



SUNDAY BRUNCH

SUNDAY 10AM – 2PM

SUBJECT TO CHANGE

BREAKFAST NACHOS

Applewood-smoked bacon, ham, scrambled eggs, Monterey jack, cheddar cheese & pico de gallo | 10.95
Guacamole – add 1.00 | Jalapenos – add .75

CHICKEN & MAC-WAFFLES

Honey buffalo chicken tenders, macaroni & cheese waffles, blue cheese crème, crumbled bacon, maple syrup | 12.95

BAKED FRENCH TOAST

Cream cheese vanilla spread & mixed berry syrup with candied pecans | 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

CANDIED BACON PLATTER

Thick cut house cured bacon, cayenne-brown sugar candied with eggs, toast & cheesy hash brown bites | 9.95

SMOKED SALMON BENEDICT

Sour dough toast, guacamole, eggs, brown butter hollandaise | 11.95

CORNED BEEF & HASH

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

PIZZA

Naan flatbread with smoked gouda jalapeno cheese sauce, spinach, cherry tomatoes, red onion, ham, bacon & eggs | 10.95

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

Wild mushrooms, spinach, red onion & ham with smoked gouda-jalapeno cheese sauce, crumbled smoked gouda & herbs. Served with roasted red potatoes | 7.95

STEAK & EGGS

Char-broiled sirloin, fried eggs, mushrooms, peppers, onion & potatoes with garlic butter | 14.95

MINI CINNAMON ROLL WAFFLES

With icing and maple syrup | 6.95

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

Add Cheesy Hash Brown Bites to any meal | 3.95

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

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