HOTEL ZAZA · LUNCH · DALLAS UPTOWN

Dragonfly

STARTERS

FRENCH ONION SOUP
CROUTON | GRUYÈRE
9.

SPINACH-ARTICHOKE & PARMESAN DIP *(V)*
SOURDOUGH | TORTILLA CHIPS
15.

CRISPY JALAPEÑO CALAMARI
CRISPY CALAMARI & JALAPEÑOS | LEMON | ROASTED JALAPEÑO SALSA
15.

TUNA TACOS* *(AGF)*
SMOKED TROUT ROE | AVOCADO MAYO | CRISPY WONTON SHELL
17.

GULF COAST CRABCAKES
REMOULADE SAUCE | SHAVED CABBAGE SLAW
15.

DIPS & CRUDITÉ *(V)*
PIMENTO CHEESE | GUACAMOLE | HUMMUS | PITA | CRUDITÉ
14.

ARTISANAL CHEESES & MEAT BOARD *(AGF)*
NUTS | ASSORTED CRACKERS
21.

LAMB LOLLIPOPS* *(GF)*
PISTACHIO-MINT PESTO | FETA | PEPPERED HONEY
21.

SALADS

CAESAR *(AGF)*
ROMAINE | PARMESAN | GARLIC BUTTER CROUTONS
13.

TEXAS GOAT CHEESE & CITRUS SALAD *(V) (GF)*
BABY ARUGULA | CITRUS SUPREMES | AVOCADO | PISTACHIO | POMEGRANATE VINAIGRETTE
11.

WEDGE *(GF)*
ICEBERG | TOMATO | BACON | SCALLIONS | MAYTAG BLUE CHEESE DRESSING
14.

SMOKED TURKEY CHOP SALAD *(GF)*
ROMAINE | AVOCADO | BACON | RED APPLE | CHEDDAR | SMOKED ALMONDS | GOAT CHEESE RANCH
19.

KOREAN BBQ CHICKEN CHINOIS SALAD *(GF)*
SHAVED SLAW | TAMARI CASHEWS | CILANTRO | BASIL | SCALLIONS | MUSHROOM-SOY DRESSING
16.

MEDITERRANEAN SEARED TUNA* *(GF)*
BABY ARUGULA | RED GRAPES | KALAMATA OLIVE | CUCUMBER | CHERRY TOMATOES | GOAT CHEESE | PRESERVED LEMON VINAIGRETTE
23.

ADD-ON TO ANY SALAD:

+ CHICKEN +5.*
+ SHRIMP +10.*
+ RARE TUNA +14.*
+ MARINATED STEAK +14.*
+ SALMON +12.*

SANDWICHES

SERVED WITH CHOICE OF VOLCANO SALT FRIES OR GREENS SALAD

ADD ON TO ANY BURGER:
+ EGG: +2. | + BACON: +3. | + AVOCADO: +3.

GRILLED CHEESE & TOMATO SOUP *(V)*
FRESH TOMATO-BASIL SOUP | CHEDDAR & MUENSTER GRILLED CHEESE SANDWICH
13.

ONE HOT CHICK WRAP
BLACKENED CHICKEN | AVOCADO | BACON | TOMATO | MUENSTER | CHIPOTLE MAYO
16.

THE REUBEN* *(AGF)*
GRIDDLED CORNED BEEF | SAUERKRAUT | SWISS CHEESE | RUSSIAN DRESSING | RYE
16.

TURKEY & SPINACH BURGER* *(AGF)*
ROASTED RED PEPPER AIOLI | SHIITAKE MUSHROOM | BABY SPINACH | CHARRED TOMATO VINAIGRETTE | BRIOCHE BUN
16.

CHEESEBURGER* *(AGF)*
FRESH-GROUND BRISKET | LETTUCE | TOMATO | MELTED CHEDDAR | ONION | BRIOCHE BUN
17.

BEYOND THE BORDER BURGER *(V)*
VEGETARIAN BEYOND MEAT PATTY | CHARRED ANAHEIM CHILE | MUENSTER CHEESE | TOMATILLO-CILANTRO AIOLI | ROMAINE | FRIED EGG | CHOLULA
16.

LOBSTER ROLL *(AGF)*
BUTTER-TOASTED ROLL | MAYO | BIBB LETTUCE | SALTED BUTTER DIP
23.

ENTRÉES

SUPERFOODS BOWL *(V) (GF)*
QUINOA | AVOCADO | SWEET POTATO | JALAPEÑO | RADISH SPROUTS | LEMON-TAHINI SAUCE
18.
+ SUNNY-SIDE-UP EGG +2.*

SALMON & TUNA POKE BOWL* *(GF)*
MARINATED SALMON & TUNA CRUDO | AVOCADO | SEAWEED SALAD | SUSHI RICE | ROE | SESAME SEEDS
19.

SPAGHETTI BOLOGNESE
CREAMY PEPPERONI BOLOGNESE | PARMESAN | PECORINO
23.

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.

GRILLED SALMON FILET* *(GF)*
GARLIC ROASTED BROCCOLI | LEMON-HERB BUTTER
26.

BLACKENED REDFISH* *(GF)*
SAUTÉED SPINACH | CHERRY TOMATO | CITRUS | ARTICHOKE | BUERRE BLANC
29.

4 OZ. OR 8 OZ. USDA PRIME FILET* *(GF)*
GRILLED ASPARAGUS | MARBLE POTATOES | ROASTED KING TRUMPET MUSHROOM | CHIMICHURRI
4 OZ. **24.**
8 OZ. **44.**

MARKET FISH
MKT.

SEARED SEA SCALLOPS* *(GF)*
CHARRED CARROT PURÉE | MADRAS CURRY ROASTED CAULIFLOWER | BRUSSELS PETALS | CARROT TOP CHIMICHURRI
36.

SIDES

GRILLED ASPARAGUS WITH LEMON & GARLIC OIL *(V) (GF)*	5.
CRISPY BRUSSEL SPROUTS WITH GOAT CHEESE RANCH *(V)*	5.
GARLIC ROASTED BROCCOLI & PECORINO ROMANO *(V) (GF)*	5.
VOLCANO SALT FRENCH FRIES *(V)*	5.

(GF) GLUTEN-FREE ITEMS. (V) VEGETARIAN ITEMS. (AGF) AVAILABLE GLUTEN FREE ITEMS.
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. 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.

HOTEL ZAZA · DRINKS · DALLAS UPTOWN

Dragonfly

BEER

6. EA

BUD LIGHT
COORS LIGHT
MILLER LIGHT
MICHELOB ULTRA

8. EA

BLUE MOON
CORONA
DOS EQUIS
HEINEKEN
PACIFICO
SHINER BOCK
STELLA ARTOIS

CRAFT BEER

AUSTIN EASTCIDER, SEASONAL *DALLAS, TX*	8.
BALLAST POINT, SCULPIN IPA *SAN DIEGO, CA*	8.
CHIMAY WHITE *BELGIUM*	10.
DEEP ELLUM, SEASONAL *DALLAS, TX*	8.
MANHATTAN PROJECT, HALF-LIFE *DALLAS, TX*	8.
INDEPENDENCE BREWING COMPANY, SEASONAL *AUSTIN, TX*	8.
LAKEWOOD LAGER *GARLAND, TX*	8.
TEXAS ALE PROJECT, 50 FT. JACK RABBIT *DALLAS, TX*	8.

WINE

BY THE GLASS

		GLASS	BOTTLE
BUBBLES			
LAMARCA, ITALY	PROSECCO	12.	60.
J VINEYARDS, CA, RUSSIAN RIVER	BRUT ROSÉ	16.	72.
TAITTINGER, A REIMS, FRANCE NV	BRUT LA FRANCAIS	20.	100.
VEUVE CLICQUOT, YELLOW LABEL, FRANCE	BRUT	23.	130.
RUINART, FRANCE	ROSÉ	29.	150.
WHITE			
RODNEY STRONG, CHALK HILL	CHARDONNAY	13.	58.
DUCKHORN, NAPA	CHARDONNAY	19.	85.
CAKEBREAD, NAPA	CHARDONNAY	21.	95.
OYSTER BAY, NEW ZEALAND	SAUVIGNON BLANC	12.	54.
CLOUDY BAY, NEW ZEALAND	SAUVIGNON BLANC	18.	81.
THOMAS SCHMITT, GERMANY	RIESLING	12.	54.
JERMANN, ITALY	PINOT GRIGIO	14.	62.
SANTA MARGHERITA, ITALY	PINOT GRIGIO	16.	72.
PIEROPAN, ITALY	SOAVE	14.	62.
WHISPERING ANGEL, PROVENCE	ROSÉ	16.	72.
RED			
VIRGINIA DARE, RUSSIAN RIVER	PINOT NOIR	14.	63.
MELVILLE, SANTA RITA HILLS	PINOT NOIR	17.	76.
BELLE GLOS, LAS ALTURAS, ANDERSON VALLEY	PINOT NOIR	22.	99.
ALTA VISTA, ARGENTINA	MALBEC	15.	68.
NEWTON, NAPA	CABERNET SAUVIGNON	14.	63.
JACKSON ESTATE, ALEXANDER VALLEY	CABERNET SAUVIGNON	17.	76.
CAYMUS, NAPA	CABERNET SAUVIGNON	29.	165.
CAYMUS SUISUN, GRAND DURIFF, CALIFORNIA	RED WINE	20.	90.
PROVENANCE, NAPA	MERLOT	14.	64.
THE PRISONER, CALIFORNIA	ZINFANDEL BLEND	22.	99.
SLACKER WINES BY LINNE CALODO, PASO ROBLES	GSM	22.	99.
ORIN SWIFT, 8 YEARS IN THE DESERT, CALIFORNIA	RED BLEND	22.	99.
UPSHOT BY RODNEY STRONG, SONOMA	RED BLEND	14.	63.
ORIN SWIFT, ABSTRACT, CALIFORNIA	GRENACHE	20.	90.

HALF BOTTLES

		1/2 BOTTLE
MERRY EDWARDS, RUSSIAN RIVER	SAUVIGNON BLANC	45.
ROMBUER, CARNEROS	CHARDONNAY	45.
PLUMPJACK, NAPA	CABERNET SAUVIGNON	100.

COCKTAILS

14. EACH

SHOTGUN WEDDING
BULLEIT BOURBON | VANILLA SYRUP | ORANGE CREAM BITTERS | ANGOSTURA BITTERS

MINT BROWN SUGAR PEACH WHISKEY SOUR
BSB 103 | MINT SYRUP | WHITE PEACH PURÉE | LEMON

BACKSTAGE PASS
GREY GOOSE VANILLA | GODIVA WHITE | ORANGE | PINEAPPLE | MONIN STONE FRUIT | LAMARCA PROSECCO

STRAWBERRY PIE MULE
STOLICHNAYA | LIME JUICE | STRAWBERRY PURÉE | CINNAMON VANILLA SYRUP | FEVER TREE GINGER BEER

BIG FLIRT
GREY GOOSE L'ORANGE | PASSION FRUIT PURÉE | PINEAPPLE | BERRIES

ZAZA SUNRISE
VOLCAN TEQUILA | MANGO-ORANGE JUICE | BUTTERFLY PEA SYRUP | ORANGE BITTERS

MAMBA COLADA
PATRON SILVER | ILEGAL MEZCAL | PATRON CITRONGE | LIME JUICE | SIMPLE SYRUP | COCO LOPEZ | JALAPEÑO

LAVENDER LEMONADE
BELVEDERE | LEMON | LAVENDER SYRUP | RICHARD'S RAINWATER

CHERRY LIMEADE
SKYY CHERRY | LUXARDO SYRUP | TRIPLE SEC | LIME | RICHARD'S RAIN WATER

FRIDA'S FANGS
ESPOLON | GIFFARD PINEAPPLE | CHILI HIBISCUS SYRUP | LIME JUICE

SCREENSHOT
HENDRICK'S GIN | ST. GERMAINE | BLUEBERRY THYME SYRUP | RICHARD'S RAIN WATER | BLUEBERRIES | THYME

WILD GOOSE CHASE
CREYENTE MEZCAL | SIMPLE | ORANGE BITTERS | ORANGE ZEST

EASY MONEY
KETEL ONE BOTANICAL CUCUMBER & MINT | CUCUMBER SLICES | BASIL | LIME | SIMPLE SYRUP | FRESCA

BLOOD BROTHERS
MAKER'S MARK | YUZU | HONEY GINGER SYRUP | WATER

DR. RUTH
TITO'S | PINEAPPLE | GINGER-CILANTRO SYRUP | LIME JUICE | SPRITE

RABBIT HOLE
RUMHAVEN COCONUT RUM | STRAWBERRY PURÉE | COCO LOPEZ | PINEAPPLE | RON ZACAPA 23 FLOAT

HIBISCUS BERGAMOT DAIQUIRI
ROKU GIN | NOLET GIN | HIBISCUS SYRUP | ITALICUS BERGAMOT LIQUEUR | LIME

NON-ALCOHOLIC

BOSSA NOVA
GUAVA | LEMON | AGAVE | FRESCA | ORANGE BITTERS
6.

*20 PERCENT GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE.

ATTENTION: ALL WINE CONTAINS SULFITES. WE PREPARE & SERVE PRODUCTS THAT CONTAIN PEANUTS, TREE NUTS, WHEAT, SOY, MILK, EGG & FISH.