



In Room Dining

breakfast

served 6:00 a.m. – 11:15 a.m.
sunday breakfast til 2:30 p.m.

cereal

Old Fashioned Oatmeal golden raisins + brown sugar	8.75
Assorted Cereals	8.00
Breakfast Parfait layered with yogurt, mango, berries + homemade granola	10.25
Homemade Granola rolled oats, honey, slivered almonds, sun-dried cranberries + apricots served with milk or yogurt	9.50

specialties

Two Eggs, <i>chino ranch cage free</i> * cheesy grits or roasted potatoes + your choice of toast	10.00
Three Cheese Egg Sandwich tomatoes, bacon + veggie smear on toasted sourdough or bagel	11.75
Denver Omelet sautéed onion, sweet peppers, roast ham, tomatoes + Tillamook cheddar	12.75
Mushroom Bacon Omelet with fried onion + cream cheese filling	12.75
Smoked Salmon Plate vegetable cream cheese, hard boiled egg, red onion + tomato with a toasted bagel	14.25
Egg White Omelet oven-roasted tomato, onions, broccolini + sliced fruit	11.50
Poached Eggs Benedict* Canadian bacon + hollandaise on a homemade English muffin	12.50
Blue Plate Special your server will describe	market

from the griddle

Crispy Thick Belgian Waffle sun-dried cherry butter	10.25
Strawberry Waffle orange honey curd	10.25
Buttermilk Pancakes	9.50
Banana Buttermilk Pancakes	11.00
Stuffed French Toast on brioche, stuffed with lemon cream cheese + fresh berries	12.00

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breakfast

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sunday breakfast til 2:30 p.m.

on the side

Thickly Cut Virginia Bacon, Roast Ham, Spicy Turkey or Pork Sausage	5.00
Roasted Yukon Gold Potatoes with stewed onions	4.50
Fruit Plate your choice of yogurt or cottage cheese	10.75
Bowl of Berries	8.75
Just Baked Cinnamon Roll	5.50
Wheat, Sourdough, Rye, or Cranberry Walnut Toast, Bagel or Homemade English Muffin	3.75
Cheesy Grits hot + creamy	5.00
Ruby Red Half Grapefruit	4.00

beverages

Freshly Squeezed Juices	5.00
ZuZu's Smoothie orange juice, honey, yogurt, banana, soy protein + strawberries	6.75
Hot or Iced Tea	4.50
Pot of Coffee	8.25
Rich Hot Chocolate with bitter chocolate cream	5.00
Espresso, Cappuccino, Café Latte vanilla, chocolate or caramel add .50 available hot or iced	5.00
Whole, Skim, Soy or 2% Milk	4.00
Frosty Orange "Ho-J" our house specialty	5.25

lunch

served 11:30 a.m. – 2:30 p.m.
monday – saturday

small plates and starter salads

ZuZu's Soup du Jour	8.00
Chicken Noodle Soup	8.00
Border Chili "Warner Family Recipe" warm flour tortillas	9.25
Oven-Roasted Tomato and Goat Cheese Casserole baked in an iron pot with spinach + olives. toasted baguette	11.50
Chicken Quesadilla mango, roasted sweet peppers + jalapeño jack cheese	11.50
Giant Shrimp Cocktail (4 per order) chilled + served with cocktail sauce	17.00
Iceberg Wedge grilled, with red wine vinaigrette + creamy Maytag blue cheese add bacon 1.50	8.50
Organic Greens balsamic vinaigrette	8.50
Classic Caesar Salad*	8.50
Seasonal Salad your server will describe	market

big salads

Cobb Salad tomato, bacon, avocado, hard boiled egg, diced chicken, scallions, Maytag blue cheese + red wine vinaigrette	15.50
Chicken Caesar Salad*	14.50
Chopped Salad cucumber, tomato, celery, carrots, gruyere cheese, toasted almonds, green onions, sun-dried cranberries + sweet peppers with green goddess + bacon dressing add chicken 4.00	13.50

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lunch

served 11:30 a.m. – 2:30 p.m.
monday – saturday

burgers and sandwiches

The Famous ZuZu Burger* bacon, stewed onions + Maytag blue cheese	13.50
Hamburger “ <i>Ground Fresh Daily</i> ” * vine ripened tomatoes + bibb lettuce add Tillamook cheddar .50	12.00
BBQ Burger* thickly cut Virginia bacon, Tillamook cheddar + red onion	13.50
Turkey Club slow roasted breast, lettuce, tomato, pesto mayo, stewed onions + thickly cut Virginia bacon	12.25
Reuben Sandwich hot pastrami on marble rye with melted gruyere, sauerkraut + honey mustard dijon mayo	12.75
Tuna Salad Sandwich chunky white albacore, celery, lemon + parsley with just the right amount of Hellmann’s mayonnaise	10.75
Grilled Cheese Sandwich white bread, gruyere, tomato + Tillamook cheddar add bacon 1.50	9.25
Grilled Chicken Sandwich horseradish mayonnaise, roma tomatoes, brie + arugula tossed with bacon vinaigrette	13.50

on the side

Onion Rings, <i>Thinly Sliced</i>	5.00
Seasonal Vegetable	6.00
Cheesy Grits	5.00
Macaroni and Cheese add ham 1.50	5.00

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dinner

served from 5:30 p.m. – 10:00 p.m.

small plates and starters

ZuZu's Soup du Jour	8.00
Chicken Noodle Soup	8.00
Oven-Roasted Tomato and Goat Cheese Casserole baked in an iron pot with spinach + olives. toasted baguette	11.50
Chicken Quesadilla mango, roasted sweet peppers + jalapeño jack cheese	11.50
Panko Crusted Chicken Matchsticks chipotle ranch	9.75
Giant Shrimp Cocktail (4 per order) chilled + served with cocktail sauce	17.00
Iceberg Wedge grilled, with red wine vinaigrette + creamy Maytag blue cheese add bacon 1.50	8.50
Seasonal Salad your server will describe	market
Classic Caesar Salad*	8.50
Organic Greens balsamic vinaigrette	8.50

Salad Dressings:

Creamy Maytag Blue, Green Goddess, Caesar,
Red Wine Vinaigrette, Bacon Dressing + Balsamic Vinaigrette

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dinner

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entrees

Blue Plate Special your server will describe	market
Filet Mignon* served with seasonal vegetables and potatoes	31.50
Grilled Salmon* served with seasonal vegetables + mashed potatoes	26.00
Braised Beef Short Rib organic root vegetables + cheesy grits	20.00
Grilled Chicken Breast served with seasonal vegetables	18.50
Penne with Slow Roasted Chicken oven-roasted tomato, spinach, pesto cream sauce + parmesan cheese	18.00
Tuna Steak* jasmine rice + seasonal vegetables	28.50
Macaroni and Cheese Tillamook cheddar add ham 2.00	12.00
Seasonal Vegetable Pasta your server will describe	market

on the side

Mashed Potatoes	5.50
Seasonal Vegetables	6.00
Onion Rings, <i>Thinly Sliced</i>	5.00
Sautéed Baby Spinach	5.50
Cheesy Grits	5.00

desserts

served from 11:30 am - 10:00pm

desserts

Baker's Special your server will describe	7.50
Lemon Meringue Tart with raspberry coulis	8.00
Banana Split trio of ice cream with all the classic toppings	8.50
Warm Chocolate Molten Lava Cake ooey, gooey chocolaty goodness, served hot, right out of the oven with powdered sugar + fresh berries add ice cream 1.50	8.00
Classic Vanilla, Strawberry or Chocolate Shake make it a malt add .50	6.25

liquid desserts

Banfi Rosa Regale Italian sparkling red wine	split 10.00
Veuve Clicquot demi sec	½ bottle 55.00

beverages

Espresso, Cappuccino, Café Latte vanilla, chocolate or caramel add .50 available hot or iced	5.00
Pot of Coffee	8.25
Rich Hot Chocolate with bitter chocolate cream	5.00
Hot or Iced Tea	4.50

all day and late night fare

from 11:30 a.m. – 6:00 a.m. daily

small plates and starters

ZuZu's Soup du Jour	8.00
Chicken Noodle Soup	8.00
Giant Shrimp Cocktail (4 per order) chilled + served with cocktail sauce	17.00
Organic Greens balsamic vinaigrette	8.50
Classic Caesar Salad*	8.50
Today's Cheese Selection your server will describe	15.00
Chips and Salsa	7.75
Fruit Plate your choice of yogurt or cottage cheese	10.75
Seasonal Salad your server will describe	market
Panko Crusted Chicken Matchsticks chipotle ranch	9.75
ZuZu's "twice cooked" crispy fries served with spicy sriracha aioli	5.00

entrees

Hamburger "Ground Fresh Daily" * vine ripened tomatoes + bibb lettuce add Tillamook cheddar .50	12.00
The Famous ZuZu Burger* bacon, stewed onions + Maytag blue cheese	13.50
Turkey Club slow roasted breast, lettuce, tomato, pesto mayo, stewed onions + thickly cut Virginia bacon	12.25
Chicken Quesadilla mango, roasted sweet peppers + jalapeño jack cheese	11.50
Grilled Cheese Sandwich white bread, gruyere, tomato + Tillamook cheddar add bacon 1.50	9.25
Macaroni and Cheese Tillamook cheddar add ham 2.00	12.00
Cobb Salad tomato, bacon, avocado, hard boiled egg, diced chicken, scallions, Maytag blue cheese + red wine vinaigrette	15.50

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for our younger guests

breakfast

One Egg and Bacon*	5.00
Oatmeal or Cereal add fruit 1.00	4.00
Half Size Pancakes warm maple syrup, butter + strawberries	5.00

lunch and dinner

served with potato chips or fruit

Kid's Burger or Cheeseburger*	6.50
Grilled and Sliced Breast of Chicken	6.50
Macaroni and Cheese	5.50
Grilled Cheese	5.50
PB & J	5.50

desserts

Kid's Ice Cream with crumbled oreos, sprinkles, nuts, chocolate chips or all of the above	4.00
Strawberries with Whipped Cream	4.00
Kid's Sundae	4.00

wine

Bubbles	glass	½ bottle	bottle
Kenwood Yulupa Cuvée Brut	8.00	n/a	32.00
Schramsberg Brut Rosé	n/a	n/a	75.00
Veuve Clicquot "Yellow Label"	n/a	55.00	110.00

White Wine			
Echelon Chardonnay	8.00	n/a	30.00
Trefethen Estate Chardonnay	13.00	n/a	50.00
Columbia Crest Pinot Grigio	8.00	n/a	30.00
Villa Maria Sauvignon Blanc	10.00	n/a	38.00

Red Wine			
Sebastiani Pinot Noir	11.50	n/a	44.00
Independent Producers Merlot	8.00	n/a	30.00
Liberty School Cabernet Sauvignon	10.00	n/a	38.00
Merryvale Starmont Cabernet Sauvignon	16.00	n/a	62.00
Silver Oak Cabernet Sauvignon	n/a	n/a	120.00

beer

Domestic Bottles	4.50
Budweiser, Bud Light, Miller Lite, Michelob Ultra, Coors Light	
Imported bottles + Specialties	5.50
Amstel Light, Heineken, Corona, Clausthaler (non alcoholic)	
Lagunitas IPA, Fat Tire, Sierra Nevada Pale Ale	

bottled liquor selections

Three Olives Grape Vodka	125.00
Johnny Walker Red	175.00
Ketel One Citron	175.00
Belvedere Vodka	225.00
Bacardi Rum	125.00
Patron Silver Tequila	250.00
Bombay Sapphire Gin	200.00
Maker's Mark Bourbon	150.00
Crown Royal Whiskey	200.00

ZuZu wine + cocktail list available upon request

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picnics

6:00 a.m. – 10:00 p.m.
a two-hour notice is required

sonoran

29.00 per person

roasted tenderloin sandwich
with stewed onions + coleslaw
selection of farmstead cheese + crackers
freshly baked cookies
fiji water

camelback mountain

24.00 per person

turkey club sandwich with pesto mayo
homemade potato chips
performance bar
whole fresh fruit
freshly baked cookies
fiji water

spa picnic

24.00 per person

grilled vegetable sandwich
low-fat yogurt
crisp fresh vegetables
cup of ripe melon, berries + grapes
fiji water

food on the fly

Order any one of our picnics from room service two hours before departure from the hotel and pick up at the front desk. For departures earlier than 8am, please order the night before.

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