**MENU A**
Two Entrée Choices from Gold + Two Side Items $19/person

**MENU B**
Two Entrée Choices From Diamond + Two Side Items $24/person

**MENU C**
Two Entrée Choices from Diamond + One Entrée Choice from Gold + Two Side Items $27/person

**MENU D**
Two Entrée Choices from Platinum + Two Side Items $32/person

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**SIDES**

$3 per additional side

- Green Chile Macaroni & Cheese
- Creamy White Corn Grits
- Cous Cous Chile Salad
- Black Bean & Corn Salad
- Mexican Corn on the Cob
- Mashed Sweet Potato
- Marinated Green Beans
- Roasted Baby Red Potatoes
- Root Vegetable Hash
- Brussels Sprout Hash
- Cauliflower Gratin
- Sweet Potato Gratin
- Roasted Beets
- Grilled Asparagus
- Grilled Broccolini
- Red Quinoa Salad

additional $1 per person for these sides

$4 per additional side

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**ENTREES**

**GOLD**
- Pulled Pork
guajillo chile bbq
- Shrimp Skewers
garlic, lemon
- Blue Corn Tamales
crab butter
- Squash & Poblano Tamales
cranberry jalapeño chutney
- Wisdom Farm Chicken Pieces
breast & thigh, chipotle butter

**DIAMOND**
- Pork Tenderloin
apple chipotle chutney
- Seared Salmon
artichoke, lemon
- BBQ Duck
apricot chutney
- Grilled Ruby Red Trout
cilantro pistou
- Skirt Steak (5 - 5.5 oz)
chimichurri & pistou steak sauce

**PLATINUM**
- Buffalo Sirloin
fig jicama salsa
- Chile Seared Ahi
seasonal salsa
- Grilled Beef Sirloin
gaujillo chile butter
- Duck Breast
cherry ancho glaze

Some sides subject to seasonal availability
**COCKTAIL APPETIZERS**
priced per piece - minimum order of 10 per item

- **Shrimp Tostada** $2
  black bean refritos, crispy red corn tortillas

- **Chorizo Stuffed Bacon Wrapped Dates** $2
  ranchero sauce

- **Jalapeño Relleno** $3
  house ranch

- **Ribs** $3.5
  house cured & smoked, garlic herb oil

- **Sopes** $3.50
  bbq brisket / chorizo fundido / red chile pork / black bean

- **Seasonal Soup Shooter** $2

- **Chicken Skewer** $3
  cascabel vinaigrette

- **Seasonal Tamale** $4

- **Skirt Steak Skewer** $3
  chimichurri

- **Vegetable Skewer** $2
  sherry vinaigrette

- **Duck Confit Crostini** $3
  seasonal chutney

- **Cured Salmon Canape** $3
  pepita yogurt, house cracker

- **Ahi Sashimi** $4
  blue corn cracker, wasabi crema, pickled vegetable salsa

**SALADS**
$4 per person

- **Goat Cheese Salad**
  romaine, pepitas, rajas, dried cranberry, goat cheese vinaigrette

- **Fall Salad**
  mixed baby greens, red grape, butternut squash, cotija cheese

- **Zolo Casa Salad**
  mixed baby greens, jicama, cucumber, tomato, radish

- **Summer Salad**
  mixed baby greens, watermelon, cucumber, cotija cheese

- **Chile Salad**
  mixed baby greens, pickled chiles, anaheim, queso fresco, cilantro vinaigrette

- **Heirloom Tomato Salad**
  queso fresco, basil

- **Shaved Asparagus Salad**
  confit mushroom, queso fresco, confit mushrooms

**BREADS**
$3 per person

- **Roasted Garlic Ancho Flatbread**

- **Seasonal Pistou Flatbread**

- **Pumpkin Sage Flatbread**

- **Red Chile Flat Bread**
  charred anaheim butter

- **Blue Corn Bread**
  honey butter

- **Poblano Corn Bread**

- **Herb Foccacia**

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