Cafe Zellerbach

Beverages

White Wines
Carica Sauvignon Blanc $10
Dry Creek Chenin Blanc $9
Raymond Chardonnay $8
Trefethen Chardonnay $12

Red Wines
Louis Martini Cabernet Sauvignon $8
Eberle Cabernet Sauvignon $12
Coppola Merlot $10
MacMurray Ranch Pinot Noir $10
Rock Wren Syrah $12

Sparkling Wine
Roederer Brut Sparkling Wine $14

Beer
Sierra Nevada Pale Ale
Drake's Hefe
Bison Organic Hop Cuvee
Trumer Pilsner
Anchor IPA
Red Trolley Ale

Non Alcoholic
Spring Water $3
Sparkling Water
Flavored Soda
Soda
Coffee
Tea

Intermission Snacks
Spiced Almonds $4
Cookies $2
Homemade Bars $3
Two Degree Bars $3
Red Velvet Cupcake $4
Chocolate Tart $4
Seasonal Fruit Tart $5

Pre Performance Dining Menu

Soup $8
Hot Noodle Soup
miso, soba noodles, tofu, ginger roast squash
scallions, bok choy, radish

Cold Noodle Salad
ginger-lime dressing, cucumber, radish, kimchi

Wilted Kale & Chayote Squash Salad
spiced kale, chayote squash, rainbow carrots,
crème fraiche dressing

Tortilla
potato, chorizo, sweet onion, peppers and greens

Ham & Manchego Sandwich
niman ham, manchego, fig spread

Mary's Chicken Breast Sandwich
napa cabbage slaw, thai chili aioli, cress

Vegetarian Sandwich
creamy horseradish, tomato yuzu jam, arugula

Seared Tuna Plate
seared tuna, couscous, cilantro relish, cerignola olives,
gigante beans, preserved lemon vinaigrette

Brined + Roasted Chicken
fruit relish, apple-turnip-cabbage, tagarishi dressing

Vegetarian Platter
kale salad, demitasse of soup, couscous salad

Chickpea crusted Salmon
israeli couscous, raita, harissa

Sweet Tangy Short Rib Bruschetta
pickled radish, fennel, cress

Tapas $14
spiced lamb meatball, brandade, salumi