

## ALL DAY TAPAS MENU

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### BUTTERNUT SQUASH & POTATO SOUP \$14

Topped with Parmesan Cheese and Chili Oil and served with warm sourdough bread.

### POTATO LEEK SOUP \$14

Topped with Pancetta crumble and served with warm sourdough bread.

\*Pancetta can be served on the side upon request!

### 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 CHEESEBOARD \$25/34

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

### SEE 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.

### BELGIAN CHOCOLATE TRUFFLES \$8/15

Choose 3 OR 6 pieces, assorted flavors.

## AFTER 4:00 PM MENU

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### FRESH BAKED FOCCACIA BREAD \$9

Baked fresh daily, topped with garlic and herbs, and served with Peruvian dipping sauce.

### 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 pork shoulder marinated with 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 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.

### KOREAN GOCHUJANG MEATBALLS \$20

Three meatballs made from beef infused with the rich and spicy flavors of Gochujang, ginger, and garlic and served alongside a fresh and crunchy cucumber salad.