



We proudly support farms
& fish purveyors who are
environmentally conscious.

We use natural beef, chicken,
pork & compost our food waste.

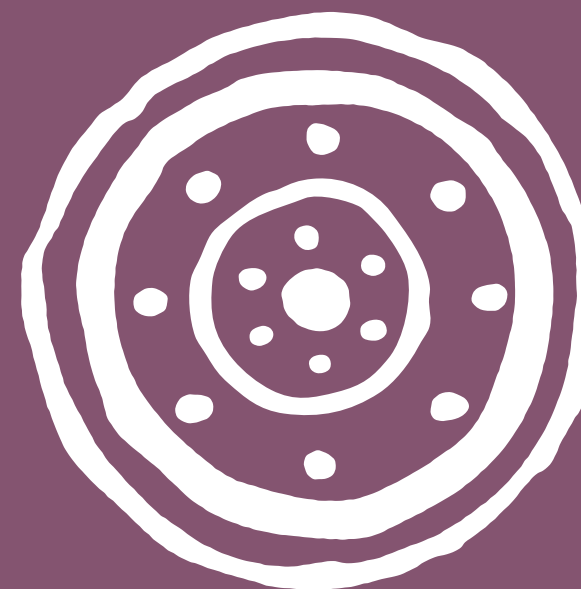
100% of our energy is offset
with wind power.

◆ **CONNECT** ◆

Facebook: [facebook.com/zologrill](https://www.facebook.com/zologrill)
Twitter: [@zologrill](https://twitter.com/zologrill)

Follow our chef on Twitter:
[@zolochefsmitty](https://twitter.com/zolochefsmitty)

ZOLOGRILL.COM





DINNER

Summer 2011

CHEF *Brett Smith*

SOUS CHEF *Jed Bednarski*

◆ **SPECIALS** ◆

SUNDAY

*Wisdom Farm Blue Corn
Fried Chicken*

MONDAY

BBQ Duck Tacos

TUESDAY

*Shrimp & Sweet
Potato Tamales*

WEDNESDAY

Tortilla Crusted Tuna

◆ **FOR THE TABLE** ◆

Chips & Salsa hatch salsa, house made corn chips	3
Guacamole mashed fresh, house made corn chips	8
Salsa Sampler salsa verde, hatch salsa, salsa de papi, mango-habañero	9
Queso Fundido warm queso, red pepper jam, poblano chiles, flour tortillas. <i>add chicken or chorizo \$4</i>	9
Empanadas black beans, oaxaca cheese, ranchero sauce	7
Blue Corn Fried Oysters slaw, jalapeño crema	12
Roasted Poblano Relleno tres quesos, roasted vegetables, black bean refritos	8
Smoked Pork Ribs herb charred, pickled chile salad	9
Sope Sampler black beans, oaxaca cheese, ranchero sauce	11

◆ **SOUPS & SALADS** ◆

add chicken \$4 or tilapia \$7

Gazpacho Verde cucumber-chile sorbet	5	Tortilla Soup 2011 roasted tomato broth, avocado, jicama, pickled anaheims, oaxaca cheese	6
Zolo Market Salad mixed greens, jicama, radish, cilantro, black beans, sherry vinaigrette	8	Summer Tomato Salad local tomatoes, farmers cheese, arugula, cascabel vinaigrette, house focaccia	9
Chile Salad greens, pickled anaheims, queso fresco, cilantro-lime vinaigrette	10	Smoked Chicken Salad romaine, pepitas, dried cranberries, polenta croutons, goat cheese vinaigrette	12

◆ **DINNER PLATES** ◆

Chile Rubbed Colorado Striped Bass saute of fresh peas, chorizo, seared greens and sweet potatoes, tomato salsa, pipian rojo	23
Wild Boar Pibil braised boar shoulder wrapped in banana leaf, achiote peppers, smokey black beans, roasted summer squash	19
Poblano and Spinach Tamales white bean puree, sauteed spinach, asparagus, poblano butter, red pepper chutney <i>add smoked bbq brisket or red chile pork \$4</i>	15
Flatiron Steak Adobado sweet potato fries, manchego cheese, house cured bacon, market greens	23
Pan Roasted Duck Breast duck confit & goat cheese enchilada, Wisdom Farm skillet egg, new mexican red chile	20
Wild Alaskan Salmon corn tamale, grilled asparagus, micro green salad, salsa verde	mkt
Chicken Enchiladas smoked cheese, crema, red, green chile or xmas. <i>add an egg \$1</i>	15
Seared Tilapia Tacos house corn tortillas, tomatillo salsa, avocado crema, black bean refritos	16
Pork Blade Steak creamed corn, roasted potatoes, seared greens, peach salsa	19

◆ **SIDES** ◆

Rice & Beans	3	Salsa	2
Guacamole	5	Seared Greens	4
Tortillas	2	House Made Chorizo	4
Roasted Vegetables	4	Poblano Tamale	4
Chicken Breast	4	Corn Tamale	4
Duck Confit Enchilada	5	Altan Alma Micro Salad	4

*Not all ingredients are listed. Please alert your server to any allergies.
Boulder County Health Department requires that restaurants state the consumption of raw food may be harmful to your health.
18% added to parties of 6 or more.*