

# ZAZU GASTROPUB

## SUNDAY BRUNCH

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### STARTERS

- .....
- BBQ PORK CRACKLINS** \$6  
SERVED HOT WITH HOUSE BBQ RUB
- HUSH PUPPIES** \$8  
CONECUH SAUSAGE, JALAPENO JAM,  
WHIPPED CREAM CHEESE
- POUTINE** \$10  
FRIES, BROWN GRAVY, ELLSWORTH  
COOPERATIVE CHEESE CURDS
- SPINACH AND PECAN SALAD** \$9  
BABY SPINACH, CANDIED PECANS, RED  
ONION, HONEYCRISP APPLE, RED WINE  
VINAIGRETTE

### SWEET CLASSICS

- .....
- FRENCH TOAST** \$10  
PEACH COMPOTE, WHIPPED CREAM,  
CANDIED PECANS, HOUSE BACON
- WAFFLES** \$10  
HOUSE CARAMEL, WHIPPED CREAM,  
CACAO NIBS, HOUSE BACON

### SAVORY CLASSICS & LUNCH

- .....
- TWO EGGS ANY STYLE** \$11  
HOUSE BACON, HOME FRIES, TOAST,  
PEACH COMPOTE
- FRIED CHICKEN SANDWICH** \$10  
WICKLES PICKLES, PINK PEPPERCORN MAYO,  
LETTUCE, TOMATO, SWEET TEXAS-STYLE BUN,  
FRIES
- EGGS BENEDICT** \$16  
POACHED EGGS, BRISKET, CHARRED ONION  
HOLLANDAISE, ENGLISH MUFFIN, HOME FRIES
- CHEESEBURGER** \$12  
TILLAMOOK CHEDDAR, BIBB LETTUCE,  
TOMATO, ONION, FRIES
- BREAKFAST ENCHILADA** \$12  
CHORIZO, EGG, COTIJA & WHITE CHEDDAR  
CHEESE, SMOKED TOMATO GRAVY, FLOUR  
TORTILLA, HOME FRIES
- GRILLED MAHI** \$27  
CRISPY BRUSSELS, HOUSE BACON, CALABRIAN  
CHILI HONEY
- BLACKENED CATCH** \$32  
CONECUH AND CRAWFISH CREAM SAUCE,  
OAKVIEW FARMS STONE GROUND GRITS,  
GREEN BEANS

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## BRUNCH COCKTAILS

**\*ALCOHOL SALES BEGIN AT NOON\***

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**\$4 MIMOSAS, BLOODY MARYS & MICHELADAS**

## SPECIALTY COCKTAILS

**JALAPENO BLOODY MARY                      \$8**

JALAPEÑO INFUSED VODKA, HOUSE  
PICKLES, BLOODY MARY MIX

**BOURBON BANDIT                              \$9**

ELIJAH CRAIG, APRICOT PRESERVES, LIME  
GINGER ALE

**RAILROAD AVE GIN & TONIC                \$9**

HENDRICK'S GIN, ST. GERMAINE, LEMON,  
CUCUMBER, BASIL

**MEXICAN 75                                      \$8**

OLMECA ALTOS TEQUILA, AGAVE NECTAR,  
LIME, CHAMPAGNE

**LEE COUNTY FAIR                                \$8**

BACARDI RUM, LIME COTTON CANDY,  
PROSECCO

**DAME ROSE                                      \$10**

RASPBERRY SORBETTO, PROSECCO,  
LEMON TWIST

**SMOKED OLD FASHIONED                      \$12**

CHERRY WOOD SMOKED GLASS, BULLEIT  
BOURBON, PILONCILLO BROWN CANE  
SUGAR, SMOKEY BITTERS, ORANGE PEEL

**MILL FIRE                                         \$10**

JALAPENO INFUSED VODKA, MUDDLED  
CUCUMBER, LIME, SODA, CILANTRO