Dragonfly

# DINNER

DRAGONFLY PROUDLY PARTNERS WITH LOCAL TEXAS FARMERS, RANCHERS & ARTISANS.

## Starters

**CHILLED JUMBO SHRIMP & BLUE CRAB CAMPECHANA** *(GF)*
Avocado Mousse | Serrano | Mexican Cocktail Sauce
**23.**

**CLASSIC SHRIMP COCKTAIL** *(GF)*
Remoulade | Cocktail Sauce | Fresh Lemon
**20.**

**GULF COAST CRABCAKE**
Classic Caper-Egg-Pickle Mayonnaise | Arugula-Shaved Onion Salad
**18.**

**ARTISANAL CHEESES & MEAT BOARD**
Preserves | Nuts | Assorted Crackers
**21.**

**LAMB LOLLIPOPS** *(GF)*
Mint | Tzatziki
**22.**

**TUNA TACOS**
Smoked Trout Roe | Avocado Mayo | Crispy Wonton Shell
**17.**

**FRENCH ONION SOUP**
Crouton | Gruyère
**9.**

**TODAY'S CHILI**
Cup **6.**
Bowl **9.**

**SPINACH-ARTICHOKE & PARMESAN DIP** *(V)*
Sourdough | Tortilla Chips
**15.**

**CUCUMBER & GOAT CHEESE** *(GF) (V)*
Cherry Tomato | Red Onion | Kalamata Olives | Red Wine Vinaigrette
**10.**

## Salads

***ADD ON TO ANY SALAD:***
Chicken **5.** | Shrimp **10.** | Rare Tuna **14.** | Marinated Filet **14.** | Salmon **12.**

**CAESAR**
Romaine | Parmesan | Garlic Butter Croutons
**13.**

**WEDGE**
Iceberg | Tomato | Bacon | Scallions | Maytag Blue Cheese Dressing
**14.**

**SEARED TUNA SALAD**
Pan-Seared Ahi | Mango | Avocado | Mixed Greens | Ginger Vinaigrette
**25.**

**THAI STEAK & NOODLE**
Marinated & Sliced Filet | Thai Basil | Mint | Carrots |
Cherry Tomato | Mango | Peanuts | Sweet Chili Vinaigrette
**22.**

**CRISPY CHICKEN CHEF SALAD**
Crispy Chicken | Mixed Greens | Seared Ham | Radish | Cherry Tomato |
Jack Cheese | Red Onion | Avocado | Goat Cheese Ranch
**19.**

**TROPICAL SALAD** *(GF) (V)*
Mixed Greens | Strawberry | Blueberry | Orange | Pineapple |
Poppy Seed Dressing
**16.**

## Sandwiches

*Served with choice of Volcano Salt Fries or Greens Salad*

***ADD ON TO ANY BURGER:***
Egg **2.** | Bacon **3.** | Avocado **3.**

**CHEESEBURGER**
Fresh-Ground Brisket | Lettuce | Tomato | Onion | Melted Cheddar | Brioche Bun
**17.**

**WEST COAST BURGER**
Jack Cheese | Sliced Avocado | Greens | Red Onion | Honey Mustard
**17.**

**THE *I CAN'T BELIEVE IT'S NOT BEEF* BURGER** *(V)*
Vegetarian "Impossible" Patty | Smashed Avocado | Tomato |
Arugula | Shaved Red Onion | Roasted Garlic Aioli
**17.**

**LOBSTER ROLL**
Butter-Toasted Roll | Mayo | Bibb Lettuce | Salted Butter Dip
**23.**

**ONE HOT CHICK WRAP**
Blackened Chicken | Avocado | Bacon | Tomato | Muenster | Chipotle Mayo
**16.**

**CRISPY FISH SANDWICH**
Bread & Butter Pickles | Remoulade | Slaw
**18.**

## Entrées

**16 OZ. PAN-SEARED RIBEYE** *(GF)*
Marrow Butter | Bacon | Maytag Blue Cheese Twice-Baked Potato
**48.**

**BLACKENED RED SNAPPER**
Crawfish-Crab Sauce | Dirty Risotto
**34.**

**SPAGHETTI BOLOGNESE**
Creamy Pepperoni Bolognese | Parmesan | Pecorino
**23.**

**4 OZ. OR 8 OZ. FILET** *(GF)*
Pomme Purée | Grilled Tomato | Garlic Butter Broccolini
4 oz. **24.**
8 oz. **44.**

**CHICKEN PICCATA**
Sautéed Spinach | White Wine-Lemon Caper Sauce
**23.**

**CRISPY BUTTERMILK-DIPPED CHICKEN BREAST**
Honey & Black Pepper Drizzle | Cheddar-Smashed Potatoes |
Haricot Verts with Bacon
**23.**

**MARKET FISH**
**MKT.**

**GRILLED SALMON FILET**
Shaved Cauliflower with Golden Raisins | Pine Nuts | Preserved Lemon Vinaigrette
**29.**

**BASIL PESTO GNOCCHI** *(V)*
Cherry Tomato | Broccolini | Fresh Mozzarella
**21.**

## SIDES

**7. EA**

**GREEN VEGGIE** *(V)*
**CHEDDAR SHELLS & CHEESE** *(V)*
**CRISPY BRUSSEL SPROUTS WITH GOAT CHEESE RANCH** *(V)*
**VOLCANO SALT FRENCH FRIES** *(V)*
**SHAVED CAULIFLOWER WITH GOLDEN RAISINS & PINE NUTS** *(V)*

DRAGONFLY MODERN AMERICAN KITCHEN | HOTEL ZAZA UPTOWN DALLAS | 214.550.9500 | INSTAGRAM: @ZAZADALLAS | HOTELZAZA.COM

(GF) DENOTES GLUTEN-FREE ITEMS. (V) DENOTES VEGETARIAN ITEMS. WE PREPARE & SERVE PRODUCTS THAT CONTAIN PEANUTS, TREE NUTS, WHEAT, SOY, MILK, EGG & FISH. SHOULD YOU HAVE AN ALLERGY OR SPECIFIC DIETARY GUIDELINES, PLEASE INFORM YOUR SERVER. AUTOMATIC GRATUITY ADDED TO PARTIES OF 6 OR MORE.

# DRINKS

## Wine

### BUBBLES

| | GLASS / BOTTLE |
|---|---|
| LAMARCA, PROSSECO, ITALY | 12. / 60. |
| ROEDERER ESTATE, BRUT ROSÉ, NV | 16. / 72. |
| VEUVE CLICQUOT, BRUT YELLOW LABEL, FRANCE | 23. / 130. |
| RUINART, ROSÉ, FRANCE | 29. / 150. |

### WHITE

| | |
|---|---|
| RODNEY STRONG, CHALK HILL, CHARDONNAY | 13. / 58. |
| JORDAN, CHARDONNAY, SONOMA | 18. / 81. |
| CAKEBREAD, CHARDONNAY, NAPA | 21. / 95. |
| OYSTER BAY, SAUVIGNON BLANC, NEW ZEALAND | 12. / 54. |
| CLOUDY BAY, SAUVIGNON BLANC, NEW ZEALAND | 18. / 81. |
| DR. LOOSEN, DRY RIESLING, GERMANY | 12. / 54. |
| JERMANN, PINOT GRIGIO, ITALY | 14. / 62. |
| SANTA MARGERITA, PINOT GRIGIO, ITALY | 16. / 72. |
| PIEROPAN, SOAVE, ITALY | 14. / 62. |
| WHISPERING ANGEL, ROSÉ, PROVENCE | 16. / 72. |

### RED

| | |
|---|---|
| VIRGINIA DARE, PINOT NOIR, RUSSIAN RIVER | 14./63. |
| MELVILLE, PINOT NOIR, SANTA RITA HILLS | 17. / 76. |
| BELLE GLOS, LAS ALTURAS, PINOT NOIR, ANDERSON VALLEY | 22. / 99. |
| KAIKEN, MALBEC, ARGENTINA | 15. / 68. |
| NEWTON, CABERNET SAUVIGNON, NAPA | 14. / 63. |
| JACKSON ESTATE, CABERNET SAUVIGNON, ALEXANDER VALLEY | 17. / 76. |
| JUSTIN ISOSCELES, CABERNET SAUVIGNON, PASO ROBLES | 29. / 135. |
| PROVENANCE, MERLOT, NAPA | 14. / 64. |
| THE PRISONER, ZINFANDEL BLEND, CALIFORNIA | 22. / 99. |
| TORBRECK WOODCUTTERS, SHIRAZ, BAROSSA | 16. / 72. |
| GIRARD ARTISTRY, RED BLEND, NAPA | 22. / 99. |
| BOOTLEG PREQUEL, SYRAH, SONOMA | 16. / 72. |
| ORIN SWIFT, ABSTRACT, GRENACHE, CALIFORNIA | 20. / 90. |

## Beer

### CRAFT BEER

| | |
|---|---|
| ALESMITH, IPA \| SAN DIEGO | 7. |
| BALLAST POINT, SCULPIN IPA \| SAN DIEGO, CA | 8. |
| CIGAR CITY, SEASONAL \| TAMPA. FL | 7. |
| DEEP ELLUM, SEASONAL \| DALLAS, TX | 6. |
| DOGFISH HEAD, 60 MINUTE IPA \| DELAWARE | 6. |
| DUVEL \| BELGIUM | 8. |
| MARTIN HOUSE, SEASONAL \| FORTH WORTH, TX | 8. |
| PERONI \| ITALY | 6. |
| PINKUS, HEFEWEIZEN \| MÜNSTER GERMANY | 8. |

### BEER

| | |
|---|---|
| BLUE MOON | 6. |
| BUD LIGHT | 6. |
| COORS LIGHT | 6. |
| CORONA | 6. |
| DOS EQUIS | 6. |
| HEINEKEN | 6. |
| MICHELOB ULTRA | 6. |
| MILLER LIGHT | 6. |
| SHINER BOCK | 6. |
| STELLA | 6. |

## Cocktails

**MEXICAN PALOMA**
Espolon Blanco | Fresca | Lime |
Salt Rim | Jalapeño
**13.**

**ZAZA PALMER**
Ketel One Citron | Limoncello | Iced Tea
**13.**

**COOL AS A CUCUMBER**
Effen Cucumber Vodka | Canton Ginger Liqueur |
Lime | Cucumber Slice
**13.**

**BIG FLIRT**
Grey Goose L'orange | Passion Fruit Purée |
Pineapple | Fresh Berries
**13.**

**ZA LEMONADE**
Skyy Raspberry | Chambord | Lemon |
Simple Syrup | Raspberries
**13.**

**DROP DEAD GORGEOUS**
Belvedere | Lime Juice | Agave | Mint |
Cucumber | Blackberries
**13.**

**WHISKEY BUSINESS**
Tin Cup Whiskey | Lemon | Apricot Liqueur |
Ginger Honey Syrup | White Peach Purée
**13.**

**MOSCOW MULE**
Stolichnaya | Q Ginger Beer | Lime
**13.**

**SKINNY RITA**
Patrón | Cointreau | Agave Nectar | Lime
**14.**

**SAME AS IT EVER WAS**
Hendrick's Gin | Nue Vodka | Pineapple |
Green Chartreuse | Simple Syrup | Lime Juice
**13.**

**DRAGONFLY OLD FASHIONED**
Bulliet Rye | Don Q Gran Anejo | Spiced Syrup |
Angostura Bitters | Orange Bitters
**13.**

**XPRESSO MARTINI**
Vanilla-Infused Belvedere |
Godiva Dark | Espresso
**13.**

**TIGER LILY**
Grey Goose | Mizu Lemongrass Sochu |
Plum Sake | Lillet Blanc
**13.**



DIRECTOR OF OUTLET OPERATIONS **LOUIS KERANS** | *20 PERCENT GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE. ATTENTION: ALL WINE CONTAINS SULFITES.