

# ZINO

MEDITERRANEAN CUISINES

## Tapas



**Sea Salt Fries 6**

*harissa aioli*



**Marcona Almonds 7**

*pimenton, rosemary, sea salt*



**Marinated Olives 7**

*herbs, citrus*



**Eggplant & Garbanzo Spread 10**

*flatbread, lemon, cumin, Aleppo oil*



**Xoriatiki 12**

*feta, heirloom tomato, cucumber, melon, kalamata  
orange blossom water, herb oil*

**Charcuterie Board 15**

*cana de cabra, Manchego, prosciutto, finocchiona, figs,  
membrillo, crostini*

**Seared Octopus 16**

*squid ink aioli, confit potato, pickled fresnos, pimenton*

**Albondigas 14**

*beef & pork meatballs, manchego, tomato, cream, sherry*

## Mains

**Flatiron Steak 29**

*pan seared with herb butter, romanesco, baby carrots,  
pearl onions, fingerling chips & red-wine sauce*

**Cuscusu 32**

*Sicilian Seafood Stew with Prawns, Mussels, Calamari  
in a tomato-saffron broth, served over couscous*



**Cavatelli 16**

*house-made pasta with sungold tomato "raisins",  
last of the season corn, basil, pine nuts  
and Parmigiano Reggiano*

## Dessert

**Almare Gelato or Sorbet 6**

*Pistachio or Rose Gelato  
Strawberry sorbet*

**Vegan:**



**Vegetarian:**



## Specialty Craft Cocktails

1910 Old Fashioned (in honor of HSP's 110th Birthday!) 15  
1910 Old Forester, Blue Willow Oolong Milk Tea, Demerara Syrup

The Opposite Shore 15  
Tanqueray 10 Gin, Giffard Pamplemousse, Sumac, Za'atar, Basil Oil

Mediterranean Gin & Tonic 13  
Malfy Gin, Fever Tree Mediterranean Tonic, Citrus  
\*\*\*Can be made non-alcoholic using Seedlip craft n/a spirits

Mouthful of Gold 15  
Hine Cognac, oloroso giffard apricot, saffron, lemon

## Draft Beer

Dust Bowl Taco Truck Lager 7  
*Turlock, CA (4.7% abv)*

Drake's Flyaway Pilsner 7  
*San Leandro, CA (4.5% abv)*

Drake's Depogginizer Double IPA 9  
*San Leandro, CA (9.0% abv)*

Bear Republic Racer 5 IPA 7  
*Cloverdale, CA (7.5% abv)*

Sierra Nevada Pale Ale 7  
*Chico, CA (5.6% abv)*

Shadow Puppet Kentucky Uncommon Red Ale 8  
*Livermore, CA (5.8% abv)*

*House Red, White and Rose 8/32*

## White Wines By the Glass

2016 J. Ramos, Loureiro, Vinho Verde, Portugal 10/40  
2017 Orowines, Albariño, Kentia, Rias Baixas, Spain 11/44  
2018 Domaine Cherrier, Sauvignon Blanc, Sancerre, France 17/68  
2017 Saget La Perrière, Sauvignon Blanc, Loire Valley, France 12/48  
2018 Rudi Pichler, Gruner Veltliner, Wachau, Austria 16/64  
2017 Hahn, Chardonnay, Santa Lucia Highlands, Ca. 15/60  
2016 Cakebread, Chardonnay, Napa, Ca. 19/76

## Red Wines By the Glass

2014 Navarro, Pinot Noir, Méthod l'Ancienne, Anderson Valley, Ca. 17/68  
2014 Montaña, Reserva, Tempranillo, Rioja, Spain 12/48  
2016 Domaine Petroni, Sangiovese Blend, Corsica, France 12/48  
2016 Chef des Murailles, Garnache Blend, Beaume de Venise, France 17/68  
2018 Renato Ratti, Barbera, Italy 15/60  
2016 Petit Paviel, Red Bourdeaux, Bourdeaux, France 16/64  
2015 Buehler, Cabenet Sauvignon, Napa Valley, Ca. 16/64

## Bubbles

NV Caposaldo, Prosecco, Brut, Rosé, Veneto, Italy 10/40  
NV Segura, Viudas, Cava, Spain 15/60  
NV Bisol Desiderio, Prosecco, Brut, Veneto, Italy 10/40

\*\*\*Vintages subject to change, ask your server for a complete wine list