



We are proud to support local farmers and producers by using locally grown, organic, and fair-trade ingredients in our dishes whenever possible.

"A mandatory charge equal to 18% of the cost of food and beverage will be added to your bill and will be distributed to the service staff (waiters, bussers, captains, and bartenders) as a gratuity. NO OTHER CHARGES ON THIS RECEIPT ARE PURPORTED OR INTENDED TO BE A GRATUITY FOR THE SERVICE STAFF AND NO OTHER CHARGES WILL BE DISTRIBUTED TO THE SERVICE STAFF AS A GRATUITY. A separate charge of 2% will be added to your bill as an Administrative Fee - which will be retained by the Hotel to defray its administrative costs. The Administrative Fee is NOT a gratuity and will not be distributed to the service staff."

Zena Hour

DRINK

Specialty Cocktails

\$12

Watermelon Mint

Watermelon Vodka, Watermelon Juice, Lime,
Champagne

Berry Refreshing

Strawberry Gin, Lemon Juice, Basil Syrup,
Tonic

Cucumber Gun

Gin, Cucumber Syrup, Green Tea, Lime

Sweet Inferno

Chile Infused Tequila, Lime, Pineapple Juice

Wine

HOUSE WHITE

\$7

HOUSE RED

\$7

HOUSE ROSE

\$7

Beer

BORN BOHEMIAN PILSNER

\$6

MILLER LITE LAGER BTL

\$6

Liquor

WELL DRINKS

\$9*

*Additional beverage charge for mixed drinks.

Zena Hour

EAT

GINSBURGER

Double Stack Beef Patties, Smashed Jalapenos & Onions, Chihuahua Cheese, Mojo Aioli, Crispy Onions, Toasted Brioche Bun, Served with French Fries

\$10

HUMMUS

Served with Grilled Flatbread & Olives

\$6

JALAPENO BLACK BEAN DIP

Served with Plantain, Taro Root & Tortilla Chips

\$6

SHAWARMA WINGS

Pickled Peppers, Cucumber Yogurt

\$10

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