

# BURGERS

We use premium *Certified Angus Beef*® or American Style Kobe for our burgers.

## Zinburger\* – \$10

*Manchego Cheese, Zinfandel Braised Onions & Mayo*

## Samburger\* – \$11

*Nueske's Applewood Smoked Bacon, American Cheese & Thousand Island Dressing*

## Hava Chicken Sandwich – \$10

*Havarti Cheese, Avocado, Tomato & Mayo*

## Kobe Burger\* – \$14

*Cheddar Cheese, Wild Mushrooms & Mayo*

## Turkey Burger – \$10

*Swiss Cheese, Avocado & Mayo*

## Buffalo Chicken Sandwich – \$10

*Pepperjack Cheese & Ranch Dressing*

## The Carburetor\* – \$10

*Bunless, Lettuce Wedge, 1000 Island & Cottage Cheese*

## Turkey Sloppy Joe – \$9

*Roasted Poblano & Pepperjack Cheese*

## Ahi Sandwich\* – \$13

*Coleslaw, Avocado, Tamari Soy Glaze & Mayo*

## Clint's "Almost Famous"

### Veggie Burger – \$9

*Quinoa, Chickpea & Vegetable Patty with Avocado, Tomato & Pea Shoots*

## The Plain & Simple Burger\* – \$9

*Lettuce, Tomato & Mayo – That's it!*

**Each Additional Topping: \$1.25**

### - Cheese -

American  
Cheddar  
Maytag Blue  
Goat  
Manchego  
Swiss  
Smoked Mozzarella  
Havarti  
Pepperjack  
Feta

### - Other Toppings -

Avocado  
Braised Onions  
Wild Mushrooms  
Jalapeños  
Roasted Peppers  
Fried Egg  
Truffle Aioli  
Nueske's Applewood  
Smoked Bacon  
BBQ Sauce (free)

# SALADS

## B.L.T – \$5/\$8

*Nueske's Applewood Smoked Bacon  
& Cowboy Ranch Dressing*

## Roasted Chicken – \$12

**Without Chicken - \$9**

*Organic Greens, Pomegranate, Marcona Almonds,  
Goat Cheese Vinaigrette*

## Chopped Vegetable – \$9

*Fresh from the Garden, Feta Cheese & Champagne Vinaigrette*

## Seared Ahi\* – \$13

*Chopped Greens, Avocado, Cashews & Asian Vinaigrette*

## Chinese Chicken – \$10

*Chopped Greens, Orange Segments, Red Peppers,  
Wonton Chips & Asian Vinaigrette*

# SIDES

(serves two)

## Sweet Potato Fries – \$5

*Yogurt Dipping Sauce*

## Hand Cut Fries – \$5

## Double Truffle Fries – \$6

*Truffle Aioli & Truffle Oil*

## Zucchini Fries – \$6

*Parmesan & Ranch*

## Coleslaw – \$3

## Cottage Cheese – \$3

*Tasty & Low Fat*

\*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Regarding the safety of these items, written information is available upon request.

# SHAKES

## Crème Brûlée – \$6

*Vanilla Ice Cream, Madagascar Vanilla Bean,  
Fresh Cream & Crushed Caramel*

## Salted Caramel – \$6

*Dulce de Leche Ice Cream, Sea Salt*

## Strawberry Cheesecake – \$6

*Vanilla Ice Cream, Strawberry, Cream Cheese  
& Graham Cracker*

## Double Chocolate Mint – \$6

*Vanilla Ice Cream, Mint & Mini Chocolate Chips*

## Bars of Zin – \$6

*Chocolate Ice Cream, Melted Chocolate & Praline Flakes*

## Cookies & Cream – \$6

*Vanilla Ice Cream & Oreo Cookies*

## Bananas Foster – \$6

*Vanilla Ice Cream & Caramelized Banana*

# FLOATS

## Black Cow – \$6

*Vanilla Ice Cream & Root Beer*

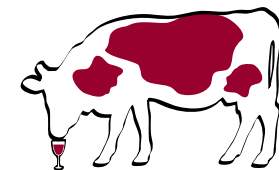
## 50/50 – \$6

*Vanilla Ice Cream & Orange Cream Soda*

# PIES

Banana Cream – \$5

Chocolate Cream – \$5



**Zinburger**

Wine & Burger Bar

**\$5/glass \$20/bottle**

- Snoqualmie – Riesling
- Canyon Road – Chardonnay
- Santa Christina – Sangiovese
- Project Paso – Grenache/Zin Blend

**\$6/glass \$24/bottle**

- Tangent – Pinot Grigio
- Bridlewood – Chardonnay
- Tilia – Malbec/Syrah
- Ravenswood “Zen of Zin” – Zinfandel

**\$8/glass \$32/bottle**

- Crossing’s – Sauvignon Blanc
- Hey Mambo “Sultry Red” – Blend
- Terrazas de los Andes – Malbec
- Sebastiani – Merlot
- Kunde – Cabernet Sauvignon

**\$10/glass \$40/bottle**

- The Dreaming Tree “Crush” – Zin/Merlot Blend
- Angeline – Pinot Noir
- Newton “Claret” – Cab/Merlot
- Tobin James “Ballistic” – Zinfandel

**\$12/glass \$48/bottle**

- Byron – Chardonnay
- Educated Guess – Cabernet Sauvignon

**Regan’s Selections**

- Jam Cellars - Petite Sirah Blend  
\$8.5/glass \$34/bottle
- Manifesto – Zinfandel  
\$9/glass \$36/bottle
- Misha’s Vineyard “Fox Block Eight” – Pinot Noir  
\$15/glass \$58/bottle
- Caymus “Conundrum Red” – Sweet Blend  
\$10/glass \$40/bottle

**Red-Zingria – \$7**

Red Zinfandel, Raspberry, Orange

**Watermelon Mojito – \$8**

Cruzan Rum, Fresh Mint, Lime, Watermelon Simple

**Girl Next Door – \$8**

Skyy Vodka, Veev Acai Liqueur, Strawberry Simple, Lemon

**Bacon Bloody – \$8**

Bacon-Infused Skyy Vodka, Worcestershire, Pepper, Bacon Strip Garnish

**The Kentucky Junebug – \$8**

Jim Beam, Lemon, Pomegranate, Black Tea

**Sour Cherry Margarita – \$8**

Sauza Silver Tequila, Lime Sour, Cherry Bitters

**Bottle**

- Bud Light \$4
- Stella Artois \$5.5
- Corona \$5
- Fat Tire Amber \$5
- Blue Moon White Ale \$5
- Session’s Black Lager \$4
- Kaliber N/A \$5
- Four Peak’s “Kilt Lifter” Scottish Ale \$5.5

**Tap**

	Pint	20oz
Left Hand “Polestar” Pilsner	\$5.5	\$6.5
Deschutes “Black Butte” Porter	\$5.5	\$6.5
Sierra Nevada Pale Ale	\$5.5	\$6.5
Odell I.P.A.	\$6	\$7

