



BAR & LOUNGE

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 CONTRACT 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.

Dinner

Sharables

ZENA MEZZE 21

Falafel, Marinated Olives, Hummus, Marinated Goat Cheese, Pickled Peppers, Grilled Naan

SHAWARMA SPICED CHICKEN WINGS 18

Pickled Peppers, Parsley, Sesame Seeds, Smoky Lemon Ranch

BEEF AND LAMB KOFTA 27

Ground Lamb and Beef with Sumac Pickled Red Onion, Tomato, Cucumber and Creamy Yogurt

CHICKEN SKEWERS 25

Yogurt Marinated Chicken with Charred Lemon Vinaigrette

SHRIMP SKEWERS 30

Grilled Marinated Shrimp, Smoked Paprika, Sherry Vinegar

EMPOWER GREENS 17

Kale, Shaved Brussel Sprouts, Quinoa, Toasted Pepitas, Roasted Corn, Roasted Peppers, Red Onion, Creamy Lime Vinaigrette

AJI AMARILLO CAESAR* 15

Romaine, Charred Onion, Chickpeas, Cilantro, Rustic Croutons, Feta Cheese, Peruvian Chile & Anchovy Dressing

add Chicken Skewer	8
add Grilled Marinated Shrimp	12
add Chickpea Falafel	8
add Beef & Lamb Kofta	11

Hands On

CRISPY CHICKEN SANDWICH 24

Buttermilk Ranch Battered Chicken Thigh, Creamy Pickled Cabbage Slaw, Green Tomato, Toasted Potato Bun, Served with French Fries

ZENA GINSBURGER 26

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

BOCADILLO & CHIPS 22

Grilled Rustic Bread with Spanish Cured Chorizo, Baby Arugula, Roasted Piquillo Peppers and Garlic Sherry Aioli

Large Plates

MUSHROOM TWO-WAY FARROTTO 30

Farro Risotto, Cashew Cream, Parmesan Cheese, Butternut Squash, Black Kale, Tempura Enoki Mushrooms, Sauteed Royal Oyster Mushrooms (V)

FISH OF THE DAY 34

Garlic Mashed Potatoes, Sauteed Spinach, Tomato and Green Olive Caper Relish, Charred Lemon Vinaigrette

ZAATAR CHICKEN BREAST 30

Creamy Saffron Pearl Pasta, Sauteed Kale, Castelvetrano Olives, Preserved Lemon & Roasted Chicken Jus

BAHARAT BRAISED SHORT RIB 41

Braised Pickled Purple Cabbage, Applewood Smoked Bacon, Sous Vide Asparagus, Carrot Puree

Dessert

WHITE CHOCOLATE MANGO MOUSSE 12

Tropical Fruit Medley

FLOURLESS CHOCOLATE CAKE 12

Compote, Chocolate Ganache

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

Drinks

Specialty Cocktails

THE BELL HOOKS UP 9

Miller Lite & El Tequileno

EMBER & SPICE 17

Del Maguey Mezcal | Pomegranate | Lemon | Harissa

MOONLIT ORCHARD 17

Hendrick's Gin | Elderflower | Pear | Lemon

ANDEAN SUNDOWN 17

Pisco | Peppercorn Vodka | Agave | Lemon

SMOLDERING OAK 17

Baby Jane/Buffalo Trace Bourbon | Cherry | Bitters | Smoke

FALL HARVEST 17

Catocin Hot Honey Rye | AppleJack | Lemon | Grenadine

SPICED PEAR 17

Ron Del Barrilito Rum | Pear | Campari | Orgeat | Lime | Cinnamon

SCARLET REIGN 17

Libelua Reposado | Capatelli | Pomegranate | Spiced Date Syrup | Lemon | Fino Sherry

BRUJA BEHAVIOR 17

Vida Mezcal | Apple Cider | Honey | Allspice Dram | Lemon |

Classic Cocktails

PETRA'S PALOMA	17
Del Maguey Mezcal or LALO Tequila Lime Grapefruit	
THE PERSERVERING PENICILLIN	17
Dewar's Scotch Honey Lemon Ginger	
THE GLASSBREAKER MARTINI	17
Grey Goose Vodka Dolin Dry	
GLADY'S B.'S BOULEVARDIER	17
1792 Small Batch Bourbon Campari Dolin Rouge	
EL DULCE DAIQUIRI	17
Ron Del Barrilito 2 Star Rum Lime Sugar	
BAKER'S BREW	15
ALB Vodka Mr. Black Espresso	
FEMINIST FIZZ	15
Aperol Mionetto Avant Garde	

Zero Proof Cocktails

ABSTINENT AFFAIR	12
Feragaia Distilled Alcohol-Free Spirit* Pineapple Mint Apple Ginger Salt	
FAUX FIZZ	12
Black Currant Honey Lime	
TEMPERED TONIC	12
Cranberry Lemon Almond Bitter Orange Gentian Rosemary	

Bottled Beer

AUSTIN EASTCIDERS DRY CIDER	9
Cider / Austin, Texas / ABV 5.0	
ANGRY ORCHARD	9
Cider / Hudson Valley, New York / ABV 5.0	
MILLER LITE	9
Lager / Milwaukee, Wisconsin / ABV 5.0	
COORS LIGHT	9
Lager / Golden, Colorado / ABV 4.2	
MICHELOB ULTRA	9
Lager / St. Louis, Missouri / ABV 4.2	
MODELO ESPECIAL	9
Lager / Mexico / ABV 4.4	
SAMUEL ADAMS BOSTON	9
Lager / Cambridge, Massachusetts / ABV 5.0	
BLUE MOON	9
Belgian-style Wheat / Golden, Colorado / ABV 5.4	
DENIZENS ANIMAL HAZY	9
IPA / Baltimore, Maryland / ABV 6.3	
BELL'S TWO HEARTED	9
IPA / Kalamazoo, Michigan / ABV 7.0	
PERONI NASTRO AZZURRO	9
Pilsner / Rome, Italy / ABV 5.0	
PERONI NASTRO AZZURRO 0.0	9
Lager / Rome, Italy / ABV 0	

Draft Beer

16oz. 21oz.

CIGAR CITY MADURO	9	12
Brown Ale / Tampa, FL / ABV 5.5		
RAR GROOVE CITY	9	12
Hefeweizen / Cambridge, MD / ABV 5.2		
CIGAR CITY JAI ALAI	9	12
IPA / Tampa, FL / ABV 6.5		
DENIZENS BORN BOHEMIAN	9	12
Pilsner / Baltimore, MD / ABV 4.17		

Champagne & Sparkling

SALASAR CREMANT DE LIMOUX	13	60
Limoux, France		
MIONETTO PROSECCO BRUT AVANTGARDE	12	58
Veneto Region, Italy		
LANSON CHAMPAGNE BRUT BLACK LABEL 375ml	45	130
Champagne, France		

Rosé

STUDIO BY MIRAVAL	14	65
Côtes de Provence, France		
WHISPERING ANGEL	17	80
Côtes de Provence, France		
LA FÊTE DU ROSÉ	18	90
Côtes de Provence, France		
CHANDON BRUT ROSÉ	18	90
Napa Valley, California		

White Wine

SAINT CLAIR SAUVIGNON BLANC Marlborough, New Zealand	15	70
WHITEHAVEN SAUVIGNON BLANC Marlborough, New Zealand	15	70
TWOMEY SAUVIGNON BLANC Napa, California	24	115
PONZI PINOT GRIS Willamette, Oregon	15	70
MARGOTE CHARDONNAY Vin de France	14	65
CAMBRIA KATHERINE'S VINEYARD CHARDONNAY Santa Maria Valley, California	15	70
CHALK HILL CHARDONNAY Sonoma Coast, California	16	75
PIATELLI VINEYARDS TORRONTES Bordeaux, France	12	55
PACO & LOLA ALBARIÑO Rias Baixas, Spain	15	70
PIEROPAN SOAVE CLASSICO Veneto, Italy	14	65
TERLATO PINOT GRIGIO FRUILI Friuli Colli Orientali, Italy	13	62
DOMAINE LAROCHE ST. MARTIN CHABLIS Chablis, France	26	20

Red Wine

A BERTHET RAYNE BLEND	13	60
Cotes-du-Rhone, France		
ROUTESTOCK	16	80
CABERNET SAUVIGNON		
Napa Valley, California		
TENUTA DI COLLOSORBO	17	80
ROSSO DI MONTALCINO SANGIOVESE		
Montalcino, Italy		
IL POGGIONE	25	120
ROSSO DI MONTALCINO		
Montalcino, Italy		
SIDURI PINOT NOIR	15	72
Willamette Valley, Oregon		
PANDEMONIUM RED BLEND	25	120
Paso Robles, California		

By The Bottle

CANARD DUCHENE LEONIE BRUT 375ml	65
Champagne, France	
PERRIER- JOUET CHAMPAGNE BRUT BELLE EPOQUE	300
Sonoma, California	
DOM PERIGNON CHAMPAGNE BRUT VINTAGE	500
Champagne, France	
CANARD DUCHENE CHARLES VII SMOOTH ROSÉ	95
Champagne, France	
L'AVENTURE OPTIMUS RED BLEND	160
Paso Robles, California	
BEAUX FRERES PINOT NOIR	180
Willamette Valley, Oregon	
FREEMARK ABBEY CABERNET SAUVIGNON	200
Napa Valley, California	