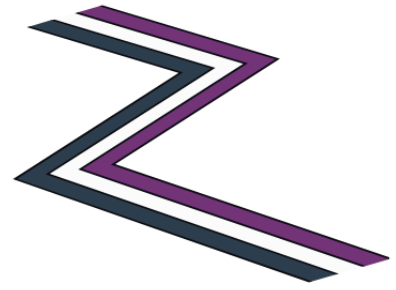


BAR MENU



CHEF MARK CONNELL

***BLACK RIVER OSETRA CAVIAR MP (F)**

classic accoutrement

***7X WAGYU "SMASH BURGER" 33**

potato bun, American cheese, onion, lettuce, ZZ sauce

***7X WAGYU "BAVETTE" STEAK 50**

Lyonnais potatoes, truffle demi glace, arugula

CHICKEN CAPRESE 40

lemon caper beurre blanc, heirloom tomato, buffalo mozzarella, arugula, balsamic vinaigrette

***OYSTERS ON THE HALF SHELL 6-24 12-48 (SF)**

Island Creek oysters, red wine mignonette, cocktail sauce

FRENCH FRIES 10

garlic aioli

KEY

V – vegan | VG – vegetarian | GF – made without gluten | N – tree nuts | F – fish | SF – shellfish (crustacean & mollusc)

Please be aware that our food may contain or come into contact with common allergens, including wheat, milk, eggs, tree nuts, and soy.

If you have a food allergy, please inform your server. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

**ZIGZAG
ASPEN, CO.**

SUMMER '26
THE HOME OF CHALET CASUAL