

ZEPPELIN

Here at Zeppelin we believe food is better in the company of friends & family. Exceptional memories are created with exceptional food & drink. Our products are consciously sourced to provide the best taste and presentation possible with consideration to seasonality and the environment. Please visit our website www.zeppelinreno.com to learn more.

Dinner

Dips

VG Smoked Cheddar Fondue – 14
Pretzel Bites

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

VG Roman “Flash Fried” Artichoke – 14
GF Light Crispy Petals Served with Preserved Lemon Aioli
V w/o preserved lemon aioli

VG Dip Trio – 14
GF (Guac, Black Bean Hummus, Pico)
V House-Made Chips

Seafood Dip* Available Hot – M.P.
Lobster, Crab, Artichoke & Artisan bread
GF sub. w/ house chips

VG Pimento Dip – 13
GF Smoked Jalapeño, House-Made Potato Chips

Flatbreads **GF** Gluten-Free Dough Optional

Any pizza can have vegan cheese on request

VG Margherita – 12
Red Sauce, Mozzarella, Parmesan, Basil, E.V.O.O.

Smoked & Charred – 14
Smoked Beeler's Pork, Oregano, Charred Tomato Cream, Roasted Tomatoes

VG Tomato Tarte – 13
Puff Pastry Pie, Charred Spring Onion Cream, Herb Salad, Roasted Tomatoes

BBQ – 14
House-Made Tangy BBQ, Chipotle Butter, Chicken, Red Onion, Fresh Cilantro **add jalapeños** **GF** w/o chicken

VG The Vegan Pie – 15
V Red Sauce, Roasted Tomato, Red Onion, Artichoke, Spinach, Olives, House-Made Vegan Cheese

Rotating
Special Flatbread, ask Your Server for Details

Salads & Such...

V Green Salad (shared) – 15
VG Mixed Greens, Romaine, Croutons & Seasonal Vegetables **GF** w/o croutons
**Dressing: Blue Cheese, Caesar, Poppy Seed, Ranch, Sherry Vinaigrette*

VG Charred Kale Salad – 9
GF Sugar Snap Peas, Fennel, Cotija, Sherry Vinaigrette
V w/o cheese

Tuna Niçoise Tart* – 14
Tuna Two Ways (Confit & Seared), French Green Beans, Cherry Tomatoes, Soft Boiled Eggs, Frisee, Herbs, Tapenade Dressing, Sherry Vinaigrette

VG Caesar Salad (shared) – 15
GF House-Made Tangy Dressing*, Olive Oil Croutons, Shaved Parmesan **GF** w/o croutons
add white anchovies - 4

Butter Leaf Salad – 8
Blue Cheese Dressing*, Cherry Tomatoes, Shaved Breakfast Radish **GF** w/o blue cheese

VG BFS Salad – 10
GF Everything But The Kitchen Sink! With Seasonal Vegetables, Avocado, Pepita Seed Mix, Sherry Vinaigrette *add your favorite protein*

Add- Ons & À La Carte

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

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

20% Gratuity will be added to parties of 10 or more.

GF Gluten-Free **VG** Vegetarian **V** Vegan

Share

Skewers (4 Per Plate)

- Korean Pepper Steak Skewer "Bulgogi" - 12**
Butter Leaf Lettuce, Gochugaru-Cured Yolk
- Chicken Skewer "Yakitori" - 11**
Scallions, Sesame Seeds, Crispy Shallots
- GF Lamb Skewer "Koftas" - 12**
Preserved Citrus, Mint, Yogurt, Cucumber
- VG King Trumpet Mushroom Skewer - 11**
Black Garlic, Shiso
- VG "Impossible" Merguez Skewer - 12**
Preserved Citrus, Mint, Cucumber

Street Tacos (4 Per Plate)

- Short Rib - 13**
Bently Ranch Beef, Cascabel Sauce, Pickled Onion, Cotija
- Chipotle Chicken - 11**
Sweet Onion & Cilantro Relish

Garden

- VG Crispy Squash Blossoms (4 Per Plate) - 12**
Crispy Blossoms, Goat Cheese, Basil Vinaigrette, Tomato Granita
- VG Tempura Green Beans* - 8**
Balsamic Aioli **V** w/o aioli
- VG Beets by Ferdinand - 17**
(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

- 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 Pan Roasted Halibut "Under a Net"* - 21**
Mango-Green Peppercorn Foam, Mint-Pea Salad
- Gyukatsu "Japanese Style Chicken Fried Steak" - 24**
8oz. Bently Ranch Rib-eye, Japanese Rice Cake, Two Sauces (Japanese Curry & Katsu Sauce)
- GF Chef's Choice Steak & Fries - M.P.**
Bently Ranch Steak, Parmesan Herb Fries
- GF Stuffed Rabbit Loin- 21**
Rabbit Loin, Apricot, First of Year Corn Succotash

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 - 12

V "Impossible" Chili Lime, Mushrooms, Avocado, Charred Tomato Salsa

Ocean

Flash Fried Calamari* - 17

Arbequina Olives, Crispy Potato Skins, Caper Berries, Lemony Tartar Sauce

Lobster Saffron Manilla Clams* - 16

Lobster Saffron Broth, Chorizo, Fennel, Bread, Potatoes, Rouille Sauce

GF Argentinean Red Prawns* - 14

Citrus Butter, Leeks

Farm

GF Chicken "Drumettes" (4 Per Plate) - 11

Sauce: Buffalo, Thai, Chipotle, BBQ

GF Duck Wings (6 Per Plate) - 11

Szechuan Peppercorn, Scallions, Ginger

Zepp Burger - 18

Bently Ranch Beef, Black Truffle, Wild Mushroom, Tomato Jam, Bibb Lettuce, Tomato, House-Made Brioche, Parmesan Herb Fries **choice of cheese**
GF sub. lettuce for bun

VG Vegan "Impossible" Burger - 18

V "Can't believe it's not beef"
Black Truffle, Wild Mushroom, Tomato Jam, Bibb Lettuce, Tomato, Bianco Roll, Parmesan Herb Fries **choice of cheese** **GF** sub. lettuce for bun

Choice of Cheese:

Cheddar Jack
Swiss Blue Cheese
House-Made Vegan Cheese