



A little bit of **tradition**
a little bit of **originality**,
and a whole lot of **Zeal!**

beer, cider & 'bucha

CRAFT BEER ON TAP - 6 - 7
local microbrews that change regularly, ask your server for the tap lineup, we're always rotating

NEW PLANET 12oz. G.F. IPA 5
JACK RABBIT HILL DRY CIDER 7

LING ELIXIR 7.5 (BOTTLE - 45)
ROOTS - star anise, licorice, saffras
ECSTASY - damiana, passion flower, raw honey

**Ling is an herbal alcoholic beverage similar to kombucha and mead, or somewhere in the middle, about 5% a.b.v. made with crystal energy and live probiotics.

tried & true


MANHATTAN OR OLD FASHIONED 9
Leopold bros whiskey, house made cherry, jumbo cube

GIN OR VODKA MARTINI 9
CapRock spirits, premium dry vermouth, olive

GIN & TONIC 10
CapRock gin, fever tree tonic, juniper berries

WHISKEY SOUR 9
Leopold bros barrel aged whiskey, lemon, sugar

MIMOSA 7
orange juice, dry sparkling wine

 MIMOSA FLIGHT - a rainbow of 4 short pours o.j., zeal red, zeal orange, zeal daily juice and bubbles 8

BLOODY MARY - our spicy homemade blend including Kimchi, with house infused jalapeño garlic vodka 9

wine - on tap and by the bottle

Wines by the Glass - Jack Rabbit Hill's Wine Tapestry 9

TEMPRANILLO - with 25% Petite Syrah, this juicy blend has fruit up front with subtle chocolate notes on the palate, we call it a "keep my glass full" proposition[†]

NEW ZEAL RED - (Primitivo, Merlot, Sangiovese)[†]
Our full bodied red worthy of the house name, with a great round palate and balance of earth and fruit, and we swear there is a hint of buttered popcorn and adobo pepper in there.

ZEAL WHITE - (85% Sauvignon Blanc, 15% Riesling)[†]
A nice dry white with hints of honeysuckle and green apple

GIRASOLE CHARDONNAY 32
2014 - Redwood Valley, Mendocino, California ^{**}


BANYAN GEWÜRZTRAMINER 30
2015 - Monterey County, California [†]

MAYSARA 3° PINOT NOIR 40
2014 - McMinnville, Oregon ^{***}

GIRASOLE CABERNET SAUVIGNON 38
2014 - Redwood Valley, Mendocino, California ^{**}

LANG & REED CABERNET FRANC 44
2013 - North Coast, California

DOMAINE SANTA DUC 'LES AUBES' 46
2009 - Vacqueyras, Southern Rhone Valley, France

 ask your server for our tasting notes and food pairing suggestions
[†]sustainable/organic practices ^{**}certified organic ^{***}certified biodynamic

house cocktails

SPARKLING RUBY - Leopold bros whiskey, Zeal red, strawberry-rosemary syrup, bitters, splash soda 9

KOMBUCHA COSMO - lemon infused vodka, kombucha, ginger liqueur, splash red juice 10

ZEAL MARGARITA - Suerte reposado, Greenbar orange, pineapple, lemon, lime, jalapeño 9

COZY RUSSIAN - house infused vanilla Mell Vodka, coffee liqueur, coconut milk 9

ALMOND NOG - house almond milk, date, banana, cinnamon, nutmeg, vanilla, Geek Spirits Rum 11

TORO ROJO - CapRock gin, pressed beet, apple, lime, ginger, cinnamon-ginger syrup 9

THE BITTER TRUTH - Leopold bros whiskey, ginger liqueur, grapefruit juice, bitters 10

GINGERBREAD MAN - vanilla vodka, ginger liqueur, cinnamon-ginger syrup, coconut milk, coco sugar rim 10

WHISKEY GINGER - Redemption rye whiskey, fresh ginger juice, Fever Tree ginger beer 9

THE BOULDER - jumbo apple cider cube and a shot of Leopold Brothers whiskey poured over 10

MEZCAL MULE - mezcal, fever tree ginger beer, lime juice, coconut sugar, cucumber 10

COCONUT GIN FIZZ - CapRock gin, coconut milk, ginger liqueur, lime, soda 11

STRAWBERRY FIELDS - CapRock gin, rosemary-strawberry syrup, lemon, soda 9

THE GINJA - juice of beet, apple & ginger, dry organic cider, fresh lime 7