

ZINNIA

House Cocktails

COCKTAILS

Penicillin / 13

Scotch, ginger-honey syrup, lemon, Laphroaig spray.

Red Wine Sangria / 12

Red wine, cinnamon, apples, oranges, brandy

Ponche de Invierno / 13

Bourbon, hot apple cider, cinnamon, lemon

The Saint / 14

Espolon Reposado, black pepper agave, lemon, orange.

Helter Skelter / 14

All spice infused gin, blueberry-herb syrup, aquafaba, absinthe.

Bucks / 12

Choice of spirit, lemon, ginger beer

BOOZE-FREE

Rosa de Jamaica / 4

Iced hibiscus flower tea with spices

Lemonade / 3

Good ol' lemonade

Soda / 3

Cola, Diet Cola, Lemon-Lime, Root Beer

Ponche de Invierno / 9

Pineapple, coconut and apple
Warm spiced punch,

Drip Coffee / 4

Hot & Iced Tea / 4

WINE

Sparkling

Simonet Blanc de Blancs Brut,
Alsace, FR

10 / 38

Leo Hillinger Pinot Noir Rosé,
Burgenland, AT

13 / 50

Moulin de Gassac 'Folie' Pét-Nat,
Languedoc, FR

/ 60

White

Ryan Patrick Naked Chardonnay,
Columbia valley, WA

13 / 50

Domain de L'Hemoniere Sauvignon Blanc,
Loire, FR

12 / 45

L'isola dei Profumi Bianco,
Sicily, IT

9 / 32

Legado Del Conde Albariño,
Rias Baixas, SP

/ 52

Thomas Henry Wine Chardonnay,
Sonoma County, CA

/ 56

Rose

Gotham Project Rosé Sabine,
Provence, FR

12

Moulin de Gassac Guilhem
Languedoc, FR

12 / 42

Argyle Rosé,
Willamette Valley, OR

/ 58

Red

Monte Oton Garnacha,
Campo de Borja, SP

10 / 38

Familia Mayor Bonarda,
Mendoza, AR

11 / 40

Fairfax Wine Co. Pinot Noir,
North Coast, CA

13 / 50

G.D. Vajra Langhe Nebbiolo,
Piedmont, IT

/ 66

Requiem Cabernet Sauvignon,
Columbia Valley, WA

/ 68

Full bottle list available upon request

HAPPY HOUR MENU

Food

Sweet Chili Chicken Wings 10

Flash fried w/ ancho BBQ spice, ginger-lime sour cream, tavern hot sauce

Tollhouse Caesar 9

Little gem & Garden greens, focaccia croutons (add Spanish anchovies +3)

Zinnia Burger 13

7oz house blend, American cheese, lettuce, tomato, herb aioli

French Fries 4

plain / old bay / cheesy +1

Wine

\$8 Glass

Sparkling / Simonet Blanc de Blanc

White / L'Isola dei Profumi Bianco

Rosé / Guilhem Rosé

Red / Sierra Viña Collado Glass



House Cocktails

Bucks 10

choice of spirit, ginger, lemon juice, soda water

Red Wine Sangria 10

red wine, orange, apple, pisco

Citra Shrub 10

mezcal, bruto americano, citra shrub (lemon, lime, orange, vinegar)

Summer Slopes / 12

mezcal, jägermeister, strawberry, pineapple, lime

Beer

20oz Guinness, Stout, 6

20oz Tollhouse Pils, Pilsner, 6

16oz Astro Lab Fresh As, Hazy IPA, 6

Shot + Beer Combos 8

American Dream, PBR + Wild Turkey

Italian Stallion, Peroni + Cappelletti

Not My First Rodeo, Tecate + Espolon Blanco

Served Wednesday-Friday from 4-6pm

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