

**BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER
IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.**

APPETIZERS

FIRECRACKERS

Fresh jalapeños dipped in fluffy Dos Equis beer batter and quick fried. Order by the piece. Filled with your choice of:

Cheese - \$2

Chicken and Cheese - \$2.50

Shrimp and Cheese - \$3

CANYON COUNTRY

SAMPLER - \$10

Cheese firecrackers, grilled Zuma wings, 7 layer dip, cheese and jalapeño quesadilla and a beef chimi served with dipping sauces.

CHIMICHANGITA

Your choice of chicken, black bean or shredded beef wrapped in a crispy flour tortilla with shredded jack and cheddar.

Served with chipotle dipping sauce.

\$2 Each / \$20 Dozen

B.B.Q. PORK SLIDERS - \$7

House-smoked pork, shredded and tossed with tangy B.B.Q. sauce.

Piled high on warm slider rolls.

SOUTHWEST SLIDERS - \$7

3 juicy mini burgers laced with hot peppers, topped with cheese and sauteed onions on fresh steamed potato rolls.

SOUTHWEST

SPRING ROLL - \$2 EACH

Zucchini, carrot, avocado, red pepper, and summer squash rolled in crispy flour tortillas. Served with an avocado salsa.

SEVEN LAYER DIP - \$6

Chipotle cream cheese, pinto beans, Ranchero sauce, scallions, jalapeños and shredded cheese baked until bubbly. Topped with sour cream and guacamole.

ZUMA WINGS \$7

Smoked roaster wings or tenders tossed in our own Zuma Hot sauce. Served fried or grilled with Bleu Cheese dipping sauce, celery and carrot sticks.

NACHOS CLASSICO - \$8

Western style nachos with all the goods in every bite. Chicken, beef or black bean with melted cheese, jalapeños, pinto beans and pico de gallo on crispy corn tortillas.

HOME MADE PORK CHILI VERDE

BOWL ...\$6 - CUP...\$4

New Mexican Style pork chili. Tender, slow cooked pork simmered with green chilis and tomatillos. Served with warm flour tortillas.

XX STEAMED MUSSELS - \$9

Mussels steamed with XX Amber, garlic, jalapeno, and cilantro.

GUACAMOLE - \$9

A molcajete filled with our fresh guacamole. Made with Haas avocados, fresh lime, garlic, onion, tomato, salt and pepper.

COCONUT SHRIMP - \$8

Plump shrimp golden fried in a coating of shredded coconut. Served in a pool of coconut, lime and habenero sauce.

EMPANADAS - \$4 EACH

Crispy pastry filled with spicy mexican chorizo, diced potato and smoked cheese. Served with Ranchero dipping sauce.

CHEESE NACHOS - \$5

A pile of fresh cooked chips with melted jack and cheddar with salsa and sour cream.

CHILI CON QUESO

Home made with real jack and cheddar cheese, jalapeños, green chilis, spices and tomato.

BOWL ...\$4 - DISH...\$2

WITH SPICY MEXICAN CHORIZO

BOWL ...\$6 - DISH... \$4

TACOS A LA CARTA

BRISKET TACO - \$3

House smoked brisket in a flour tortilla with B.B.Q. sauce lettuce and pico de gallo.

CHORIZO

AND POTATO TACO - \$3

Spicy chorizo, potato and roast poblanos in thick corn tortillas with cheese, pico de gallo and a creamy avocado dressing.

CRISPY TACO - \$2

A warm, crispy corn tortilla filled with spicy chicken or ground beef, or pico de gallo, cheese and shredded lettuce.

BUFFALO CHICKEN TACO - \$3

Tender grilled chicken breast tossed in buffalo sauce with shredded lettuce and home-made Bleu cheese dressing.

GRILLED SHRIMP TACO - \$3

Marinated grilled shrimp folded in a soft white corn tortilla and topped with queso cotija and mango salsa cruda.

CARNITAS TACO - \$3

Tender roasted pork in thick corn tortillas, with lettuce, pico de gallo, cotija cheese and fresh cilantro.

SALADS

GRILLED FAJITA SALAD - \$11

Mixed mesclun greens topped with caramelized onions and peppers, guacamole, sour cream, pico de gallo, and black beans with your choice of grilled chicken or steak.

CAESAR SALAD - \$8

The original Alex Caesar Cardini Salad. Origin Tijuana, circa 1928. Fresh romaine, queso cotija, croutons and our homemade Caesar dressing.
Add Chicken or Steak - \$3 Shrimp Add \$5

ZUMA GREENS - \$7

Mixed mesclun greens with ripe tomatoes, red onion, queso cotija and tortilla croutons.
Add Chicken or Steak - \$3 Shrimp Add \$5

ZUMA TACO SALAD - \$10

Mixed greens in a crispy tortilla shell topped with black beans, guacamole, sour cream, pico de gallo and shredded jack and cheddar cheese with your choice of:
Spicy Chicken or Ground Beef Taco Meat

CURRIED CHICKEN SALAD - \$10

A bed of Mesclun greens topped with a generous scoop of curried chicken breast blended with curry, lime juice, honey, mayonaise, ginger, apples, onions, and celery.

TEXAS B.B.Q.

Served with homemade jalapeño cheddar corn bread and watermelon with a choice of two sides.

B.B.Q. RIBS APPETIZER - \$9

House - smoked country style ribs tossed in our homemade B.B.Q. sauce.

B.B.Q. RIBS

HALF RACK - \$13 / FULL RACK \$18

House-smoked St. Louis style pork ribs, finished over mesquite with a side of our house B.B.Q. sauce.

B.B.Q. BRISKET - \$15

Slow smoked for 12 hours, thin sliced and drizzled with our homemade B.B.Q. sauce.

B.B.Q. COMBO PLATE - \$20

A sampling of 3 of our B.B.Q. items.

B.B.Q. CHICKEN

QUARTER - \$5 / HALF - \$8 / WHOLE - \$14

Spiced rubbed, smoked, dipped in B.B.Q. and grilled over mesquite.

PULLED PORK - \$13

Slow smoked, hand shredded and tossed with a bit of our tangy B.B.Q. sauce.

ANDOUILLE SAUSAGE - \$13

Smokehouse fresh Andouille sausage grilled over mesquite.

B.B.Q. COMBO DINNER FOR 4 - \$45

1/2 Chicken, a full rack of ribs, brisket, pulled pork and Andouille Sausage with 4 sides.

SIDES

Beans, Cole Slaw, Hand Cut Fries, Mac and Cheese, Potato Salad, Grilled Vegetables

WOOD FIRED GRILL

PESCADO MAZATLÁN - \$12

Pan roasted fish of the day with grape tomato, red onion, thin sliced jalapeno and finished with lime butter. Served with rice and fresh sautéed spinach.

TEQUILA CHICKEN - \$10

Boneless chicken breast marinated in citrus juices, wood grilled and nestled in a pool of gold tequila, arbol chile and mango cream. Served with rice, grilled vegetables and fresh mango salsa cruda.

TEXAS STRIP SIRLION - \$17

Thick cut Choice Texas Strip Sirlion topped with chipotle butter. Served with homemade fries and seasonal vegetables.

BORDER JAMBALAYA - \$14

Paella - like dish of shrimp, chicken, Andouille sausage, poblano chiles and rice all in rich spicy, Creole sauce.

SIZZLING GRILLED FAJITAS

Every order comes with sizzling caramelized onions and bell peppers. Served with rice, beans, sour cream, guacamole, pico de gallo and three warm flour tortillas.

CHICKEN, STEAK OR PORTABELLO - \$11

Marinated in our own blend of spices and wood grilled.

CADILLAC FAJITA - \$16

Mesquite grilled Choice Texas Strip Sirlion dusted with our own fajita spices or rubbed with garlic. Served with all the fajita goods.

BAJA BONANZA - \$15

Some of each. Plump shrimp, chicken and steak.

BLACKENED COMBO FAJITA - \$13

Cajun spiced, pan blackened chicken breast and steak.

SHRIMP - \$15

Succulent, marinated, large, wood grilled shrimp.

WOOD GRILLED QUESADILLAS

Large, wood grilled flour tortilla filled with jack and cheddar cheese. Served with sour cream and pico de gallo. Your choice of:

SPINACH, TOMATO AND GOAT CHEESE - \$9

THREE CHEESE - \$8 GRILLED CHICKEN - \$9 GRILLED STEAK - \$9

Make it a meal with rice and beans for \$1.95. Add your favorite fillings for .95 cents each.

AVOCADO SLICES, EXTRA CHEESE, GUACAMOLE, RED ONION, SPINACH, PICO DE GALLO, CAMELIZED ONION, CAMELIZED PEPPERS, CHOPPED TOMATO, JALAPEÑOS, EXTRA SOUR CREAM

ENCHILADAS

ENCHILADAS VERDES - \$8

Three corn tortillas filled with shredded chicken. Topped with jack, cheddar cheese and a salsa verde of tomatillos, green chiles and cilantro. Served with pinto beans and rice.

ENCHILADAS ROJO - \$8

Savory shredded beef wrapped in three corn tortillas, smothered in a rich New Mexican chili gravy and topped with melted cheese. Served with pinto beans and rice.

CRAB, SPINACH & ARTICHOKE ENCHILADA - \$13

A stacked enchilada with crabmeat, artichoke hearts and spinach topped with a creamy tomatillo sauce and melted cheese. Served with rice and black beans.

VEGETABLE ENCHILADAS - \$8

Three corn tortillas filled with sautéed carrots, zucchini, red peppers, onions, summer squash and goat cheese. Topped with ranchero sauce, jack and cheddar. Served with black beans and rice.

ENCHILADAS CON QUESO - \$8

Three corn tortillas filled with onions, jack and cheddar. Topped with red ranchero sauce and more melted cheese. Served with black beans and rice.

BURRITOS

BLACK BEAN BURRITO - \$8

Savory vegetarian black beans, poblano chiles and onion rajas, tomato-cilantro salsa, ranchero sauce, rice and smoked mozzarella cheese.

JUÁREZ BURRITO - \$8

Stewed chicken and black beans or shredded beef and pinto beans with melted jack and cheddar cheese wrapped in a large flour tortilla, topped with melted cheese and Verde green chile salsa for chicken or roasted New Mexican chili gravy for the beef. Served with rice on the side.

BAJA FISH TACO - \$10

Crispy pollock wrapped in white corn tortillas and topped with spicy slaw, cotija cheese and jalapeño dressing. Served with black beans and rice.

TACOS AL CARBON - \$10

Three warm corn or flour tortillas filled with your choice of mesquite grilled marinated chicken, fajita steak, or portabello mushrooms with lettuce, cheese and pico de gallo. Served with rice and choice of pinto or vegetarian black beans.

CLASSIC CRISPY TACOS - \$9

Three warm, crispy, corn tortillas filled with your choice of beef, shredded chicken or grilled vegetable picadillo piled high with cheese, crisp lettuce and fresh pico. Served with rice and choice of black or pinto beans.

CADILLAC TACOS AL CARBON - \$13

Mesquite grilled Choice Texas Strip Sirloin dusted with fajita spice or rubbed with garlic and folded in double thick white corn tortillas with shredded lettuce, jack and cheddar cheese, and pico de gallo. Served with rice and pinto beans.

AL CARBON BURRITO CHICKEN,

STEAK OR PORTOBELLO MUSHROOMS - \$12

Wood-grilled marinated steak, chicken breast or portabello mushroom with green peppers, onion rajas, cheese and rice. Served with green tomatillo cilantro salsa and black beans for chicken; chile gravy and pinto beans for steak; and spicy Ranchero sauce and black beans for portabello.

Your choice:

WET - with sauce and melted cheese

DRY - no sauce or cheese

CHIMICHANGA - quick fried

COMBINACIONES

BEEF GORDO OR CHICKEN GORDO - \$13

A beef enchilada, a shredded beef burrito with red ancho chile gravy and a soft beef taco, or a chicken enchilada verde, a chicken burrito and a pulled chicken taco. Served with rice and pinto beans.

MIXED COMBO - \$13

A big chicken chimichanga, a cheese enchilada with spicy red sauce and a traditional beef taco in a corn tortilla. Served with rice and pinto beans.

ENCHILADA TRIO & TWO TACOS - \$13

A chicken enchilada with verde sauce, a beef enchilada with ancho chile gravy and cheese enchilada with red ranchero sauce along with one beef and one chicken taco. Served with beans and rice.

VEGETARIAN FEAST - \$13

Black bean burrito with pico de gallo and smoked mozzarella, a cheese enchilada, one soft grilled vegetable picadillo taco, rice and mixed greens.

SIDES

POTATO SALAD - \$3

HAAS GUACAMOLE

Side - \$2 / Dish - \$3.50

SOUR CREAM

Side - \$.50 / Dish - \$1.25

SHREDDED CHEESE - \$1.50

RICE - \$2

GRILLED VEGETABLES - \$3

4 FLOUR OR CORN

TORTILLAS - \$2

WATERMELON - \$1

PINTO OR BLACK BEANS - \$2

CORN BREAD - \$2

ZUMA GREENS

SIDE SALAD - \$3

JALAPEÑOS - \$.50

HOMEMADE FRIES - \$3

PICO DE GALLO - \$1

MARGARITAS

Please ask your server to see our extensive tequila and mezcal list!

PERFECT PATRON MARGARITA

\$14 GLASS - \$56 PITCHER

Patron Silver, Citronage liqueur and fresh lime juice. On the rocks or straight up.

JOE'S SPECIAL

\$8 GLASS - \$32 PITCHER

Sauza Hornitos 100% Blue Agave.

ZUMA MARGARITA

\$4 GLASS - \$16 PITCHER

Traditional margarita, tart and limey...on the rocks or frozen...with or without salt.

PRICKLY PEAR MARGARITA

\$8 GLASS - \$32 PITCHER

Prickly pear nectar, gold tequila and a splash of lime juice.

FLACA MARGARITA

\$7 GLASS - \$28 PITCHER

A "skinny" Margarita. Zapopan Reposada, fresh lime juice and agave nectar

NEON MARGARITAS

\$6 GLASS / \$24 PITCHER

Famous Zuma Margaritas and Daquiris in seven neon colors:

**STRAWBERRY
MELON
PEACH
BANANA
STRAWBERRY
& BANANA
RASPBERRY
BLUE CURACAO**

TRADICIONAL MARGARITA

\$7 GLASS - \$28 PITCHER

Zapopan Blanco 100% agave tequila, triple sec, a squeeze of fresh lime juice and a splash of simple syrup.

MARGARITA ZAPATA

\$9 GLASS - \$36 PITCHER

Trago Silver tequila, Cointreau, and a squeeze of fresh lime juice.

MANGO MARGARITA

\$7 GLASS - \$28 PITCHER

GRAND GOLD MARGARITA

\$9 GLASS - \$36 PITCHER

Sauza Gold Tequila, fresh lime, a splash of orange juice and Grand Gala.

FRUIT INFUSED MARGARITA

\$6 GLASS - \$28 PITCHER

Zuma's house-made infused tequilas in two fresh fruit flavors: Pineapple or Watermelon straight up or on the rocks.

CADILLAC MARGARITA

\$9 GLASS - \$36 PITCHER

El Jimador 100% Blue Agave, our fresh house-made sour and Cointreau.

SPECIALTIES AND SANGRIAS

MICHELADA CARLO - \$4

The Classic Tex Mex Beer Cooler
Tecate beer over ice with Cholula hot sauce, fresh lime juice with a salt rim.

DARK AND STORMY - \$7

Cruzan Old Navy Blackstrap dark rum and ginger beer served over ice with fresh lime.

MEXICAN HURRICANE - \$7

A cyclone of spiced and infused rums and tropical fruit juices.

SANGRIA CLASSICO

Full bodied red wine blended with citrus and fruit juices.

GLASS \$6

PITCHER \$24

SANGRIA BLANCO

A cool refreshing blend of fresh fruit, crisp white wine and liqueurs.

GLASS \$6

PITCHER \$24

CACTUS BOWL - \$7

Amaretto, light rum, spiced rum, lime juice and pineapple juice served on the rocks.

BIG SEXY - \$7

Vodka, triple sec, chambord, ginger ale, fresh lime and pineapple juice on the rocks.

ZUMA BUMA - \$7

Return of the "Original Zuma Buma"! Vodka, raspberry liqueur, orange juice and cranberry juice.

CERVEZA

MEXICO AND TEXAS

TECATE CAN..... \$3.50

DOS EQUIS AMBER...\$4.00

DOS EQUIS LAGER....\$4.00

SOL.....\$4.00

LONE STAR.....\$4.50

CARTE BLANCA.....\$5.50

BOHEMIA.....\$5.50

CORONA.....\$5.50

CORONALIGHT.....\$5.50

NEGRAMODELO.....\$5.50

PACIFICO CLARA.....\$5.50

EVERYWHERE ELSE

BUDWEISER.....\$3.75

BUD LIGHT\$3.75

COORS LIGHT.....\$3.75

P.B.R. 16 OZ CAN.....\$3.75

O'DOULS.....\$4.00

HEINEKEN.....\$5.25

AMSTEL LIGHT\$5.50

SIERRA NEVADA\$5.50

WOODPECKER CIDER..\$5.50

GUINNESS CAN.....\$6.75

DALE'S I.P.A. CAN.....\$6.00

DRAFTS

MYSTERY DRAFT

\$6 GLASS - \$24 PITCHER

DOS EQUIS AMBER

\$5 GLASS - \$20 PITCHER

DOS EQUIS LAGER

\$5 GLASS - \$20 PITCHER

HARPOON I.P.A.

\$6.00 GLASS - \$24 PITCHER

MILLER LIGHT

\$4.00 GLASS - \$16.00 PITCHER

SMUTTYNOSE PALE ALE

\$6 GLASS - \$24 PITCHER

NEGRA MODELO

\$6 GLASS - \$24 PITCHER

SAM ADAMS SEASONAL

\$6 GLASS - \$24 PITCHER

WACHUSETT BLUEBERRY

\$6 GLASS - \$24.00 PITCHER

YOUR SAFETY IS IMPORTANT TO US. PLEASE DO NOT DRINK AND DRIVE.

MOSTLY NON MEXICAN FOOD

* BURGERS

Half pound Burger grilled over mesquite. Served on a fresh bakery roll with home made french fries and watermelon.

*** ORIGINAL - \$7 ADD CHEESE \$7.50**

Topped with romaine lettuce, sliced tomato, and home made pickles.

*** BACON, B.B.Q. AND CHEESE - \$8**

Hickory smoked bacon with our homemade B.B.Q. sauce and melted cheese.

*** BLACK AND BLUE - \$8.50**

Handmade burger dusted with fajita spices, pan blackened and topped with blue cheese.

GRILLED PORTOBELLO BURGER - \$8.50

OK, it's not a burger. It is a grilled portobello cap, with grilled tomato, grilled red onion, melted smoked mozzarella cheese topped with dressed greens.

*** GUACAMOLE BURGER - \$8**

The original topped with fresh Haas guacamole.

* This product is served undercooked or cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

BEVERAGES

COKE, DIET COKE, SPRITE, GINGER ALE,
CLUB SODA \$2.00

BOTTOMLESS ICED TEA & HOT TEA
COFFEE - REGULAR & DECAF \$2.50

LEMONADE, I.B.C. ROOT BEER,
MEXICAN COKE, MEXICAN ORANGE FANTA
OR FRUIT JUICE - \$3
cranberry, grapefruit, pineapple, orange, mango or tomato

SMOOTHIES

\$ 4.25

VIRGIN STRAWBERRY MARGARITA
VIRGIN BANANA DAIQUIRI
VIRGIN PIÑA COLADA
FRESH FRUIT SMOOTHIE

SANDWICHES AND WRAPS

*** TEXAS STRIP STEAK SANDWICH - \$9**
Our marinated fajita steak grilled over mesquite, topped with peppers, onions, cheese, and served on a fresh toasted sub roll. Served with fries and watermelon.

PULLED PORK SANDWICH - \$8
Slow smoked, hand shredded and tossed with our tangy North Carolina B.B.Q. sauce. Piled high on a bulky roll, topped with cole slaw and pickles with home-made fries and a wedge of watermelon on the side.

CRISPY BUFFALO CHICKEN SANDWICH - \$8
Chicken breast marinated in Buffalo sauce with lettuce, tomato and home-made bleu cheese dressing, Served with home-made fries and watermelon.

CHICKEN CAESAR WRAP - \$8
Grilled chicken and our homemade Caesar salad wrapped in a soft flour tortilla. Served with home-made fries and a fresh melon wedge.

GRILLED CHICKEN BREAST SANDWICH - \$7
Fresh marinated chicken breast grilled over mesquite and served on a fresh roll topped with lettuce, sliced tomato, home-made pickles and fries. Add cheese for .50 cents.

B.B.Q. BRISKET SANDWICH - \$9
Slow smoked B.B.Q. brisket, thin sliced and drizzled with our homemade B.B.Q. sauce served open faced piled on Texas Toast with cole slaw and home made fries.

CURRIED CHICKEN SALAD WRAP - \$9
A large flour tortilla stuffed lettuce and with a generous scoop of curried chicken breast blended with curry, lime juice, honey, mayonaise, ginger, apples, onions, and cashews.

KIDS' MEALS \$3

BEEF OR CHICKEN TACO

CHICKEN FINGERS

GRILLED CHEESE QUESADILLA

HAMBURGER

HOT DOG

GRILLED CHICKEN TENDERS

CHICKEN OR BEEF ENCHILADA

For kids 12 and under. Kids' meals are served with a drink (fruit juice add \$1) and choice of rice and beans, grilled veggies, or french fries.

~ AN 18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE ~

CITY LUNCH

Our lunch menu is served from 11:00 AM to 3:00 PM.

QUESADILLA COMBOS

CHEESE QUESADILLA AND SALAD - \$5

Cheese and scallions folded in a large flour tortilla, grilled over wood and garnished with fresh pico and sour cream. Served with a Zuma greens side salad.

PULLED CHICKEN OR SHREDDED BEEF QUESADILLA AND SALAD - \$6

Shredded chicken or beef with jack and cheddar cheese folded in a large flour tortilla and grilled. Comes with fresh pico de gallo, sour cream and a Zuma greens side salad.

HOMEMADE CHILI

BOWL ...\$6 - CUP...\$4

New Mexican Style pork chili. Tender, slow cooked pork simmered with green chilis and tomatillos. Served with warm flour tortillas. Add a Zuma greens side salad to your Chili for \$1.95 more.

ENCHILADAS AND TACOS

DOS ENCHILADAS - \$6

Two enchiladas. Your choice of cheese with ranchero sauce, chicken with verde sauce, vegetable with ranchero sauce or shredded beef with red chile sauce. Wrapped in corn tortillas with jack and cheddar cheeses. Served with rice and beans.

ENCHILADA AND TACO COMBO - \$6

One chicken, beef or cheese enchilada plus a pulled chicken, shredded beef or grilled vegetable picadillo soft taco. Served with rice and beans.

TWO TACO PLATE - \$6

Pulled chicken, shredded beef or grilled vegetable picadillo. Wrapped in two corn or flour tortillas with crisp lettuce, cheese, and tomato. Served with rice and beans.

ENTREES

JALAPENO MAC AND CHEESE - \$7

Our southwestern twist on the classic. Penne and jalapenos in a cheesy sauce topped with breadcrumbs. Served with a salad.

QUARTER B.B.Q. CHICKEN - \$5

Spiced rubbed, slow smoked, dipped in B.B.Q. and grilled over mesquite. Served with homemade jalapeño cheddar corn bread, cole slaw and fries.

LUNCH FAJITA - \$7

Chicken, steak or portabello mushrooms with caramelized onions and sweet green peppers. Served with soft flour tortillas.

BORDER JAMBALAYA - \$9

A lunch sized serving of jambalaya: shrimp, chicken, Andouille sausage, rice and poblano chiles in a rich spicy creole sauce.

MANGO CHICKEN - \$8

Marinated, boneless chicken breast wood grilled and served with salsa verde, fresh mango salsa cruda, rice and Zuma greens.

SALADS

CAESAR SALAD - \$8

The original Alex Caesar Cardini Salad. Origin Tijuana, circa 1928. Fresh romaine, queso cotija, croutons and our homemade Caesar dressing.

GRILLED CHICKEN - \$10

GRILLED SHRIMP - \$13 OR STEAK - \$11

ZUMA GREENS - \$7

Mixed mesclun greens, ripe tomatoes, red onion, queso cotija and tortilla croutons.

GRILLED CHICKEN - \$9

GRILLED SHRIMP - \$12 OR STEAK - \$10

GRILLED FAJITA SALAD

Mixed mesclun greens topped with caramelized onions and peppers, guacamole, sour cream, pico de gallo and black beans.

With a choice of:

GRILLED CHICKEN - \$10

GRILLED SHRIMP - \$13 OR STEAK - \$11

ZUMA TACO SALAD - \$10

Mixed greens in a crispy tortilla shell topped with black beans, guacamole, sour cream, pico de gallo and cheese with your choice of spicy chicken or ground beef taco meat.

WRAPS, SANDWICHES, AND BURRITOS

CHICKEN CAESAR WRAP - \$7

Grilled chicken and homemade Caesar salad wrapped in a soft flour tortilla. Served with fries and a fresh melon wedge.

BACON CHEESEBURGER WRAP - \$7

Handmade burger topped with cheese, crisp bacon, lettuce, tomato, sliced onion with ketchup and mayo. Comes with fries and a wedge of watermelon

LUNCH BURRITOS - \$7

Shredded chicken with black beans, shredded beef with pintos or vegetarian black beans wrapped in a large soft flour tortilla with cheese and red or green chile sauce. Served with rice.

CHICKEN CLUB WRAP - \$8

Grilled chicken, crisp bacon, guacamole, chipotle mayo, lettuce and tomato wrapped in a flour tortilla. Served with fries and a melon wedge.

TEXAS STRIP STEAK SANDWICH - \$9

Our fajita steak grilled over mesquite, topped with peppers, onions, cheese, and served in a fresh toasted subroll. Comes with fries and a wedge of watermelon.

PULLED PORK SANDWICH - \$6

Slow smoked, hand shredded and tossed with our tangy B.B.Q. sauce and piled high on a small roll, topped with cole slaw and pickles. Comes with fries and watermelon.

CURRIED CHICKEN SALAD WRAP - \$9

A large flour tortilla stuffed lettuce and with a generous scoop of curried chicken breast blended with curry, lime juice, honey, mayonaise, ginger, apples, onions, and cashews.

B.B.Q. BRISKET SANDWICH - \$7

Slow smoked B.B.Q. brisket, thin sliced and drizzled with our homemade B.B.Q. sauce served on a small roll with cole slaw and home made fries.