

# Cafe Zellerbach

## Pre Performance Dining

Soup	\$ 8
Hot Noodle Soup miso, soba noodles, tofu, ginger roasted squash, scallions, bok choy, radish	\$ 12
Harvest Vegetable Salad artisan baby greens, seasonal vegetables, vegan green goddess dressing	\$ 13
Red Russian Kale Caesar, shaved San Joaquin Gold, fried capers, preserved Meyer lemons, Caesar dressing	\$ 13
Cured Trout Salad soft poached egg, heirloom fingerlings, beans, roasted jimmies, creamed mostarda	\$ 16
Ham & Manchego Sandwich Niman ham, manchego cheese, whole grain mustard	\$ 12
Mary's Chicken Breast Sandwich sweet pepper jam, avocado, rucola, radish, citrus aioli	\$ 12
Vegan Sandwich lemon cashew crème, toasted peppers, roasted seasonal vegetables, cress	\$ 10
Tuna Crudo yuzu glaze tuna tuna poki, shaved heirloom radish, avocado, daikon sprouts, spicy aioli	\$ 18
Herb Roasted Chicken Breast heirloom wheatberry salad, walnut salsa, citrus creme	\$ 16
Peppered Beef Bourguignon blistered Sungold tomatoes, foraged mushrooms, torpedo onions, heirloom fingerlings, grilled levain	\$ 16
Vegetarian Charcuterie seasonal vegetables, pickles, horseradish, mostarda, grilled bread	\$ 13
Charcuterie local selected cured meats, pate, seasonal pickles, mostarda, horseradish, grilled bread	\$ 16



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## Beverages

### White Wines

Flying Cloud Sauvignon Blanc	\$ 10
Rose	\$ 9
Vinum Chardonnay	\$ 8
Trefethen Chardonnay	\$ 12

### Red Wines

Poppy Cabernet Sauvignon	\$ 8
Eberle Cabernet Sauvignon	\$ 12
Edna Valley Merlot	\$ 10
Austerity Pinot Noir	\$ 10

### Sparkling Wine

Roederer Brut Sparkling Wine	\$ 14
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### Beer

Sierra Nevada Pale Ale	\$ 6
Drake's Hefe	
Bison Organic Hop Cuvee	
Trumer Pilsner	
Baba Black Lager	
Anchor IPA	

### Non Alcoholic

Spring Water	\$ 3
Sparkling Water	
Flavored Soda	
Soda	
Juice Squeeze	
Coffee	
Tea	

### Intermission Snacks

Spiced Almonds	\$ 4
Cookie	\$ 2
Housemade Bars	\$ 3
Seasonal Tart	\$ 4
Rabbit Bars	\$ 3

