



BRUNCH

BOTTOMLESS BRUNCH | 39

SATURDAY & SUNDAY | 10:00 - 2:30PM

UNLIMITED SMALL PLATES, FREE-FLOWING BRUNCH COCKTAILS & BLOODY BAR

DD BRUNCH (BOTTOMLESS FOOD ONLY) | 25
KIDS 12 & UNDER | 10

TO ENSURE FUN FOR ALL, BOTTOMLESS BRUNCH MUST BE ENJOYED BY THE ENTIRE TABLE. 2 HOUR LIMIT PER TABLE.

BLOODY BAR

THE ADULT WAY OF GETTING A DAILY SERVING OF VEGETABLES. START WITH VODKA OR TEQUILA, THEN BUILD YOUR OWN FROM OVER 30 FIXINGS & HOT SAUCES TO CREATE YOUR PERFECT BLOODY MARY OR MARIA

BRUNCH COCKTAILS

BLOODY MARY
BLOODY MARIA
SANGRIA
MIMOSA TRADITIONAL
PASSION FRUIT MIMOSA
GUAVA MIMOSA
ZENGO MIMOSA
MARGARITA

COFFEE, TEA & JUICE

ORANGE JUICE 4
GRAPEFRUIT JUICE 4
STRAWBERRY OR MANGO LEMONADE 4
CAPPUCCINO 4
ESPRESSO 3.50
FIJI 6
SAN PELLEGRINO 7

AVAILABLE AS GLUTEN-FREE, BY REQUEST

CHEF DE CUISINE - ROBERT JUAN

CONSUMPTION OF RAW OR PARTIALLY COOKED FOODS, ALTHOUGH QUITE TASTY, MAY BE HAZARDOUS TO YOUR HEALTH

ZENGORESTAURANTS ZENGORSR

SPRING 2016

SMALL PLATES

CEVICHEES / SUSHI / SALAD

CEVICHE DORADO

MAHI MAHI / CHARRED PINEAPPLE / COCONUT
BASIL / BONITO

ANGRY ZENGO ROLL *

TUNA / WASABI TOBIKO / AVOCADO
CUCUMBER / SESAME CHIPOTLE ROUILLE

VEGETARIANO ROLL *

GRILLED ASPARAGUS / SCALLION / RED PEPPER
AVOCADO / SWEET SAMBAL AIOLI

GIVE & TAKE CHICKEN SALAD *

TOGARASHI PECAN / ORANGE / CABBAGE
MIXED GREENS / PILONCILLO-GINGER VINAIGRETTE
(CAN BE VEGETARIAN)

BABY BEET SALAD

MISO COTIJA VINAIGRETTE / PEPITAS / COTIJA

SEASONAL MIXED FRUIT

LEMON / CHILE TAJIN

DIM SUM & ANTOJITOS

EDAMAME SALTED

SHRIMP - VEGETABLE POTSTICKERS
CHILE-DASHI SAUCE

BACON & EGG STEAMED BUNS

ANCHO BACON / EGG / SALSAS VERDE

JAPANESE CHICKEN MEATBALLS

TERIYAKI GLAZE / SESAME

THAI CHICKEN EMPANADAS

CHILE POBLANO / OAXACA CHEESE / MANGO-CURRY SALSAS

BRUNCH PLATES

CHORIZO BENEDICT

POACHED EGG / TOASTED BREAD / KIMCHEE
CHILI HOLLANDAISE

PORK CARNITAS HASH

POACHED EGG / POTATO / POBLANO RAJAS
CARAMELIZED ONION

CHICKEN CHILAQUILES *

FRIED EGG / ROASTED CHICKEN / PICKLED ONION
GUAJILLO SALSAS / COTIJA / CREMA / CORN TORTILLA
*CAN BE VEGETARIAN

CRISPY TOFU

BABY BOK CHOY / BEAN SPROUTS / CILANTRO
GINGER / SESAME SWEET CHILI

BACON FRIED RICE *

SCRAMBLED EGG / KIMCHEE / SCALLION
(CAN BE VEGETARIAN)

ANCHO BACON & EGG *

ANCHO CURED BACON / BLACK BEAN / PICO DE GALLO

PANDAN WAFFLE

STRAWBERRY-GUAVA SAUCE / WHIPPED CREAM

ROASTED PLANTAINS *

HONEY / BUTTER / GINGER MOJO / CREMA

STEAMED JASMINE RICE WITH FURIKAKE *

ACHIOTE GRILLED SALMON

ACHIOTE PONZU / SHIITAKE / BROCCOLINI

BANANA BREAD PUDDING

MISO CAJETA SAUCE / PECANS

BACON ROASTED BRUSSELS

APPLEWOOD SMOKED BACON / OYSTER SAUCE