



ZEPHYR WINE BAR

Tapas Menu

- Fig & Pistachio Crostini (veg)** **\$10**
Toasted crostini bites with baked brie and a fig and pistachio compote. Serves 1-2
- Brie, Pear & Prosciutto Crostini** **\$15**
Baked brie topped with prosciutto, pear, and roasted walnuts, then drizzled with honey, black truffle oil and fresh thyme. Serves 1-2
- Grilled Cheese Sandwich with Tomato Soup (veg)** **\$12**
Just in time for winter, enjoy this hearty American favorite! Perfectly crisp grilled cheese served with a cup of heartwarming tomato soup. Serves 1-2
- Hummus (veg)** **\$12**
Silky Hummus, made with fresh squeezed lemon juice, Afghan Tahini, cumin, garlic, olive oil, and pepper. Served with vegetables and pita. Serves 2
- Peruvian Empanadas** **\$16**
Housemade golden, buttery, and flaky pastry, filled with juicy Prime Rib and the traditional bits of chopped egg and olives Serves 1-2
- Steak Chimichurri Panini** **\$16**
Warm sandwich with steak, melted provolone cheese, housemade chimichurri mayo, tomato and fresh arugula. Served with green salad tossed in champagne vinaigrette
- Korean Gochujang Meatballs** **\$16**
Three delicious 2oz meatballs made from Armondo's beef infused with the rich and spicy flavors of Gochujang, ginger, and garlic. Served alongside a fresh and crunchy cucumber salad, these flavorful meatballs are sure to satisfy your cravings. Serves 1-2
- The Original CheeZe Board** **\$19/25**
Made fresh each day, our cheese boards include a seasonal variety of cheeses, seasonal fresh and dried fruit, nuts, crackers and a savory-sweet jam. Small serves 2/Large serves 4
- Zee Charcuterie Board** **\$27/35**
Graze on seasonal cheeses and cured meats, fresh & dried fruit, nuts, olives, whole grain mustard savory-sweet jam and crackers. Small serves 2/Large serves 4
- Belgian Chocolate Truffles** **\$8/15**
Assortment of Truffles and Caramel Sea Salt Caramels - choose 3 or 6