

MENU SUBJECT TO CHANGE



SUNDAY BRUNCH

SUNDAY 10AM – 2PM

BREAKFAST NACHOS

Applewood-smoked bacon, ham, scrambled eggs,
Monterey jack, cheddar cheese & pico de gallo
| 10.95

Guacamole – add 1.00 | Jalapenos – add .75

SMORES WAFFLES

Chocolate waffles, graham cracker whipped
cream, flame toasted marshmallows, vanilla ice
cream-maple syrup and chocolate syrup | 6.95

ANGEL FOOD CAKE FRENCH TOAST

Light & airy angel food cake, egg dipped with
vanilla & baked. Topped with mixed berry
compote, candied pecans & whipped cream
| 7.95

HUEVOS RANCHEROS

Crispy tortilla shells, chorizo sausage, black beans,
peppers, onions, ranchero sauce, lime creme, two
fried eggs, pico de gallo topped with crumbled
Monterey jack cheese & herbs | 12.95
Guacamole – add 1.00 | Jalapenos – add .75

BISCUITS & GRAVY

Our take on the classic!
Half order 6.75 / Full order 8.95

PUMPKIN PANCAKES

Candied pecans, salted caramel maple syrup &
cinnamon-honey butter | 7.95

MINI CINNAMON ROLL WAFFLES

With icing and maple syrup | 6.95

STEAK AND EGGS

NY Strip with sautéed peppers and onions,
guacamole spread on sourdough & two fried eggs
| 14.95

COUNTRY FRIED CHICKEN IN A BISCUIT

Crispy fried chicken tenders with sausage gravy &
biscuits | 10.95

CORNED BEEF & HASH

Zeppelins' slow cooked corn beef with roasted
potatoes, onions, peppers, house sauce & fried
eggs. Served with marble rye toast | 12.50

THE BREAKFAST BURGER

Ground beef and pork sausage blend patty with
sautéed onion, bacon, cheesy hash brown patty,
cheddar cheese and fried egg on a gourmet bun
| 12.95

MONTE CRISTO

Ham, smoked gouda cheese, cracked pepper
garlic aioli & stone ground mustard in a ciabatta
hoagie bun, beer battered & fried crisp. Served
with black raspberry sauce | 9.50

GOUDA OMELET

Asparagus & wild mushrooms with smoked
gouda-jalapeno cheese sauce, crumbled smoked
gouda & herbs. Served with roasted red
potatoes | 7.95

SIDES

Cheesy hash brown bites with smoked onion ranch | 7.95

2 Fried Eggs | 3.50

Applewood smoked bacon | 3.50

Toast (Sourdough, Marble Rye) | 2.50

Mixed berry jam or Jalapeno Bacon Jam | 1.50

Hard Boiled Eggs with aioli & hot sauce | 3.95

Add Cheesy Hash Brown Bites to any meal | 3.95

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BRUNCH BEVERAGES

MIMOSAS

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Champagne & orange juice | 5

WILD BERRY MIMOSA

Berry compote, orange juice, champagne
| 7

BROMOSA

Lion Bridge 99 Luftballons & orange juice
| 4.5

BLOODY MARY'S

BLOODY MARY

house vodka mix | 5

PREMIUM BLOODY

Titos Vodka, Zing Zang, garnished with leafy
celery, green onion, lime, bacon,
pepperoncini, wonton | 11

BOTTLE OF BLOODY

house vodka mix – serves 4 | 15

BEER CHASER

Coors Light | 1 or You call it | 3

COCKTAILS

CINNAMON TOAST CRUNCH

Fireball, maple cinnamon syrup, milk | 6
6

SUNDAY FLING

St. Germain Elderflower Liqueur, Sauvignon
Blanc, lemon juice | 6

ZEPPELINS MICHELADA

Corona, lime, Zing Zang, zesty rim garnished
with lime & pepperoncini – served with house
made hot sauce | 6.5

BREAKFAST SHOT

Jameson, maple cinnamon syrup,
orange juice | 6

NITRO COFFEE ON TAP

ZEPPELINS ICED COFFEE

Stoli Vanilla Vodka, Rum Chatta, nitro iced coffee, sweet cream | 7.5

AZTEC MOCHA

Ancho Reyes Chili, nitro iced coffee, chocolate, cream | 8



SWEET CREAM ICED COFFEE

Nitro Iced Coffee & sweet cream | 6.5

CINNAMON SPICE ICED COFFEE

Nitro Iced Coffee, maple cinnamon syrup, cream | 6.5

Nitro Coffee | 4.65

Milk – Coffee – Orange Juice | 2.55