

# ZEST

BY CHEF CINDY HUTSON

## BAR BITES

<b>CHEF'S SPECIAL FLAT BREAD</b>	15	<b>CAST IRON CHARRED CALAMARI</b>	15
		grilled lemon, blistered shishito peppers, preserved orange glaze	
<b>MARGHERITA FLATBREAD</b>	13	<b>ZEST TRIFECTA BURGER</b>	12
vine ripe tomato, mozzarella, parmesan, fresh basil		certified angus beef, chuck and short rib, truffled aioli, artisanal greens, tomatoes, grilled onions, manchego cheese, brioche bun	
<b>GOLD TEQUILA QUESO</b>	12	<b>50/50 MEATBALL</b>	14
pico de gallo, yellow peppers, caribbean chips		ground certified angus beef and niman ranch ground lamb, aromatic spiced tomato sauce, house made goat's milk ricotta	
<b>BLACK BEAN HUMMUS</b>	12	<b>FRIES</b>	5
black bean corn salsa, cilantro crema, caribbean chips		parmesan or sweet potato	
<b>STONE OVEN JERK CHICKEN WINGS</b>	10		
pink peppercorn ranch dip			

## DESSERTS

### GLUTEN FREE BROWNIE BITES 6

caramel sauce

### HOMEMADE ICE CREAM COOKIE SANDWICHES 8

### MAKING WHOOPIE 6

homemade whoopee pie red velvet cake + white chocolate filling = chocolate dipping sauce

EXECUTIVE CHEF CINDY HUTSON | CHEF DE CUISINE MIKE FISCHETTI | HEAD MAITRE D' REGGIE PEARSON

BAR BITES | @ZESTMIAMI | WWW.ZESTMIAMI.COM

\*Please advise your server of any allergies or dietary restrictions\*

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.