

ZEPPELIN

Here at Zeppelin we believe food is better in the company of friends & family. Exceptional memories are created with exceptional food & drink. We encourage a social share atmosphere.

Dinner

Raw Bar

Oysters Seasonally Rotated, Ask Server for Details
half / full

Selection of Seasonal
Northern California Oysters - M.P.

Selection of Seasonal
British Columbia Oysters - M.P.

Selection of Seasonal
Puget Sound Oysters - M.P.

Ceviche, Sashimi & Crudo

Classico Ceviche - 17
Fresh Catch of the Day, Leche De Tigre,
Sweet Potato, Red Onion, Habanero and Corn

Mixto Ceviche - 16
Traditional Peruvian Mixed Seafood Ceviche

Chilled Shellfish

Mussels - 9
Ponzu Dipping Sauce

Shrimp Cocktail - 12
Cocktail Sauce

 **Lobster Bacon Avocado - 18**
Citrus Vinaigrette, Petite Herb Salad

Hamachi Crudo - 16
Lemon Vinaigrette, Nasturtiums

Assorted Sashimi - 21
Tuna, Hamachi, Octopus "Tako" & Snapper "Tai"
Served with all the Traditional Fixings

We have partnered with consciously sourced vendors to provide the best taste and presentation for all of our menu options. Please visit our website www.zeppelinreno.com to learn more.


Dips

 **Smoked Cheddar Fondue - 14**
Pretzel Bites

 **Fire Roasted Poblano Fundido - 14**
Goat Cheese, House-Made Tortilla Chips

 **Roman "Flash Fried" Artichoke - 14**
 Light Crispy Petals Served with Preserved
Lemon Aioli
 w/o preserved lemon aioli


 **Dip Trio - 14**
 (Guac, Black Bean Hummus, Pico)
 House-Made Chips

Seafood Dip Available Hot - 14
Lobster, Crab, Artichoke & Artisan bread
 sub. w/ house chips

 **Pimento Dip - 13**
 Smoked Jalapeño, House-Made Potato Chips

Flatbreads Gluten-Free Dough Optional

Any pizza can have vegan cheese on request




 **Margherita - 12**
Red Sauce, Mozzarella, Parmesan,
Basil, E.V.O.O.




Rotating
Special Flatbread, ask Your Server for Details

BBQ - 14
House-Made Tangy BBQ, Chipotle Butter, Chicken,
Red Onion, Fresh Cilantro  w/o chicken

 **The Vegan Pie - 15**
 Vegan Pesto, Roasted Tomato, Red Onion,
House-Made Vegan Cheese

Salads & Such...

 **Green Salad - 13**
 Mixed Greens, Romaine, Croutons & Seasonal
Vegetables  w/o croutons
Dressing: Blue Cheese, Caesar, Poppy Seed, Ranch, Sherry Vinaigrette

 **Charred Kale Salad - 15**
 Sugar Snap Peas, Fennel, Cotija,
Sherry Vinaigrette  w/o cheese

 **Caesar Salad - 15**
 House-Made Tangy Dressing, Olive Oil Croutons,
Shaved Parmesan  w/o croutons

Butter Leaf Salad - 15
Blue Cheese, Cherry Tomatoes, Shaved
Breakfast Radish  w/o blue cheese

Single Serving Add-Ons:

Organic Tofu 4 Pork Belly 4 Shrimp 8 Chicken 6 Steak 8
Grilled Asparagus 7 Zepp Seed Mix 3 (Pepita Seeds, Hemp Seeds & Sunflower Seeds)

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

 Gluten-Free  Vegetarian  Vegan
20% Gratuity will be added to parties of 10 or more.

Share

Skewers (4 Per Plate)

Korean Pepper Steak Skewer “Bulgogi” - 12
Butter Leaf Lettuce, House Kimchi,
Gochugaru-Cured Yolk

Chicken Skewer “Yakitori” - 11
Scallions, Sesame Seeds, Crispy Shallots

GF **Lamb Skewer “Koftas” - 12**
Preserved Citrus, Mint, Yogurt, Cucumber

GF **King Trumpet Mushroom Skewer - 11**
V Black Garlic, Shiso

Street Tacos **GF** (4 Per Plate)

Short Rib - 13
Bently Ranch Beef, Cascabel Sauce,
Pickled Onion, Cotija

Chipotle Chicken - 11
Sweet Onion & Cilantro Relish

Garden

VG **Caramelized Brussels Sprouts - 8**
GF Sour Apple
V Add Peppered Pork Belly - 4

VG **Cauliflower - 11**
GF A Trio of Cauliflower, Madras Curry Roasted,
Lemon Puree, Spicy Chips

VG **Beets by Ferdinand - 17**
GF (aka beet salad)
Roasted Beets, Herb/Citrus Marinated
Goat Cheese **V** w/o cheese

VG **Sultry Avocado & Strawberry Plate - 15**
Brioche, House Marinated Yogurt Cheese,
Fine Herbs & Lemon Vinaigrette
GF w/o bread **V** w/o yogurt cheese

GF **Butter Poached Asparagus - 13**
Delta Asparagus, Prosciutto,
Poached Egg, Olive Oil Sabayon
VG w/o prosciutto

Plates Entrées

VG **Vegan “Impossible” Burger - 18**
V “Can’t believe it’s not beef”
Black Truffle, Wild Mushroom, Tomato Jam,
Parmesan Herb Fries **Choice of Cheese**

GF **Lamb Rack - 18**
Balsamic BBQ, Cilantro Pesto,
Sweet Potato Assortment

GF **Crispy Duck Confit - 16**
Duck Leg, Kumquat Marmalade, Warm Chicory
Salad with Pork Belly & Grapefruit

GF **Crispy Potato Rolled Alaskan Cod - 18**
Alaskan Cod, Mango-green Peppercorn Sauce,
Mint-pea Salad

GF **Bently Ranch Filet Mignon - 37**
6oz. Filet, Shallot Herb Potato Cake “Pomms Rosti”
Tomato Jam, Tarragon Port Butter
Add Surf & Turf Shrimp Scampi - 12
Add Oscar Style Jumbo Lump Crab & Asparagus - 12

Sliders (4 Per Plate) **GF** sub. lettuce for bun

Durham Ranch Wagyu Sliders - 14
Chipotle Aioli, Smoked Onion, Fresh Dill Relish
& Pepper Jam

Pork Belly Sliders - 13
Cucumber, Spring Onion & Tatsoi

VG **Vegan BBQ Sliders - 13**
V Jackfruit, Spring Onion with Cucumber & Tatsoi

VG **Balsamic Portabella Sliders - 12**
V House-Made Vegan Spread, Crispy Sweet Potato

Snapper - 12
Chipotle Aioli, Slaw, Avo-tomatillo Sauce

VG **Vegan - 11**
V Mushrooms, Avocado, Charred Tomato Salsa

Ocean

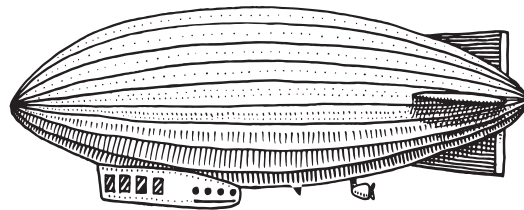
Flash Fried Calamari - 17
Arbequina Olives, Crispy Potato Skins,
Caper Berries, Lemony Tartar Sauce

Guinness Steamed Mussels - 14
Artisan Bread **GF** w/o bread & wine sub. for Guinness

GF **Argentinean Red Prawns - 14**
Citrus Butter, Leeks

Farm (4 Per Plate)

GF **Chicken “Drumettes” - 12**
Sauce: Buffalo, Thai, Chipotle, BBQ



Zepp Burger - 18
Bently Branch Beef, Black Truffle, Wild Mushroom,
Tomato Jam, Parmesan Herb Fries **Choice of Cheese**
GF sub. lettuce for bun

GF **Chef’s Choice Steak & Fries - M.P.**
Bently Ranch Steak, Parmesan Herb Fries

GF **Seared Scallops- 21**
3 Seared Scallops, Celery Root Puree,
Herb Seafoam, Pickled Sea Beans

Choice of Cheese:

Cheddar Jack
Swiss Blue Cheese
House-Made Vegan Cheese

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