

Zinburger

BURGERS

HANDCRAFTED BURGERS OF FRESH CERTIFIED ANGUS BEEF*, AMERICAN STYLE KOBE BEEF OR PRIME RIB BLENDED PATTY, ALL GROUND DAILY, COOKED TO ORDER AND ZINFULLY DELICIOUS. CHANGE IT TO KOBE STYLE, PRIME RIB BLENDED PATTY OR BEYOND BURGER +5

ZINBURGER* ☉	12
Manchego Cheese, Zinfandel Braised Onions, Lettuce & Mayo	
SAMBURGER* ☉	12.5
Applewood Smoked Bacon, American Cheese, Lettuce & 1,000 Island	
THE DOUBLE* ☉	10.75
Two 3.5 oz. Patties, Double American Cheese, Minced Onion, Lettuce, Ketchup & Mayo	
BREAKFAST BURGER* ☉	12.75
Fried Egg, Applewood Smoked Bacon, American Cheese, Avocado, Lettuce & Mayo	
BEYOND BURGER™* ☉	16.25
Beyond Meat® 100% Plant-Based Patty, Vegan Pretzel Bun, Vegan American Cheese, Vegan Mayo, Lettuce & Tomato	
SOUTHWEST CHICKEN SANDWICH ☉ <i>Grilled or Fried Crispy</i>	10.95
Pepper Jack Cheese, Red and Yellow Peppers, Poblano Peppers, Herb Mayo & Lettuce	
THE FRENCH DIP*	15.75
Prime Rib Blended Patty, Provolone Cheese, Fried Onion Strings, Parmesan Horseradish Crème & Au Jus	
PLAIN & SIMPLE BURGER* ☉	9.5
Lettuce, Tomato & Mayo – That's It	
CLINT'S "Almost Famous" VEGGIE BURGER	10
Smoked Mozzarella Cheese, Avocado, Tomato, Lettuce & Mayo (Make it Vegan ... 86 the Bun, Mayo, Cheese & Sub a Green Salad)	
SEARED AHI SANDWICH* ☉	16
Avocado, Coleslaw, Tamari Glaze & Mayo	
KOBE BURGER* ☉	15.75
Cheddar Cheese, Wild Mushrooms, Lettuce & Mayo	
EL DIABLO* ☉	12
Pepper Jack Cheese, Fire-Roasted Jalapeños, Braised Onions, Lettuce & Chipotle Mayo	
BIG BAD BLUE*	12.75
Blue Cheese, Bacon Onion Jam, Baby Arugula, Fried Onion Strings & Dijonnaise	
NO BUNS* ☉	10.5
Bunless with choice of Beef or Turkey Patty, Lettuce Wedge, Tomato, Cottage Cheese & 1,000 Island	
TURKEY BURGER ☉	11.5
Swiss Cheese, Avocado, Lettuce & Mayo	
BUFFALO CHICKEN SANDWICH	10.95
Pepper Jack Cheese, Tomato, Lettuce, Ranch & Frank's RedHot®	
"Z-BEST" CHILI BOWL ☉	9.5
Certified Angus Beef®, Applewood Smoked Bacon, Cheddar Cheese, Beans, Peppers, Onions, Sour Cream & Chives	

Craft Your Own BURGER

BUILD YOUR OWN BURGER FROM THE GROUND UP OR ADD MORE TO OUR SIGNATURE CREATIONS. CHOOSE FROM CHEESES & OTHER FRESHLY PREPARED TOPPINGS +1.25 EA.

AMERICAN	PEPPER JACK	CHEDDAR	MANCHEGO	SWISS
PROVOLONE	GUACAMOLE	SMOKED MOZZARELLA	FRIED EGG*	AVOCADO
BLUE CHEESE	BRAISED ONIONS	ONION RINGS	ROASTED JALEPENOS	PICO DE GALLO
WILD MUSHROOMS	APPLEWOOD SMOKED BACON			

Cocktails

WE PROUDLY SERVE FRESHLY SQUEEZED CITRUS JUICES IN OUR RECIPES.

OLD ZIN FASHIONED	12
Bulleit® Bourbon, Elderflower Liquor & Bitters	
GRAPES OF WRATH	10
19 Crimes® Red Blend, Makers Mark® Bourbon & Simple Syrup	
WHITE EMPRESS	10
Bacardi® Rum, Elderflower & Grapefruit Juice	
HONEY-BEE	10
Hornitos® Reposado Tequila, House-Made Honey Syrup & Lemon Juice	
JUNIPER MULE	10
Hendrick's® Gin, Ginger Beer, Cucumbers, Elderflower & Basil	
PINK HIBISCUS	10
Hibiscus Tea Infused Vodka, House-Made Sour, Pineapple & House-Made Honey Syrup	
JALAPEÑO MARGARITA	10
Hornitos® Reposado Tequila, Hiram Walker Triple Sec, House-Made Sour & Jalapeno & Lime Ice Ball	

SHAKES 6

Make it a **Malt** +1

CRÈME BRÛLÉE ☉	
Vanilla Ice Cream, Madagascar Vanilla Bean, Fresh Whipped Cream & Crushed Caramel	
SALTED CARAMEL ☉	
Vanilla Ice Cream, Brown Sugar Caramel, Maldon Sea Salt & Fresh Whipped Cream	
DOUBLE CHOCOLATE ☉	
Chocolate Ice Cream, Ghirardelli® Chocolate & Fresh Whipped Cream	
BARs OF ZIN**	
Chocolate Ice Cream, Hazelnut Spread, Kit Kat® Pieces & Fresh Whipped Cream	
COOKIES & CREAM	
Vanilla Ice Cream, OREO® Cookies & Fresh Whipped Cream	
BUTTERFINGER** ☉	
Vanilla Ice Cream, Ghirardelli® Chocolate, Peanut Butter, Butterfinger® Chunks & Fresh Whipped Cream	
CHOCOLATE MINT ☉	
Vanilla Ice Cream, Monin® Mint, Ghirardelli® Chocolate, Mini Chocolate Chips & Fresh Whipped Cream	
ROOT BEER FLOAT ☉	
Vanilla Ice Cream & Root Beer	

Pie 6

RICH CHOCOLATE CREAM or FRESH BANANA CREAM

*This item may be served undercooked. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Regarding the safety of these items, written information is available upon request. **These items contain Nuts. Please inform your server if you have any allergies.

Salads

add **GRILLED CHICKEN +5**
SALMON* or AHI +7.5**

CHOPPED WEDGE 6/9 ☉
Iceberg Lettuce, Applewood Smoked Bacon, Egg, Tomatoes, Blue Cheese, Chives & Cowboy Ranch Dressing

FARM 6.5/9.5 ☉
Mixed Greens, Cabbage, Radishes, Avocado, Carrots, Cucumbers, Tomatoes, Red Quinoa, Garbanzo Beans, Feta Cheese & Champagne Vinaigrette

NAPA** 6.5/9.5 ☉
Mixed Greens, Iceberg Lettuce, Dried Cranberries, Marcona Almonds, Goat Cheese & Goat Cheese Vinaigrette

SALMON SALAD* 16.5 ☉
Seared Salmon Fillet, Ginger Mustard, Baby Arugula, Kale, Feta Cheese, Tomatoes, Cucumbers & Lemon Vinaigrette

SEARED AHI*** 16 ☉
Mixed Greens, Cabbage, Avocado, Cashews & Asian Vinaigrette

CHINESE CHICKEN 13.5
Mixed Greens, Napa Cabbage, Orange Segments, Carrots, Red Peppers, Wonton Chips, Sesame Seeds & Asian Vinaigrette

Appetizers, FRIES + Sides

WINGS 13
Sticky Sesame, Buffalo, or Naked
HAND-CUT FRIES 5.5 ☉
"LOADED" FRIES 7 ☉
Applewood Smoked Bacon, Cheese Sauce, Sour Cream & Chives
TATER TOTS 6.5
Chorizo & Habanero Cheese Sauce
ZUCCHINI FRIES 7
Parmesan Cheese & Ranch Dressing
SWEET POTATO WAFFLE FRIES 6
Yogurt & Maple Dipping Sauces
ONION RINGS 6
BBQ Sauce
DOUBLE TRUFFLE FRIES 6.5 ☉
Truffle Aioli, Truffle Oil & Parmesan Cheese
MAC & CHEESE 6
Topped with Toasted Panko
COLESLAW 3 ☉

☉ This item can be modified for gluten sensitive guests. Zinburger is not a gluten-free environment. Products containing gluten are prepared in our kitchen. Please inform your server of your gluten sensitivities. Please be aware that during normal kitchen operations involving shared cooking and preparation areas, including common fryer oil, the possibility exists for food items to come in contact with other food products. Due to these circumstances, we are unable to guarantee that any menu item can be completely free of allergens.

WINE

6oz. + 9oz. + Bottles

White

RIESLING 6/8/23

Snoqualmie - Columbia Valley, Washington

PINOT GRIGIO 8.5/12/33 ©

Tangent - Edna Valley, California

PINOT GRIS 10.5/14.5/41

Cedar + Salmon - Willamette Valley, Oregon

SAUVIGNON BLANC 8/11/31

Hess Shirtail Ranches - North Coast, California

SAUVIGNON BLANC 9/12.5/35

The Crossings - Marlborough, New Zealand

CHARDONNAY 8.5/11.5/33

Moobuzz - Monterey, California

CHARDONNAY 9/12.5/35

Wente Vineyards - Livermore Valley, California

Rosé

WASHINGTON BLEND 8.5/12/33

Magnificent Wine Co. - Columbia Valley, Washington

Sparkling

PROSECCO 9.5/37

La Marca - Veneto, Italy

Red

PINOT NOIR 10.5/14.5/41

Angeline - Russian River Valley, California

PINOT NOIR 12.5/17/49

BR Cohn Silver Label - North Coast, California

RED BLEND 7.5/10.5/29

19 Crimes - South Eastern Australia

RED BLEND 9.5/13/37

Renwood The Cleaver - California

PETIT SIRAH/ZINFANDEL 11.5/15.5/45

Phantom by Bogle Vineyards - California

MALBEC/SYRAH 7/10/27 ©

Tilia - Mendoza, Argentina

ZINFANDEL 9/12.5/35

Plungerhead - Lodi, California

ZINFANDEL 10/14/39

Cline Cellars Ancient Vines - Contra Costa County, California

CABERNET SAUVIGNON 9/12.5/35

Kunde - Sonoma Valley, California

CABERNET SAUVIGNON 11.5/15.5/45

Freakshow - Lodi, California

CABERNET SAUVIGNON 13.5/18/53

Educated Guess - North Coast, California

Beer

BOTTLES & CANS

Bud Light® American Light Lager

5 Missouri

Angry Orchard® "Crisp Apple Hard Cider" ©

6 New York

Truly Wild® Berry Hard Seltzer

5.5 Massachusetts

Corona® Extra or Corona® Premier

6 Mexico

Fat Tire® Belgian Style Ale

6.5 Colorado/North Carolina

Samuel Adams® Sam '76 12oz. CAN

6 Massachusetts

Guinness® Draught 14.9oz. CAN

7 Ireland

PINTS + Twenties

Coors Light® Domestic Light Lager

5/6 Colorado

Modelo® Especial™

6/7 Mexico

Blue Moon® Belgian White

6/7 Colorado

Samuel Adams® Seasonal

6/7 Massachusetts

Lagunitas IPA

7/8 California

Stella Artois® European Lager

7/8 Belgium

PLEASE CHECK OUT OUR CHALKBOARD FOR MORE
Local Beer Selections

Lemonade + ICED TEA

Black & Blue Lemonade 4

Signature House-Made Lemonade, Fresh Blackberries, Blueberry Purée & Lemon

Cucumber Mint Lemonade 4

Signature House-Made Lemonade, Fresh Cucumber, Simple Syrup & Mint

Strawberry Lemonade 4

Signature House-Made Lemonade, Monin® Strawberry & Fresh Lemon Juice

Signature House-Made Lemonade 3.5

Made from Scratch Daily with Fresh Lemon Juice, Water & Simple Syrup

Zinburger Iced Tea 3.5

Signature Zinburger Tropical Passion Fruit Black Iced Tea (Unsweetened)

Half & Half 3.5

Half Signature House-Made Lemonade & Half Zinburger Iced Tea

WE PROUDLY SERVE COCA-COLA® PRODUCTS.



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KIDS MENU

(12 & Under)

INCLUDES A DRINK & CHOICE OF HAND-CUT FRIES,
SWEET POTATO WAFFLE FRIES OR RANCH SALAD

Food

- HAMBURGER* 7
- CHEESEBURGER* 7
- TURKEY BURGER 7
- CHICKEN STRIPS 7
- GRILLED CHEESE 7
- PB & J 5
- VEGGIE BURGER 7
- GRILLED CHICKEN SANDWICH 7
- MAC & CHEESE 5

Drinks

(MAKE IT A SHAKE OR FLOAT +2)

FROM THE FOUNTAIN

Coca-Cola®, Diet Coke®, Dr Pepper®, Sprite®,
Fanta® Orange, Ginger Ale, Barq's® Root Beer

STRAWBERRY LEMONADE

CHERRY VANILLA COLA

Shakes & FLOATS 4

CHOCOLATE, VANILLA *or* STRAWBERRY SHAKE
ROOT BEER *or* ORANGE CREAM FLOAT

Zinburger

***We use premium Certified Angus Beef® on our burgers**
All kids burgers are served well-done per health code requirements

HAPPY HOUR

DINE-IN ONLY

Monday-Friday 3pm to 6pm

Plain & Simple Burger 5*

LETTUCE, TOMATO & MAYO

Sides 4

HAND-CUT FRIES

PLAIN TATER TOTS

DOUBLE TRUFFLE FRIES

Truffle Aioli, Truffle Oil & Parmesan Cheese

ZUCCHINI FRIES

Parmesan Cheese & Ranch Dressing

SWEET POTATO WAFFLE FRIES

Yogurt & Maple Dipping Sauces

SMALL FARM SALAD

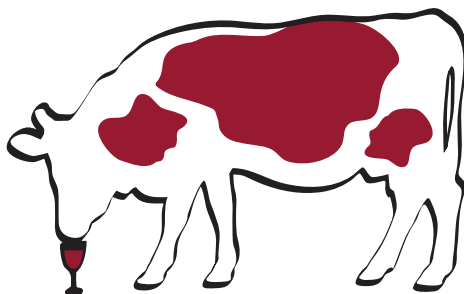
Mixed Greens, Cabbage, Radishes,
Avocado, Carrots, Cucumbers,
Tomatoes, Red Quinoa, Garbanzo
Beans, Feta Cheese & Champagne
Vinaigrette

SMALL CHOPPED WEDGE

Iceberg Lettuce, Applewood Smoked
Bacon, Tomatoes, Egg, Blue Cheese,
Chives & Cowboy Ranch Dressing



(A) GET THE APP



*These foods may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

HAPPY HOUR

DINE-IN ONLY

Monday-Friday 3pm to 6pm

1/2 Price Wine By The Glass

1/2 Price Draft Beer

Well Drinks 4.5

Specialty Cocktails 5.5

PINEAPPLE DAIQUIRI

Sailor Jerry® Spiced Rum, Malibu® Coconut Rum, House-Made Sour & Pineapple

MOSCATO MANGO WHITE SANGRIA

Barefoot® Moscato, Grand Marnier®, Mango Real, Fresh Pineapple, Lemon & Strawberry

GIRL NEXT DOOR

Smirnoff® Vodka, Hiram Walker® Triple Sec, Monin® Strawberry Syrup,
Fresh Strawberry & Lemon

ZIN MARGARITA

Sauza® Silver Tequila, Triple Sec, House-Made Sour, Salt Rim & Fresh Lime

RED ZINGRIA

Red Zinfandel, Hiram Walker® Triple Sec, Simple Syrup, Raspberry Purée,
Fresh Lime & Orange

1/2 Price
BOTTLES *of Wine*

Wednesdays
All Day

Zinburger