian BBQ Sauce, Avocado, Jalapeño, Napa Cabbage Slaw, Cucumber, Rice Wine Vinaigrette & Sriracha Mayo

### B.Y.O.B\* *Build Your Own Burger* 8.95

INCLUDES LETTUCE, TOMATO & MAYO, ADDITIONAL TOPPINGS +1.25 EA.

AMERICAN

AVOCADO

APPLEWOOD

CHEDDAR

SMOKED

SMOKED BACON

DANISH BLUE

MOZZARELLA

WILD

SWISS

CARAMELIZED

MUSHROOMS

MANCHEGO

ONIONS

ROASTED

HAVARTI

FRIED EGG\*

JALAPEÑOS

PEPPER JACK

ONION RINGS

GRIDDLED

SWEET POTATO

## Cocktails 9

### BLOOD ORANGE SANGRIA

Passion Fruit, Pineapple Infused Rum, Blood Orange, Red Wine, Lime

### HIBISCUS WHISKEY SMASH

Redemption Bourbon, Blackberry, Hibiscus Liqueur, Clover Honey, Lemon

### LONG TALL LEMONADE

Pressed Blackberries, Vodka, Lemon, Elderflower

### YUZU & LIME MARGARITA

Smashed Lime, Ginger Liqueur, Homemade Yuzu Sour, Blanco Tequila

### ITALIAN LIMEADE

Pineapple Infused Rum, Amaro, Mint, Lime, Club Soda

### MULE NAMED GINGER

Cucumber, Basil, Lemon, Ginger, Vodka

### TRES CHILES SPICY MARGARITA

Tanteo Jalapeño Tequila, Mango Habanero Liqueur, Muddled Bell Pepper, Yuzu Sour, Chili Lime Salt

### RYE OLD FASHIONED

Redemption Rye Whiskey, Angostura, Luxy Cherry

## SHAKES 5.95

*Make it a Malt +1*

### SALTED CARAMEL

### BANANA ROYALE

### DOUBLE CHOCOLATE

### BUTTERFINGER

### COOKIES & CREAM

### ROOT BEER FLOAT

## Pie 6

### CHOCOLATE

or

### BANANA CREAM

We make every effort to accommodate gluten free requests, however, our kitchen is not completely gluten free.

\*These foods may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# WINE

## Glasses + Bottles

### White

#### RIESLING 7/28

Snoqualmie Columbia Valley, WA

#### PINOT GRIGIO 8/32

Tangent Edna Valley, CA

#### SAUVIGNON BLANC 8/32

Crossings Marlborough, New Zealand

#### CHARDONNAY 7.5/30

Chateau Souverain Sonoma County, CA

#### CHARDONNAY 9/36

Storypoint CA

#### CHARDONNAY 13/52

Banshee Sonoma Coast, CA

### Rosé

#### SYRAH BLEND 8/32

Charles & Charles Columbia Valley, WA

### Red

#### PINOT NOIR 15/60

Lioco "Fox Block XIII" North Coast, CA

#### PINOT NOIR 12/48

Erath "Resplendent" OR

#### GARNACHA 7.5/30

Campos de Luz "Old Vine" Spain

#### ZINFANDEL 9/36

Zin Collective CA

#### ZINFANDEL 10/40

Terra d'Oro Amador County, CA

#### CÔTES DU RHÔNE 10/40

Chapoutier "Belleruche"  
Rhône Valley, France

#### MALBEC/SYRAH 7/28

Tilia Mendoza, Argentina

#### MALBEC 8/32

Terrazas de los Andes Mendoza, Argentina

#### MERLOT 8/32

Cusumano Sicily, Italy

#### CABERNET SAUVIGNON 9/36

Cannonball CA

#### RED BLEND 12/48

Newton "Skyside" North Coast, CA

# Beer

## BOTTLES & CANS

### Stone Brewing "Tropic of Thunder Lager"

6 California

### ★ Huss Brewing Co. "Arizona Light"

5.75 Arizona

### ★ Papago Brewing "Orange Blossom"

5.75 Arizona

### ACE Craft Cider "Blood Orange"

5.5 California

### Deschutes Brewery "Fresh Squeezed IPA"

6 Oregon

### ★ Huss Brewing Co. "Scottsdale Blonde"

5.25 Arizona

### Left Hand Brewing "Nitro Milk Stout"

5.75 Colorado

### ★ SanTan Brewing Co. "Moon Juice IPA"

5.75 Arizona

### Rogue "Honey Kolsch"

5.75 Oregon

### Lighter Side

5.5 Coors Light or Michelob Ultra

## PINTS + Twenties

### ★ Sentinel Peak Brewing "Mexican Amber"

5.75/6.75 Arizona

### Abnormal Brewing "Abnormalweiss"

5.75/6.75 California

### ★ Four Peaks "Kilt Lifter Scottish Ale"

5.75/6.75 Arizona

### ★ Mother Road Brewing "Tower Station IPA"

6/7 Arizona

### North Coast "Scrimshaw Pilsner"

5.5/6.5 California

### Dos XX "Mexican Lager"

5.5/6.5 Mexico

### Bud Light

5/6 Missouri

### ★ Four Peaks Brewing "Daisy May Saison"

6/7

### ★ Local Brewery

# Zinburger