

## Starters and Soups

<b>Blue Corn Nachos</b> Crispy tortilla chips stacked with smoked chicken, black beans and guacamole	7.95
<b>Giant Spicy Calamari</b> Served with roasted red pepper cocktail sauce	8.95
<b>Applewood Smoked Salmon</b> Served with cream cheese, red onions, capers & toast points	9.95
<b>Raw Ahi Tuna</b> Toasted sesame seeds, wasabi guacamole & tequila ponzu sauce	9.95
<b>Zuni Spicy Guacamole</b>	7.95
<b>Zuni Appetizer Sampler</b> <i>per person</i>	8.95
Flautas, nachos, quesadillas & pot stickers	
<b>Zuni Seafood Appetizer Sampler</b> <i>per person</i>	10.95
Raw ahi Tuna, smoked salmon, calamari & cocktail shrimp	
<b>Shiner Bock Black Bean Soup</b>	4.95 bowl
Topped with white cheddar & poblano chile strips	
<b>Daily House-Made Soup</b>	4.95 bowl

## Salads

<b>Haystack Field Greens</b> Tortilla strips, apples and Texas tarragon vinaigrette	8.95
With Smoked Salmon	10.95
With Smoked Vegetables	10.95
<b>Spinach Salad</b> Onion crisps, goat cheese, white balsamic and dried cherry vinaigrette	8.95
<b>Caesar Salad with Ancho Croutons</b>	7.95
<b>Zuni Cobb Salad</b> Roasted poblanos, tomatoes, avocados, bacon and smoked turkey, served with red chile ranch dressing	9.95

## Drinks

Iced Tea/ Hot Tea	2.50
Soft Drinks	2.50
Milk	1.50
Perrier Sparkling Water	2.25
Evian Water	2.25

## Specialties

<b>Enchiladas in Adobo</b> Smoked chicken, sour cream and adobo sauce	15.95	<b>The Gardener &amp; Gatherer Platter</b> Grilled vegetables, roasted garlic mashed potatoes wilted spinach and vine ripe tomatoes	18.95
<b>Grilled Chicken Breast</b> With Poblano peppers, crispy bacon and yellow tomato butter sauce and Achiote rice	15.95	<b>Paella</b> Sautéed shrimp, scallops, mussels, and fresh fish with diced pancetta served over saffron rice and roasted garlic sauce	28.95
<b>Chicken Milanese</b> Chicken breast lightly breaded with parmesan cheese and bread crumbs served with spaghetti pasta, tomato sauce and melted mozzarella	15.95	<b>Filet Mignon</b> Grilled Filet Mignon with demi-glaze and crispy hickory smoked bacon served with garlic mashed potatoes	27.95
<b>Chicken Chipotle</b> Grilled chicken breast with creamy chipotle sauce served with pasta	15.95	<b>Almond Crusted Seabass</b> Lightly almond crust seabass served with fresh spinach and clam wine broth	27.95
<b>Smoked Chicken or</b>		<b>Peppered Center-cut Ribeye Steak</b> Grilled peppered ribeye steak served with wine sauce goat cheese and garlic mashed potatoes	28.95
<b>Shrimp Cheese Quesadillas</b> Served with black beans, sour cream and rice	15.95	<b>Grilled Quail with Bacon Barbeque Sauce</b> Grilled quail served w/cilantro roasted garlic potatoes	21.95
<b>Blue Corn Enchiladas</b> With smoked chicken, sour cream and tomatillo sauce	15.95	<b>Herb Seared Ahi Tuna</b> Smoked tomato Texas polenta and yellow tomato butter sauce	21.95
<b>Grilled Steak or Chicken Fajitas</b> Served with onions, poblano peppers, black beans and rice	16.95	<b>Southwestern Pork Chops in Adobo sauce</b> Grilled pork chops with adobo sauce and corn mashed potatoes	21.95
<b>Zuni Burger</b> White Cheddar cheese, onion bread and fries	9.95	<b>Soft Shell Crab &amp; Smoked Salmon Slices</b> Beer battered soft shell crab served with creamy garlic sauce and spaghetti pasta	29.95
<b>Veggie Zunique Open-face Sandwich</b> Smoked zucchini, yellow squash, asparagus, and tomatoes with melted mozzarella, sliced avocados and chipotle aioli (multi grain wheat bread)	10.95		
<b>Pan Roasted Salmon</b> Black bean sope crispy jicama slaw and chipotle orange glaze	21.95		



**Serving breakfast, lunch and dinner daily**

Sunday – Thursday 7:30 am to 10 pm

Friday-Saturday 7:30 am to 11 pm

**Weekend Breakfast Buffet 8 am – 1 pm**

**Private Banquet Party Rooms Available**  
**Private dining River Cruises by reservation**

223 Losoya on the River Walk, San Antonio, Texas 78205 (210) 227-0864 [www.zunigrill.com](http://www.zunigrill.com)

