


SPARKLING

	glass	bottle
LAMARCA PROSECCO VENETO Light, refreshing and crisp with notes of lemon, green apple and grapefruit	10	
POEMA CAVA SPAIN Dry, rich and a creamy texture with notes of peach, pear and toasted bread	8.5	30
 WYCLIFF BRUT OR BRUT ROSÉ CALIFORNIA Delicate fruit flavors with a crisp finish	6	16
TAITTINGER BRUT LA FRANCAISE CHAMPAGNE (375ML – ½ BOTTLE) Notes of citrus, pear and apricot with hazelnut and a hint of buttery brioche		45

WHITE

	glass	bottle
 CAPOSALDO PINOT GRIGIO VENETO Light and crisp with notes of tangerine and apricots	7	24
J VINEYARDS PINOT GRIS CALIFORNIA Fruit-forward and layered, notes of ripe pear, apricot, white peach, and lime	11.5	34
HUGUES PICPOUL DE PINET FRANCE Medium body with fine aromas of citrus and green melon	7	24
 BONTERRA SAUVIGNON BLANC CALIFORNIA Light and acidic with citrus and lemongrass	7.5	24
WHITEHAVEN SAUVIGNON BLANC MARLBOROUGH Grapefruit, white peach, pineapple and juicy pear with a clean, zesty finish	11	36
CLIFF LEDE SAUVIGNON BLANC NAPA Peach, melon and citrus flavors with a hint of spice and a crisp finish		46
 HOGUE RIESLING GERMANY Fresh fruit flavors with a juicy mid-palate, balanced acidity and sweet, lingering finish	7	24
BANFI LA PETTEGOLA VERMENTINO TUSCANY Fruit forward with balanced acid, Mediterranean spices, and exotic fruit	12	34
 WILLIAM HILL CHARDONNAY CALIFORNIA Oakly with notes of vanilla and bright fruit	8	26
ST. FRANCIS CHARDONNAY SONOMA Medium bodied with subtle oak and green apple, juicy pear and melon notes	11.5	32
CAKEBREAD CHARDONNAY NAPA Full and lush on the palate with a creamy texture and a long finish		58
 PINERIDGE CHENIN BLANC VIOGNIER CALIFORNIA Crisp, lively and refreshing with citrus and light mineral flavors	8.5	30
 LA JOLIE FLEUR ROSÉ CALIFORNIA Light with hints of strawberry and fresh fruit	8	26
CÀ MAIOL CHIARETTO ROSÉ ITALY Fresh and well-bodied, rich in flavor		30
ORIN SWIFT “MANNEQUIN” CHARDONNAY CALIFORNIA Ripe stone fruit, melon, lemon curd and hints of roasted almond, grapefruit pith and white pepper		65

Za's

 **Wine Wednesday:** Select wines by the glass, \$5

REDS

	glass	bottle
 MARK WEST PINOT NOIR CALIFORNIA Light, soft and fruit forward	6	20
FIRESTEED PINOT NOIR OREGON Medium bodied with cherry and red berry flavors	9	32
LOUIS JADOT PINOT NOIR FRANCE Notes of fresh cherries and wild strawberries with a long finish		36
ELOUAN PINOT NOIR OREGON Approachable with delicate raspberry and some spice	11.5	36
ORIN SWIFT SLANDER PINOT NOIR CALIFORNIA Sweet strawberries, cranberries and hints of rhubarb with a long and smooth finish		95
ANCIANO TEMPRANILLO SPAIN Medium bodied with ripe red fruit	9	30
 CHATEAU SOUVERAIN MERLOT CALIFORNIA Notes of fresh blueberries complemented by hints of brown spice and baking chocolate	7.5	24
 MINIMALISTA CABERNET SAUVIGNON MENDOZA Bright and fruit forward with soft tannins	7	24
THE CRITIC CABERNET SAUVIGNON NAPA Blackberry, pepper and toast with hints of vanilla on the finish	12	32
LOUIS MARTINI CABERNET SAUVIGNON SONOMA Bright fruit with notes of cherry, black plum and cranberry	11.5	36
SEQUOIA GROVE CABERNET SAUVIGNON NAPA Bolder with notes of vanilla and toasted oak		67
1000 STORIES ZINFANDEL CALIFORNIA Intense red fruit with black pepper and spice	11.5	30
SEGHESIO ZINFANDEL SONOMA Savory, succulent and rich with black fruit and spice		48
 DISENO MALBEC ARGENTINA Rich red fruit flavors with plum and a hint of spice	8	24
 PROPHECY RED BLEND CALIFORNIA Red fruit complemented by aromas of spice and vanilla leading to a long, silky finish	7.5	30
ALVERDI SANGIOVESE ITALY Hints of violet and cherry complemented by menthol	7	24
TRAVAGLINI GHATTINARA PIEDMONT Full bodied with silky tannins and a long smooth finish		60
ORIN SWIFT ABSTRACT RED BLEND NAPA Full bodied and fruit forward with a long but smooth finish		65



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BRUNCH MENU

Brunch is available Saturday and Sunday (11am-2pm)

SHRIMP AND GRITS | 15

White stoneground grits, blackened shrimp, southern andouille sausage gravy

SMOKED SALMON FLATBREAD | 14

Italian crust flatbread, basil pesto, mozzarella, smoked salmon, topped with slow roasted tomatoes, fire artichoke hearts, pickled onions

BISCUIT AND GRAVY BENEDICT | 11

Basil parmesan biscuits, Italian sausage gravy, poached eggs, hollandaise sauce

WAFFLES | 8

Belgian waffle, topped with berries and whipped cream

BREAKFAST PIZZA | 10 (8") | 16 (14")

Housemade spinach and artichoke dip quiche, canadian bacon, diced roma tomatoes, bacon, five cheese blend

BREAKFAST BOWL | 10

Hash browns, spinach and artichoke dip, cheddar cheese, two eggs

GUACAMOLE ON GRILLED SCHIACCIATA | 13

Guacamole, fire roasted tomatoes, poached eggs, tomato hollandaise sauce, bacon

BRUNCH A LA CARTE MENU

Side egg | 1 Side of Schiacciata toast | 2
Side of fruit | 2 Side of hashbrown | 2
Side of bacon | 3

BRUNCH COCKTAILS

MIMOSA BUCKET | 15

Bottle of champagne brut or brut rosé with orange, cranberry, or pineapple juice

BLOODIES | 6

Bloody Mary... New Amsterdam Vodka
Bloody Maria... Tequila

MANMOSA | 6

Westbrook White Thai, champagne, OJ

WHITE RUSSIAN | 5

SVEDKA Vodka

COFFEE

Hot or Iced

FLAVORS

HAZELNUT | MOCHA | CARAMEL | FRENCH VANILLA

COFFEE 2.75	CAPPUCCINO 3 4
CAFE AU LAIT 2.75	ESPRESSO 3 4
CAFFÉ LATTÉ 3 4	RED EYE 3.5 4.5
CAFFÉ AMERICANO 3	IRISH COFFEE



HAPPY HOUR

Monday-Friday 4pm-6pm

DOMESTICS | 2.5

FEATURED SPIRITS | 5

Tito's Handmade Vodka
Larceny Bourbon
New Amsterdam Gin

ALL LIQUOR | \$1 OFF

COCKTAILS \$10

POMEGRANATE MULE

Tito's Handmade Vodka,
PAMA Pomegranate Liqueur, ginger beer,
fresh lime

BLUEBERRY LEMONADE

Three Olives Blueberry Vodka, blueberries,
fresh squeezed lemon juice

BOURBON STREET BLUES

Larceny Bourbon with muddled blueberries,
mint, and fresh lime

BASIL LIME MARTINI

Locally distilled Firefly Vodka, shaken and
muddled with fresh basil and lime juice

ESPRESSO MARTINI

Tito's Handmade Vodka, Kahlúa, Illy Espresso

PLEASE DRINK RESPONSIBLY



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*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

BITES

CHARRED OKRA | 5

Zesty grilled okra lightly seasoned with sea salt & red chili flakes

WOOD-FIRED CAJUN GREEN BEANS | 6

Crisp, fresh green beans, Cajun-seasoned & charred in our wood-fired brick oven

TOASTED BRUSSELS SPROUTS | 6

Toasted brussels sprouts served with savory bacon & a sweet balsamic glaze

BREADSTICKS | 7

Served with house-made marinara & basil pesto sauces

NAPOLEON PASTA SALAD | 3

Artichokes, tomatoes, black olives, parmesan & parsley tossed with tomato garlic pesto & balsamic vinaigrette

VEGGIES & RANCH | 3

Crisp carrots & celery sticks with house-made ranch

STARTERS

WOOD-FIRED WINGS | 15

Wood-fired chicken wings with choice of sauce (sweet bourbon glaze, classic buffalo or teriyaki) and dressing on the side (house-made ranch or gorgonzola). Served with fresh celery & carrot sticks

SPINACH & ARTICHOKE DIP | 9

Served warm with toasted pita bread

CAPRESE | 10.5

Heirloom tomatoes, basil, fresh mozzarella, Crescent Olive extra-virgin olive oil, sea salt & balsamic glaze

BRUSCHETTA | 9

Tomato-basil relish topped with balsamic glaze & parmesan, served over crispy baguette slices

MEATBALL SLIDERS | 9

Three house-made meatball sliders doused with marinara & melted mozzarella on toasted brioche buns

Pro Tip: The house-pickled onions & pickles aren't just for show

MEDITERRANEAN HUMMUS DIP | 7

Served with toasted pita, carrots & celery

SALADS + SOUPS

ADD IN GREEK CHICKEN 4 | SHRIMP 5 | SALMON 6

SMALL 6 | LARGE 10

HOUSE SALAD

Chopped romaine lettuce, carrots, red cabbage, cheddar, bacon, hard-boiled egg, cucumber, tomato, croutons & choice of dressing

BEET SALAD

Oven-roasted beets served on a bed of arugula with gorgonzola cheese crumbles, spiced pecans & balsamic vinaigrette (Small Only)

CAESAR SALAD*

Crisp, chopped romaine, parmesan, croutons & fresh, house-made Caesar dressing

GREEK SALAD

Chopped romaine lettuce, carrots & red cabbage tossed in our Greek dressing, with crumbled feta, cucumber, tomato, onion, pepperoncini & kalamata olives

SOUPS

TOMATO BASIL
CUP 4 | BOWL 6.5

CHEF'S SOUP
CUP 4 | BOWL 6.5

SPECIALTY SALADS

SALMON ORZO SALAD* | 16

Seared, fresh Atlantic salmon filet over spinach, arugula & chilled orzo, with capers, olives, tomatoes, fresh parsley & lemon oil with house-made champagne vinaigrette

ROASTED PEAR & CHICKEN SALAD | 16

Fire-roasted pears, pan-seared, free-range organic chicken breast, savory gorgonzola cheese crumbles and spiced pecans over spinach & arugula with house-made champagne vinaigrette

CHICKEN B.L.T. SALAD | 15

Pan-roasted, free-range organic chicken breast & crispy Southern-style bacon over chopped romaine, carrots, red cabbage, tomatoes, avocado, gorgonzola cheese crumbles & house-made ranch dressing

HOUSE-MADE DRESSINGS

RANCH • HONEY MUSTARD
CREAMY GORGONZOLA • *CAESAR
GREEK • BALSAMIC VINAIGRETTE
CHAMPAGNE VINAIGRETTE



SPECIALTY PIZZAS

8" | 12" - 14" | 21"

TRADITIONAL

Traditional Italian tomato sauce, mozzarella, pepperoni, house-made sausage, mushroom, onions & peppers **🍷 PROPHECY RED BLEND**

NAPA

Fresh mozzarella, bruschetta, prosciutto, fresh basil topped with crisp arugula tossed with lemon juice & Crescent Olive extra virgin olive oil

🍷 J VINEYARDS PINOT GRIS

DEVINE

Za's white sauce, grilled chicken, pepperoni, prosciutto, Gruyere, feta, spinach & bruschetta

🍷 DISEÑO MALBEC

VEGGIE

Classic Italian tomato sauce, fresh mozzarella, mushroom, onions, peppers, black olives, tomatoes & artichokes

SPICY HAWAIIAN

Traditional Italian tomato sauce, mozzarella, capicola, feta, diced pineapple & Sriracha drizzle

WHITE CHEESE

Za's white sauce, smoked gouda, Gruyere & mozzarella cheeses

FOUR CHEESE

Garlic butter brushed crust with ricotta, mozzarella, Gruyere & smoked gouda, topped with bruschetta

BUFFALO CHICKEN

Za's white sauce base with a buffalo swirl, smoked pulled chicken, mozzarella, pickled jalapeños & gorgonzola crumbles

BBQ CHICKEN

Sweet, tangy BBQ sauce, cheddar, smoked gouda, smoked pulled chicken, onion, pickled jalapeños & fresh cilantro

PICK FOUR

Guest's choice of four toppings

HOUSE-MADE RANCH .50

BUILD YOUR OWN

8" | 10" - 14" | 15"

STEP 1 SELECT YOUR SAUCE

Traditional	Za's White Sauce
BBQ Sauce	Tomato Pesto

STEP 2 SELECT YOUR CHEESE

Mozzarella	Gruyere
Cheddar	Parmesan
Ricotta	Smoked Gouda
Feta	

STEP 3 SELECT YOUR TOPPINGS

ADDITIONAL TOPPINGS

8" | \$1 PER ITEM - 14" | \$2 PER ITEM

Bacon	Green Bell Peppers
Pulled Chicken	Black Olives
Pepperoni	Kalamata Olives
House-Made Italian Sausage	Pickled Jalapeños
Prosciutto	Sliced Onions
Anchovies	Mushrooms
Canadian Bacon	Fire-Roasted Red Peppers
Capicola	Spinach
Artichoke Hearts	Roma Tomatoes
Banana Peppers	Sun-Dried Tomatoes
Basil	Pineapple
Cilantro	Extra Cheese

CAULIFLOWER CRUST AVAILABLE FOR 12 INCH PIZZA | 15"

WINE WEDNESDAY

Select wines by the glass. \$5 | Private event space and catering available



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CALZONES

CHICKEN BACON RANCH | 11

Pulled chicken, bacon, Za's white sauce, onions, tomato, cheddar & mozzarella served with a side of house-made ranch 🍷 **FIRESTEED PINOT NOIR**

CLASSIC | 11

Pepperoni, house-made sausage, mushrooms, onions & peppers served with a side of our marinara

FIVE CHEESE | 11

Ricotta, mozzarella, cheddar, Gruyere & gouda cheeses with a garlic & butter brushed crust served with a side of house-made ranch or marinara

VEGGIE | 10.5

Traditional Italian tomato sauce, mozzarella, mushrooms, onions, peppers, tomatoes, artichokes & black olives served with a side of house-made ranch or marinara

SANDWICHES

Served with a choice of side: pasta salad, chips or veggies & ranch.
Small house salad also available (+3)

GREEK CHICKEN PITA | 11.5

Greek-marinated chicken, crisp romaine lettuce, cucumber, house-made Greek dressing, pickled onions, tomatoes, feta & tzatziki

🍷 **WHITEHAVEN SAUVIGNON BLANC**

ITALIAN SUB | 11.5

Capicola ham, pepperoni, salami, provolone, romaine, tomatoes, onions, Crescent Olive herb oil & vinegar served on a toasted Amoroso hoagie roll

CHICKEN PARM SANDWICH | 12

Breaded, pan-seared chicken breast served on a toasted Amoroso hoagie roll topped with mozzarella, pickle slices & pepperoncini

MEATBALL SUB | 11

House-made meatballs served on a toasted Amoroso hoagie roll and topped with mozzarella, pickle slice & pepperoncini

KIDS

SPAGHETTI MEATBALLS | 5

MAC & CHEESE | 3

PIZZA | 5

PASTAS

ANGIE'S LASAGNA | 18

Za's classic with ricotta cheese, house-made marinara, salami & ground beef
🍷 **MINIMALISTA CABERNET SAUVIGNON**

ZUCCHINI NOODLE PASTA | 13

Spiraled zucchini pasta with caramelized onions & house-made sausage marinara, garnished with feta cheese, fresh parsley & red chili flakes

CAROLINA CARBONARA | 13

Angel hair pasta with blackened chicken in a savory bacon reduction cream sauce

GARLIC BREAD | 2

BLACKENED CAJUN PASTA

Guest's choice of blackened shrimp, fresh Atlantic salmon or chicken, served over angel hair pasta with a garlic parmesan cream sauce, fresh parsley & diced tomatoes 🍷 **ST. FRANCIS CHARDONNAY**

CHICKEN 13 | SHRIMP 14 | SALMON* 15

CLASSIC CHICKEN PARMESAN | 16

Breaded, pan-seared chicken breast & marinara served over angel hair pasta

MEATBALLS MARINARA | 15

House-made meatballs & marinara served over angel hair pasta

BEVERAGES 2

SWEET TEA

COCA-COLA

UNSWEET TEA

DIET COKE

LEMONADE

SPRITE

COFFEE

GINGER ALE

FULL BAR AVAILABLE

HOUSE-MADE DESSERTS

FRENCH SILK PIE | 7

PEANUT BUTTER SILK PIE | 7

