

Cafe Zellerbach

PRE PERFORMANCE DINING MENU

BEVERAGES

WHITE WINES

THE PRESS CHARDONNAY	\$10.00
FLYING CLOUD SAUVIGNON BLANC	\$12.00
ANGELS AND COWBOYS ROSÉ	\$13.00
TREFETHEN CHARDONNAY	\$14.00

RED WINES

POPPY CABERNET SAUVIGNON	\$10.00
STORYPOINT PINOT NOIR	\$12.00
EBERLE CABERNET SAUVIGNON	\$14.00
MACMURRAY RANCH PINOT NOIR	\$14.00

SPARKLING WINE

J BRUT SPARKLING WINE	\$15.00
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BEER

DRAKES IPA	\$7.50
TRUMER PILS	\$7.50
SIERRA NEVADA PALE ALE	\$7.50

ENTREES

CHEF'S CHOICE SEASONAL SOUP   \$10

HOT NOODLE SOUP  \$13
miso, soba noodles, tofu, ginger roast squash, scallions, shiitake, radish

GINGER CURRY NOODLES  \$13
radish, broccolini, scallions, cucumber, roast pepper

CAESAR SALAD  \$13
little gem lettuce, parmesan crisp, croutons, caesar dressing
WITH CHICKEN \$17

HAM & BRIE SANDWICH \$14
apple, dijonaise

ROAST TURKEY SANDWICH \$14
balsamic glazed bacon, San Joaquin Gold, avocado aioli

MEDITERRANEAN PLATE \$14
falafel, hummus, eggplant caviar, feta, olives, pickled vegetables, grilled bread

ROAST MARY'S CHICKEN BREAST  \$20
fruit relish, apple-turnip-cabbage slaw, togarashi vinaigrette

PEPPERED BEEF BOURGUIGNON \$20
blistered sungold tomatoes, crimini mushroom, pearl onions, heirloom fingerlings, grilled levain

FENNEL CARDAMOM SALMON \$22
orzo, feta, herbs, seasonal veggies, roast tomato olive salsa

NON ALCOHOLIC BEVERAGES

BOTTLED WATER	\$2.00
COFFEE	\$3.00
TEA	\$3.00
SPARKLING WATER	\$4.50
IZZE	\$4.50

ZIPPY CUPS

SMALL ZIPPY	\$4.00
LARGE ZIPPY	\$5.00
COFFEE ZIPPY	\$5.00

INTERMISSION SNACKS

COOKIE	\$2.00
HOUSEMADE BAR	\$3.00
KIND BAR	\$3.00
SEASONAL PASTRY	\$4.50
SPICED ALMONDS	\$4.50





SEASONAL SPECIAL
CHILE RUBBED NIMAN RIBEYE
with Cocoa Nib Vert, arugula,
radish, avocado, sesame seed,
fig vinaigrette

