

# ◆ LUNCH SPECIAL EVENT MENU ◆

## ◆ FOR THE TABLE ◆

**Guacamole and Chips** zolo love, mashed fresh, house made chips

**Chips and Salsa** hatch salsa, house made chips

## ◆ APPETIZERS ◆

**Zolo Market Salad** spinach, jicama, farmer's cheese, sherry vinaigrette

**Buffalo Red Chili** cilantro biscuit, crema, cattle beans

**Warm Roasted Beet Tart** caramelized onion, goat cheese, micro greens

**Empanadas** black beans, oaxaca cheese, ranchero sauce

## ◆ LUNCH PLATES ◆

**Chicken Enchiladas** chicken, smoked gouda, cheddar and jack cheese, red or green chile or xmas

**Colorado Tilapia Tacos** house corn tortillas. tomatillo salsa, avocado crema. black bean refritos

**Winter Squash Tamales** cauliflower puree, dried cranberry chutney, crispy brussels sprouts

**Chile Marinated Chicken Tacos** rice, beans, cotija cheese, salsa verde, corn tortillas de martinez

**Smoked Chicken Salad** chopped romaine, red onion rajas, roasted pepitas, dried cranberries polenta croutons, goat cheese vinaigrette

**Chile Salad** mixed greens, roasted chiles, queso fresco, corn salsa, cilantro lime vinaigrette

## ◆ DESSERT ◆

**Dessert Options Change Seasonally** please inquire for our current selection

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**OPTION A:** *For the Table - \$13 per guest*

**OPTION B:** *For the Table and Lunch Plates - \$16 per guest*

**OPTION C:** *For the Table, Appetizers and Lunch Plates - \$21 per guest*

**OPTION D:** *For the Table, Lunch Plates and Dessert - \$21 per guest*

**OPTION E:** *All four courses - \$26 per guest*

*\*all drinks are an additional charge - signature cocktail and bar packages available*

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**ZOLO**  
GRILL

**CONTACT:** *Carly Otte - carly@zologrill.com - 303.449.0444*  
*2525 Arapahoe Avenue, Boulder CO - www.zologrill.com*

# ◆ DINNER SPECIAL EVENT MENU ◆

## ◆ FOR THE TABLE ◆

**Guacamole and Chips** zolo love, mashed fresh, house made chips

**Chips and Salsa** hatch salsa, house made chips

## ◆ APPETIZERS ◆

**Zolo Market Salad** spinach, jicama, farmer's cheese, sherry vinaigrette

**Buffalo Red Chili** cilantro biscuit, crema, cattle beans

**Warm Roasted Beet Tart** caramelized onion, goat cheese, micro greens

**Empanadas** black beans, oaxaca cheese, ranchero sauce

## ◆ DINNER PLATES ◆

**Chicken Enchiladas** chicken, smoked gouda, cheddar and jack cheese, red or green chile or xmas

**Colorado Tilapia Tacos** house corn tortillas. tomatillo salsa, avocado crema. black bean refritos

**Winter Squash Tamales** cauliflower puree, dried cranberry chutney, crispy brussels sprouts

**Wild Boar Pibil** braised boar shoulder wrapped in a banana leaf, achiote peppers, smokey black beans, roasted summer squash

**Blue Corn Fried Catfish** warm crab butter, mushroom tamale, sweet peppers, mushroom and spinach salad

## ◆ DESSERT ◆

**Dessert Options Change Seasonally** please inquire for our current selection

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**OPTION A:** *For the Table and Dinner Plates - \$26 per guest*

**OPTION B:** *For the Table, Appetizers and Dinner Plates - \$33 per guest*

**OPTION C:** *For the Table, Dinner Plates and Dessert - \$33 per guest*

**OPTION D:** *All four courses - \$41 per guest*

*\*all drinks are an additional charge - signature cocktail and bar packages available*

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