

STARTERZ

CALAMARI FRITO

Calamari dusted with pimenton flour, fried, and served with a lemon parsley aioli.....\$10

BAKED EMBERZ

Oven baked Swiss and Gruyere Cheeses, drizzled with garlic oil and white wine....Served with sliced baguette and olive tapenade.....\$9

WING IT....

Chefs Famous Chili Rubbed Wings.....\$9

SIZZLIN GARLIC SHRIMP

White Shrimp with roasted garlic, chili flakes, and fresh orange juice.....\$10

SALADZ

SOUP

All our Dressings are House Made!

Simple Mixed

Mixed greens, tomatoes, cucumber, carrots, red onion, three bean salad, with a red wine vinaigrette, your Mamma would be proud.....\$6

Epic Skirt Steak

Sliced skirt steak atop mixed greens, with jicama, tomatoes, red onion, cucumber, and cilantro lime dressing.....\$11

PEAR PECORINO

Sliced pears, mixed greens, Pecorino Romano, toasted almonds, with a red wine vinaigrette dressing.....\$8

SMOKE'N FRENCH ONION SOUP

Crostini topped with lots and lots of cheese...Did I say lots of cheese?.....\$8

THE ICEBERG WEDGE

Yes, I said "Iceberg", topped with Sriracha Blue Cheese, bacon, tomatoes, and cucumbers.....\$7

ZEALOUS PUB SALAD

Mixed greens, chicken, ham, white cheddar, egg, green onions, cucumber, tomatoes, three bean salad, and ranch dressing.....\$10

CEDAR PLANK SALMON SALAD

Spinach, artichoke hearts, cucumbers, red onion, and tomatoes, with a tzatziki dressing.....\$11

Z

Z CHEF'S CREATIONS

House Specialty Pizza Changes Weekly
Ask your Server for details.....\$12

PIZZA

ITALIAN STALLION

Italian sausage, stewed tomatoes, mediterranean mixed olives, and fresh Mozzarella.....\$12

BELISEMMA BIANCA

Roasted chicken, green olives, garlic, chili flakes, fresh Mozzarella, and Grana Padano.....\$12

GOTTA HAVE IT

AHI TACOS

Marinated and seared Ahi Tuna, served with shredded cabbage, wasabi crème, and a mango pico de gallo.....\$ Market Price

NICE AND NIMES CHICKEN SANDWICH

Grilled chicken breast, with a Mediterranean aioli, red onions, cucumber, lettuce, and Feta...All that's missing is the boat.....\$10

FISH N CHIPS

Hand battered Unicorn File Fish, served with coleslaw.....\$11

PASTRAMI MOMMY

Thinly sliced hot Pastrami, covered in melted Pepper Jack cheese, and layered with stone ground mustards, served on thick cut rye.....\$9

PHILLY CHEEZE STEAK

Sliced Prime Rib, braised peppers, grilled onions, and Pepper Jack.....\$11

BBQ HAVANA

Slow cooked Pulled Pork, smothered in homemade bbq sauce, topped with coleslaw and fried pickles.....\$9

EMBERZ BURGERZ

IRISH BURGER

1/2 lb hand pressed patty, aged Irish white cheddar, sliced ham, and a Guinness Aioli.....\$10

RUEBAN JAMES

1/2 lb hand pressed patty, sliced pastrami, homemade sauerkrauts, aged Swiss, and 1,000 Island.....\$11

SMOKE'N BURGER

1/2 lb hand pressed patty, smoked applewood bacon, grilled onions, and smoked gouda, topped with a fried egg.....\$10

BULL SHIT BURGER

Just a plain old burger...Nothing on it...Maybe some cheese...Maybe not.....\$22...
OK FINE!.....\$9

But, promise me maybe next time you'll try something cool!

TASTY TURKEY BURGER

1/2 lb hand pressed Diestel Turkey patty, warm Brea, greens, and tomatoes, honey mustard walnut spread.....\$11

PORTABELLA PERFECTION

Marinated and Grilled Portabella mushroom topped with roasted redpeppers, and a homemade Chimi-Churri sauce.....\$10

DINNER

Served after 4:00 p.m..

GOLDEN EMBERZ PASTA

Fresh fettuccine tossed with olive oil, Italian sausage, spinach, fennel, golden raisins, chili flakes, roasted garlic, and topped with some Grana Padano cheese.....\$16

CHICKEN MILANESE

Thinly pounded chicken breast sautéed in a brown sage butter, topped with fried capers served with sweet potato mashers.....\$16

BACON WRAPPED SCALLOPS

Fresh Sea Scallops, wrapped in applewood smoked bacon, served with fresh greens, tossed in our house made red wine vinaigrette, and topped with a balsamic drizzle.....\$20

LEMON SHRIMP RISOTTO

Roasted Garlic Sautéed with white shrimp, capers, fresh lemon and risotto slow cooked to perfection.....\$15

BUTCHER BLOCK SPECIAL

Whatever's fresh on the farm...
Ask your server for details.....\$Market Price

SEAFOOD SPECIALZ...ASK YOUR SERVER

DESSERT

Daily DESSERT Specialz...
Ask YOUR SERVER.....

COFFEE

FRENCH PRESSED COFFEE
Small \$2.75 Large \$3.75