

SMALL BITES

ALL DAY

APPS

BAR SNACKS

ALL NIGHT

BAKED CHEESE BREAD

Served with Marinara and Garden Ranch..... **5.00**
Add Pepperoni and Jalapeños +2.00

HUMMUS PLATE

Kalamata Olives, Pepperoncini Peppers, Goat Horn Peppers, Feta, Cucumber, Lemon
Served with Pita Chips..... **8.50**

SANDWICHES

MADE TO ORDER - 10.00

Served on fresh-baked local bread with your choice of Sea Salt, BBQ, or Jalapeño all-natural Mrs. Vickie's chips.

ROASTED VEGGIE

Sautéed Spinach, Roasted Mushrooms, Roasted Green Bell Peppers, Roasted Onions, House-Made Olive-Artichoke Tapenade, Sun Dried Tomato, Fontina, Goat Cheese, Basil, and Lemon-Cucumber Vinaigrette

ZAZA GRINDER

Turkey, Pepperoni, Mozzarella, Roasted Green Bell Peppers, Roasted Onions, House-Made Olive-Artichoke Tapenade, and Romaine. Served with House-Made Garden Ranch

LOCAL HAM & CHEESE

Petit Jean Ham, Fontina, Arugula, Cherry Tomatoes, and Dijonnaise

ARKANSAS BACON & AVOCADO

Petit Jean Bacon, Avocado, Romaine, Aioli, and Tomato Marmalade

WINGS

COOKED & TOSSED TO ORDER - 11.50

BONE-IN OR BONELESS WINGS

tossed in your choice of signature house-made sauces. Served with celery sticks and a side of Garden Ranch or Steakhouse Blue Cheese.

CHOOSE YOUR
Sauce
★ = spicy

SWEET BABY RAY'S BARBECUE SAUCE
HONEY-CHILE-SESAME **
BUFFALO STYLE ***
MANGO HABAÑERO ****

FRESH
PRODUCE

SALAD

TOSSED TO
ORDER

SEASONAL SALAD

Arkansas tastes so good. Every month we work with a local farm to select ingredients for our SEASONAL SALAD OF THE MONTH. Ask about our current offering. **market price**

How would you like your salad dressed?

LIGHT, MEDIUM, or HEAVY • Extra Sides of Dressing **.75 each**

ZAZA HOUSE

Field Greens, Spinach, Blueberries, Strawberries, Goat Cheese, Candied Pecans
BALSAMIC VINAIGRETTE **12.50**

VIETNAMESE CHICKEN SALAD

Spinach, Romaine, Field Greens, Roasted Chicken, Bell Peppers, Peanuts, Tomatoes, Cucumbers, Cilantro, Lime, Jalapeño, Cabbage, Fried Wontons **RICE WINE HONEY CHILE VINAIGRETTE** **13.00**

ROASTED CHICKEN CAESAR

Romaine, Roasted Chicken, Parmesan, ZAZA Croutons
CAESAR **12.75**

GREEK CAFE

Romaine, Spinach, Feta, Bell Pepper, Cherry Tomatoes, Chickpeas, Cucumber, Kalamata Olives, Lemon, Pepperoncini Peppers, Red Onion
LEMON-GARLIC VINAIGRETTE **12.50**

ASIAN GINGER CHICKEN

Field Greens, Romaine, Fried Chicken, Carrots, Cilantro, Edamame, Green Onion, Mandarin Oranges, Red Cabbage, Almonds, Wonton Crisps
ASIAN GINGER **13.00**

CLASSIC COBB

Romaine, Bacon, Roasted Chicken, Blue Cheese Crumbles, Avocado, Chopped Egg, Cherry Tomatoes, Red Onion
STEAKHOUSE BLUE CHEESE **13.00**

SESAME AHI TUNA

Romaine, Field Greens, Seared Sushi Grade Ahi Tuna, Avocado, Cucumber, Edamame, Green Onion, Lemon, Toasted Sesame Seeds, Wasabi Peas **PONZU VINAIGRETTE** **15.50**

SANTE FE SOUTH

Romaine, Fried Chicken, White Cheddar, Avocado, Black Beans, Cilantro, Cherry Tomatoes, Corn, Red Cabbage, Tortilla Strips
SOUTHWESTERN RANCH **13.75**

PETIT JEAN RANCH

Romaine, Spinach, Bacon, Petit Jean Ham, Mozzarella, Cherry Tomatoes, Green Bell Pepper, Mushrooms, Red Onion, ZAZA Croutons
GARDEN RANCH **12.75**

SPINACH BACON AVOCADO

Spinach, Bacon, Chopped Egg, Avocado, Cherry Tomatoes, ZAZA Croutons
CREAMY DIJON **13.00**

BAJA SHRIMP

Romaine, Wood-Oven Roasted Shrimp, Mandarin Oranges, Avocado, Cilantro, Grapefruit, Tortilla Strips
CHIPOTLE VINAIGRETTE **15.50**

THE STEAKHOUSE

Romaine, Spinach, Wood-Oven Roasted Steak, Caramelized Onion, Cherry Tomatoes, Green Onion, Roasted Mushrooms, ZAZA Croutons
STEAKHOUSE BLUE CHEESE **15.50**

SMALL SALADS If you're having pizza or soup, you may want a small salad. Enjoy any of our salads in a smaller size **\$2.00 off entrée size price**

WANT TO MAKE IT VEGAN? Substitute vegan cheese or chick'n tenders!

Greens & Dressing 8.00
Additional ingredients priced as marked

CREATE A SALAD
Create your perfect salad. Grab a **'Create A Salad'** menu for ingredients, pricing and options. We'll build your perfect salad along with you.

11.50
11am-3pm Mon-Fri

WEEKDAY LUNCH COMBO
Enjoy a **CUP OF SOUP** and your choice of a small **Roasted Chicken CAESAR, ZAZA House, SPINACH Bacon Avocado, or GREEK Cafe Salad.**

PIZZA

• MARKET PIZZA •

We are farmers market junkies. Each week we visit the local farmers markets for inspiring seasonal ingredients. Check the boards for today's special. **market price**

MARGHERITA

Mozzarella, Parmesan, Basil, Olive Oil,
Tomato Sauce**14.00**

QUATTRO FORMAGGI (4 Cheeses)

Fontina, Parmesan, Gorgonzola, Mozzarella,
Tomato Sauce**14.75**

CHILE-HONEY SOPPRESSATA

Soppressata Salami, Peppadew Peppers,
Fresh Jalapeño, Chile-Infused Hot Honey,
Garlic, Mozzarella, Parmesan, Arugula,
Tomato Sauce**15.00**

QUATTRO STAGIONI (4 Seasons)

Quadrant 1: Prosciutto, *Quadrant 2:* Roasted
Mushrooms, *Quadrant 3:* Kalamata Olives,
Quadrant 4: Artichoke Hearts
Mozzarella, Parmesan, Tomato Sauce**14.75**

Classic or Mixed? Try it the Italian way
with one ingredient per quadrant – '**Classico
Style**' or mix all toppings – '**Mixed Style**'

ZAZA ITALIAN SAUSAGE

House-Made Italian Sausage, Fontina, Parmesan,
Arugula, Bell Pepper, Caramelized Onion,
Tomato Sauce**16.00**

GREEN & WHITE

Fontina, Goat Cheese, Mozzarella,
Caramelized Onion, Garlic, Lemon, Olive Oil,
Roasted Mushrooms, Spinach**14.75**

THE ROMAN

Petit Jean Bacon, Roman Sausage, Pepperoni,
Mozzarella, Tomato Sauce**15.75**

THE PERELLA

Prosciutto, Goat Cheese, Mozzarella,
Parmesan, Basil, Cherry Tomatoes, Garlic,
Rosemary, Tomato Sauce**14.75**

ZAPREME

Pepperoni, House-Made Italian Sausage,
Herb Cheese Blend, Caramelized Onion,
Mushrooms, Kalamata Olives,
Tomato Sauce**15.75**

PROSCIUTTO-ARUGULA

Prosciutto, Parmesan, Arugula,
Cherry Tomatoes, Tomato Sauce**14.75**
Delicious with a Fried Egg on Top+1.50

HAM, PINEAPPLE, & JALAPEÑO *Spicy!*

Petit Jean Ham, Mozzarella, Pineapple,
Fresh Jalapeño, Tomato Sauce**15.00**

THE FORAGER

Fontina, Mozzarella, Parmesan, Spinach,
Artichoke Hearts, Caramelized Onion,
Cherry Tomatoes, Garlic, Mushrooms,
Kalamata Olives, Tomato Sauce**14.75**

ATOMICA *Spicy!*

Mozzarella, Parmesan, Capers, Sicilian
Anchovies, Sriracha, Tomato Sauce.....**14.00**
Try a Fried Egg on Top.....+1.50

MARINARA *An Italian classic*

Fresh Garlic, Oregano, Tomato Sauce**10.00**
Try it with Capers & Anchovies+2.00

CLASSIC PEPPERONI**14.00**

CLASSIC CHEESE**12.00**

GLUTEN-FREE CRUST

AVAILABLE UPON REQUEST

gimme that CRISPY, CRUNCHY CHARRED CRUST

Your ZAZA pizza looks like everything else in the world that is all-natural and made by hand. It is slightly irregular in shape, no two are alike, and if you're lucky it may have a bit of deliciously crunchy black char on the crust as a result of being cooked over an 750° fire. It's okay. You're into things that are different. **That's why you're here.**

GELATO

ITALIAN-STYLE ICE CREAM

Wake & Make

We're up bright and early each day, making fresh gelato with premium seasonal ingredients. Be sure to check out the case in-store or join us on Facebook, Twitter, & Instagram for flavors of the day.

Single Servings



CREAMY, NOT HEAVY

Made with whole milk rather than cream, ZAZA gelato has half the fat of American-style ice cream. Our sorbettoes are made with no milk, and range from fat-free to very low fat.

ALL NATURAL. ALL GOOD.

ZAZA gelato is made fresh each morning with milk, berries, nuts, fruits and confections, all natural cane syrup, and water. Keeping it simple results in brighter flavors and more nutritional impact than artificially flavored yogurts and ice creams.

SOUP

YOU KNOW THE TYPE THAT'S ALWAYS STIRRING THE POT?

THAT'S US. At ZAZA we make our soups right here in our kitchen, completely from scratch using our own recipes and the freshest seasonal ingredients. From exotic Mulligatawny to savory Chicken Green Curry, our soups are perfect as a meal, an appetizer, or as an easy pick-up option for any gathering.

CUP 4.50 BOWL 7.00 QUART 13.50



12 & under please

LITTLE CHEESER

8" Mozzarella Cheese Pizza with a thicker, more kid-friendly crust
.....10.00

LITTLE CHICKEN BITES

Chicken tenders fried to order and served with ranch or ketchup and a side of fruit.....8.50

Start 'em young. Eating well starts with parents. Build a small salad for your kiddo. Simply grab a 'Create A Salad' list and fill their bowls with colorful, nutritious ingredients.