

ZIGZAG ASPEN CO.

A LA CARTE or 2 COURSE PRE-FIXE \$45



TO START

SEASONAL SOUP

butternut squash – 18

SOUPE A L'OIGNON

melted onions, bone broth, cognac, brioche croutons, gruyère – 21

HARICOTS VERT

grilled string beans, roasted walnuts, lemon butter sauce – 21

BIB SALAD

butter lettuce, dijon red wine vinaigrette, chives – 23

SHRIMP COCKTAIL À LA ZZ

bouillon poached, New England style sauce – 28

ZZ GRILLED CHEESE

sourdough, gruyere, mornay sauce, caramelized onions & chimichurri – 26

MUSSEL + FRIES *

shellfish broth, prawn butter, roasted fennel – 36

ENTRÉES

KABOCHA SQUASH RAVIOLI

brown butter mascarpone sauce, sage, celery leaves, crispy capers – 32

FRIED CHICKEN SANDWICH

red slaw, pickles, spicy remoulade, spicy honey – 26

ZZ BURGER

wagyu smashed patty, pickles, raclette cheese, caramelized onions, bordelaise sauce – 30

WOOD-FIRED PIZZA

white, pomodoro, meat me – 31/26/28

LEMON BRICK CHICKEN *

herb and lemon smashed potato's, garlic confit gravy – 43

CAST-IRON STEEL HEAD TROUT *

with cauliflower purée, spicy greens, crispy parsley leaves – 47

* \$10 Pre-fixe Supplement

VIN BTG

White

2022 Trimbach Pinot Blanc Alsace – 16

2021 SOM Riesling Zillahh Hills Columbia Valley – 18

2023 Antonella Corda Vermentino di Sardegna – 20

2022 Henry Pelle Menetou Salon Sauvignon Blanc – 22

2022 Talley Vineyards Chardonnay Arroyo Grande – 24

2022 Mary Taylor Passy Le Clou Chablis – 26

2023 Daniel Dampé Les Fourchaume 1er Cru Chablis – 34

Red

2022 Domaine Pelaquié Cotes du Rhone Rouge – 16

2022 Two Kings Pinot Noir Sonoma County – 18

2022 Ciacci Piccolomini Rosso di Montalcino – 22

2022 Il Bruciato Cabernet Blend Tuscany – 24

2015 Ferrand-Lartigue St Emilion Grand Cru – 30

2021 Domaine Thenard Givry 1er Cru – 30

2021 Jean Fery Cote de Nuits 'Les Magny' – 42

Sparkling

Simonnet Febvre Cremant de Bourgogne – 16

Mongarda Valdobbiadene Superiore Brut – 18

Perrier Jouet Grand Brut – 36

Rosé

Minuty Prestige – 18

Entourage – 18

