



Summer 2020

Executive Chef: Josh Moore

breakfast plates 8am-11am

BREAKFAST BURRITO Ancho Beans, Spinach, Quinoa, Scrambled Eggs, Greens & Salsa Verde 9

BUTTERMILK BISCUIT SAMMY Scrambled Eggs, Sausage, Aged Cheddar, Sliced Tomato & Smoked Paprika Aioli, Greens 8

BYO OMELET GF Add three items of your choosing , plus 1.50 for additional items 10

Add Ons: ancho beans, spinach, quinoa, tofu scramble, aged cheddar, sausage, bacon, avocado, tomato

HASH BENEDICT GF Fingerling Potato, Sautéed Spinach, Maple Pepper Bacon, Pickled Red Onion & Jalapeno Hollandaise 12

TOFU BOWL SCRAMBLE GF/V Roasted Sweet Potato, Cashew "Ricotta," Kale & Black Bean Pico De Gallo 13 add avo (+3)

TOASTED OAT & CINNAMON PANCAKES GF Peach Jam, Coconut Whip, House Granola & Maple Syrup 11

BANANA BREAD FRENCH TOAST-GF Candied Walnuts, Coconut Whip, House Granola & Maple Syrup 11

Sides:

bacon 4

sausage 4

breakfast potatoes 4

two eggs any style 4

toast & housemade jam 4

No GMO's, no compromises. Zeal and our purveyors make every effort to source all organic ingredients. We are a gluten sensitive house and will make it our mission to help you along the way if you have any dietary restrictions.

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk for food borne illness.

acai bowls sm. 9 lg. 16

BRAZIL Granola, Walnut, Banana, Local Honey

KONA Coconut, Pineapple, Banana, Cashews

INCA Maca, Kale, Cacao Nibs, Hemp Hearts

PINEKI Swirl of Peanut Butter, Banana, Almonds, Honey

ZEAL Topped with Zeal Granola, Pineapple, and Seasonal Fruit

organic smoothies

BERRY GOOD Mixed Berries, Banana, Pineapple & Zeal Orange Juice 10

CARROT CAKE Carrot, Banana, Ginger, Date, Cashew, Cinnamon & Coconut Milk 10

GREEN MACHINE Spinach, Kale, Avocado, Ginger, Chia, Cinnamon, Date, Almond, Hemp or Coconut Milk 10

MOTHER EARTH Blueberries, Acai, Banana, Peanut Butter, Coconut Oil, Hemp Hearts, Chia, Cacao Nibs & Almond Milk 11

BRASS MONKEY Banana, Almonds, Peanut Butter, Maca & Almond Milk 11

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small plates

WOK CHARRED CAULIFLOWER GF/V
Tahini , Amaro Raisins, Toasted Pepitas &
Pickled Peppers 8

FRIED GUACAMOLE GF/V Ancho Beans,
Vegan Crema, Arbol Salsa, Tortilla Chips,
Toasted Pepitas & Pico de Gallo 10 add
bacon (+3)

FALAFEL GF/V Hummus & Pickles 7

TOSTONES GF/V Fried Plantains, House
Salsas & Lime 7 add guac (+3)

CRISPY FINGERLINGS GF/V Zeal Pesto &
Sea Salt 6

MUSHROOM CRUDO GF/V Peach, Carrot,
Date, Lentil, Fried Leeks & Arbol Crema 11

GNOCCHI AL CACIO E PEPE
Sweet Potato, Brussel Sprout Leaves,
Roasted Tomato, Lemon, Cracked Pepper &
Pecorino 13 add chx (+5)

TOSTADA de POLLO GF Braised Chipotle
Chicken Thighs, Chopped Olives, Kimchi
Slaw & Romesco 9 add guac (+3) add
house salsas (+3)

salads

HEIRLOOM TOMATO SALAD
Red Onion, Basil, Goat Cheese, Romanesco,
Grilled House Bread 13

CONCSIOUS KALE GF/V Pickled Carrots,
Lentils, Mungbeans, Beets, Candied Walnuts &
Apricot Tahini Vinaigrette 11 add falafel (+3)
add avo (+3)

WARM BRUSSELS SALAD GF/V Sweet
Potato, Quinoa, Plums, Mixed Greens & Lemon
Vinaigrette 11

SONORAN FLAT BREAD House Flour Tortilla,
Hummus, Pico de Gallo, Arbol Salsa & Toasted
Pepitas 10 add tofu (+3) add chx (+4) add avo
(+3)

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sandwiches n such

ZEAL BURGER Smoked Paprika Aioli,
House Zucchini Pickles & a Brioche Bun
Fingerlings or Salad (GF) 16
add cheese (+2) add Bacon (+2)

AVOCADO TOAST V Tofu Ricotta, Lentils,
Mungbean, Sliced Tomato, Toasted Pepitas & House
Herb Oil 12 add pickles (+2) add bacon (+2)

TOFU BOWL GF/V Lemongrass Marinated Tofu,
House Ferments Basil, Watermelon Radish, Pineapple &
Cashew Fried Rice 15

VEGAN 'MAC & CHEESE GF/V Penne Pasta, Roasted
Mushrooms, Cashew Cheese, Herb Pesto & Walnut
Parmesan 16 add tofu (+3) add chx (+5)

RAINBOW CURRY GF/V Roasted Vegetables, Brown
Rice, Green Onion, Lemongrass, Coconut & Ginger 15
add tofu (+3) add chx (+5)

SOUP OF THE DAY GF/V 8

large plates - available at 5pm

ROASTED CHICKEN BREAST GF
Grilled Summer Squash, Toasted Almond Gremolata,
Black Beans & Salsa Verde 20

ROASTED WHOLE RAINBOW TROUT GF
Chimichurri, Mung Bean Risotto, Grilled Peaches,
Watermelon Radish & Fried Onion 24

ZEAL BEEF BRAISE GF
House Massaman Curry, Roasted Carrots, Fingerling
Potatoes, Chili Lime Cashews & Herbs 22



sweets

CHIA PARFAIT GF/V

Organic Blueberries, Almond Butter,
Seasonal Fruit Jam, House Granola &
Maple 6

CASHEW CHEESECAKE GF/V

House Granola, Diced Pineapple &
Lime 8

CHILLED CHOCOLATE TORTE GF/V

Toasted Oat & Almond Crust, Coconut
Whip & Toasted Coconut 8

DESSERT OF THE DAY GF/V 8

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beverages and booze

COLD PRESSED JUICE 9

FRESH SQUEEZED OJ 6

LAVENDER LEMONADE 4

ICED TEA 4

ZEAL KOMBUCHA 4

ORGANIC COFFEE 4

KICKSTARTER COFFEE 5

COLD BREW COFFEE 5

TOPO CHICO 3

MIMOSA 8

LOCAL BEER 7

WILD BASIN 7

MEXICAN LAGER 5

HOUSE WINE 9

LING ELIXIRS 8

CORN GODDESS 9

Cap Rock Gin, Campari, Corn, Cherry Tomato, Thyme
COVID 5 DOLLAR MARGARITA 5

Sauza Blue, Triple Sec, Lime, Lemon, Strawberry, Salt
LEMONDER LOVE 9

Cap Rock Vodka, Lavender Simple, Lemon, Soda
CULTURED OLD FASHIONED 10

Templeton Rye, Muddled Orange, Cherry, Kombucha
JUST PEACHY 9

Cap Rock Vodka, Peach, Basil, Lemon, Lime, Soda,
Lavender Simple

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