

ALL DAY TAPAS MENU

BUTTERNUT SQUASH & POTATO SOUP \$14

Topped with Parmesan Cheese and Hot Pepper Oil and served with warm sourdough bread.

SPICY WILD MUSHROOM CROSTINI \$16

Toasted crostini bites topped with smokey bean puree and topped with wild mushrooms and spicy Harrisa.

BRIE, PEAR & PROSCIUTTO CROSTINI \$16

Baked brie topped with prosciutto, pear and roasted walnuts. Finished with honey, black truffle oil and fresh thyme.

HUMMUS (V) \$15

Silky Hummus, made with fresh squeezed lemon juice, Afghan Tahini, cumin, garlic, olive oil, and pepper. Served with vegetables and pita.

ARTICHOKE & JALAPENO DIP (V) \$15

Creamy with a kick, this dip is a fantastic pair for wine of all kinds! Served with baked pita chips.

THE CHEESE BOARD \$25/32

Made fresh each day, our cheese boards include a variety of seasonal cheeses, fresh and dried fruit, nuts, crackers and a savory-sweet jam.

Small serves 2/Large serves 4+

CHEESE CHARCUTERIE BOARD \$30/40

Graze on seasonal cheeses, cured meats, fresh and dried fruit, nuts, olives, whole grain mustard and savory-sweet jam. Served with crackers.

Small serves 2/Large serves 4+

BELGIAN CHOCOLATE TRUFFLES \$8/15

Choose 3 OR 6 pieces, assorted flavors.

AFTER 4:00 PM MENU

PERUVIAN EMPANADAS \$20

Housemade golden, buttery and flaky pastry filled with juicy prime rib and traditional bits of chopped egg and olives. Served with chips and salsa.

SHORT RIB SLIDERS \$20

Slow braised short ribs packed with South American flavors such as smoked paprika, cardamom, cumin, orange zest, and cinnamon, topped with provolone cheese and pickled jalapeno. Served with chips.

CAPRESE BURRATA \$16

Fresh burrata topped with heirloom tomatoes, fresh basil, and balsamic drizzle and served with french bread.

GRILLED CHEESE & TOMATO SOUP \$18

White cheddar cheese and black truffle paste, on brioche bread and served with the perfect bowl of homemade tomato soup.

TOASTED HAM & CHEESE \$16

Zephyr's twist on the Croque Monsieur - thinly sliced ham and plenty of gooey cheese on brioche bread, with caramelized sweet onion jam and just a hint of Dijon mustard. Served with side salad or chips.

SWEDISH MEATBALLS \$18

Three meatballs made in the traditional Swedish style with housemade mushroom sauce and served with tart cranberry.