



## APPETIZERS

- \*Rolled New York** 14  
Choice black angus new york strip cut thin and wrapped around grilled asparagus and provolone with basil and sun-dried tomatoes. Dressed with a marsala mushroom sauce. GF
- Pesto Garlic Bread** 9  
French bread with tomato, garlic & pesto. Topped with mozzarella cheese.
- Mozzarella Sticks** 9  
Breaded mozzarella fried golden brown served with house marinara.
- Calamari or Fried Shrimp** 15  
Tender calamari or shrimp lightly dredged in seasoned flour & fried.  
Joined with our made-fresh-to-order fra diavolo sauce. Available as combo
- Meatball Appetizer (4)** 12  
Four beef and pork meatballs with marinara and parmesan cheese GF
- Grilled Asparagus or Artichokes** 12  
In our signature lemon butter sauce.  
Available as combo GF
- Truffle Fries** 8  
Shoestring fries crisped golden brown tossed in a truffle oil & parmesan Cheese. GF
- Chicken Wings** 13  
Served with steak fries.  
Choice of hot, medium, garlic parmesan, hickory BBQ, teriyaki, or mango habanero. GF
- Zest Loaded Nachos** 15  
House made tortilla chips. In queso and monterey jack cheese. Topped with jalapeños, pico, guacamole, and sour cream.  
Add chicken or \*ground beef \$6 GF
- Baked Potato Skins** 14  
Crispy potato shells layered with cheddar cheese, crispy bacon, and green onions.  
Side of sour cream GF

## SALADS

- Garbage Salad** 17  
Romaine & mixed greens.  
Heart of palm, cucumber, tomato, mushrooms, capers, provolone, salami, & grilled shrimp. GF
- Tomato Caprese Salad** 15  
Fresh mozzarella, basil, & tomato.  
Hit with a drizzle of olive oil, balsamic glaze, & cracked pepper. GF
- Iceberg Wedge** 16  
Iceberg lettuce, layered in blue cheese dressing & crumbles.  
Bacon and tomato. GF
- Greek Tortellini Salad** 18  
Cheese tortellini, tomatoes, cucumber, onion, kalamata olives, feta cheese.  
Greek balsamic dressing.
- \*Entree Caesar Salad** 9
- Entree House Salad** GF 9
- ADD ONS**
- Chicken 5
- Shrimp 6
- \*Salmon 10

## PIZZA & FLATBREADS

	<u>FB</u>	<u>8"</u>	<u>16"</u>
<b>Classic Cheese</b>	10	9	17
<b>Pepperoni</b>	12	11	22
<b>Margherita</b> Marinara, fresh mozzarella, tomato, basil & balsamic glaze	11	12	21
<b>Meat Lovers</b> Mozzarella cheese topped with pepperoni, sausage, salami, & bacon	13	13	24
<b>Veggie</b> Mozzarella cheese topped with bell peppers, onion, tomatoes, mushrooms, & black olives	12	10	20
<small>GF CAULIFLOWER CRUST</small>	<small>10"</small>	<small>FB cost plus \$4</small>	

### Toppings - \$3.00

PEPPERONI, ITALIAN SAUSAGE, BACON, SALAMI, MUSHROOMS, ONION, BLACK OLIVES, BELL PEPPERS, GARLIC, SPINACH, JALAPENO

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.  
GF INDICATES ITEMS AVAILABLE GLUTEN FREE

**Parties of 6 or more 18% Auto Gratuity**

## **BURGERS & SUBS**

### Sides

Fries | Kettle chips | Caesar Salad | House Salad

### **\*Classic Zest Burger 16**

3/4 pound black angus beef patty.  
Lettuce, tomato, onion, & pub sauce

**ADD ON 2.00e**

Cheese | Bacon | Mushroom | Avocado

### **\*Sliders 15**

Three 2oz sliders on Hawaiian rolls.  
Caramelized onion, mushroom, bacon, and  
provolone cheese.

### **\*Philly Cheese Steak 15**

Seasoned beef or chicken, onions, &  
mushrooms. Melted provolone.

### **Zest Italian Sub 16**

Everyone's favorite. Ham, pepperoni,  
salami, provolone cheese, lettuce,  
tomato, onion, banana pepper,  
& Italian dressing.

### **Meatball Hoagie 15**

Beef and pork meatballs, house marinara,  
& melted provolone cheese.

## **PASTA**

comes with small caesar or house salad

### **Rigatoni ala Vodka 18**

Rigatoni in a vodka sauce, parmesan  
cheese.

### **Fettuccini Alfredo 18**

Cream, garlic, butter, white wine, and  
parmesan cheese.

### **Spaghetti Marinara 15**

### **Lobster Ravioli 28**

Ravioli stuffed with lobster dressed with  
mushrooms & asparagus in a sauce of red  
ripe tomatoes, cream and shallots infused  
with vodka.

### **Rigatoni Bolognese 19**

Rigatoni tossed in a meat sauce hit with a  
bit of cream.

### **Lasagna 26**

A hearty serving, fresh daily with layers of  
pasta, parmesan, ricotta, mozzarella,  
pecorino romano, & our house meat sauce.

### **Linguini & Clams 24**

Linguini tossed with garlic, shelled white  
clams, white wine, & parmesan cheese.

**ADD ONS \$6 each**

Meatball | Italian Sausage | Chicken | Shrimp

## **STEAKS & CHOPS**

comes with small caesar or house salad

### **\*Filet Mignon 40**

8oz Filet served with potato pie &  
vegetable medley. GF

### **\*Ribeye 39**

12oz Ribeye served with potato pie &  
vegetable medley. GF

### **French Style Pork Chops 35**

Grilled Pork Chops with white gravy,  
caramelized onion, mushroom, &  
bacon. Served with potato pie &  
vegetable medley. GF

### **\*Lamb Chops 41**

All-natural New Zealand lamb grilled  
to order. Paired with potato pie &  
vegetable medley. GF

## **ENTREE**

comes with small caesar or house salad

### **Shrimp Scampi 26**

Shrimp in a lemon-butter wine sauce.  
Over Spaghetti

### **Orange Roughy Francaise 29**

Pan-fried egg wash, with white wine  
reduction. Over Spaghetti

### **\*Salmon with Asparagus 27**

Horseradish crust, served with rice,  
asparagus, and lemon-butter sauce. GF

### **\*Grilled Salmon 28**

Rosemary butter, served with rice and  
vegetable medley. GF

### **\*Beef Stroganoff 28**

Diced filet served in a mushroom gravy  
over stroganoff pasta.

### **Chicken Piccata 24**

Chicken breast in a lemon-caper  
sauce. Served with potato pie &  
vegetable medley. GF

### **Chicken Marsala 24**

Chicken breast in a mushroom  
marsala gravy. Served with potato pie  
& vegetable medley. GF

### **Chicken & Artichokes 24**

Chicken breast, artichokes, & cherry  
tomatoes in a lemon-butter sauce.  
Served with potato pie & veggies. GF

### **Chicken Parmesan 24**

Breaded chicken breast over spaghetti  
with marinara and melted mozzarella.

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## SIDES

Vegetable Medley	6
Potato Pie	5
Grilled Asparagus	9
Sautéed Spinach	6
Steak Fries	7
Truffle French Fries	8
Meatball or Italian Sausage	6
Grilled or Sauteed Shrimp	12
Soup of the day	8

## KIDS MENU

Kids Hot Dog & Fries	6
Popcorn Chicken & Fries	8
Cheese Pizza	9
Kids Pasta	8
Choice of spaghetti or penne. Marinara or Alfredo. Add meatball or sausage \$6	

## BEVERAGES

Mexican Bottled Coke	5
Fountain Drink	4
Fiji Water	6
San Pellegrino	6
Hot Tea	4
Coffee	4
Cappuccino	6
Latte	6
Espresso	5

## DESSERTS

<b>Zest Original Cheesecake</b>	9
New York-style cheesecake with sides of chocolate, caramel syrup, strawberry marmilade.	
<b>Tiramisu</b>	9
ladyfingers soaked with coffee and rum, then layered with a whipped cream and sweet mascarpone cheese sprinkled with cocoa	
<b>Chocolate Mousse cake</b>	9
Decadent chocolate mousse with cream topping. On top of a brownie base.	
<b>Apple Pie</b>	9
Country apples, caramel, and cinnamon. Graham cracker crumble.	

**Open 7 Days a week**  
**Dine in or Takeout**

**(702) 202-2448**

**10670 Southern Highlands Parkway, ste 102**  
**Las Vegas, NV 89141**

visit us at [zestbarandgrill.vegas](http://zestbarandgrill.vegas)



\*prices subject to change



USR: Zestbargrill  
PSW: zestbargrill

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# BEV

# WINE



## SPIRITS

## RED

### VODKA

Tito's	Grey Goose
Ketel One	Chopin
Blue Ice	

### SCOTCH/WHISKEY

Monkey Shoulder	Glenfiddich
Macallan 12	Johnny Walker Black
Crown Royal	Jameson
Jack Daniels	Jameson Black
Canadian Club	Basil Hayden
Hibiki - Japanese	Basil Hayden Dark Rye

### BOURBON

Maker's Mark	Maker's Mark Fireside
Knob Creek	Woodson
Bulleit	Buffalo Trace
Woodford Reserve	Eagle Rare
Woodford Dble Oak	Blanton's

### RUM

Bacardi	Malibu
Captain Morgan	Myers's Dark
Kraken	

### TEQUILA

Jose Cuervo	Herradura
Casamigos	Tres
Don Julio	Patron Silver
Don Julio 1942	Cincoro

### GIN

Bombay Sapphire	Kahlua	Aperol
Tanqueray	Bailey's	Campari
Hendrick's	Chambord	DiSaronno
	St. Germaine	Hennessy
	GrandMarnier	

### LIQUEURS/COGNAC

## BEER

Bud Light	Peroni
Budweiser	Stella Artois
Michelob Ultra	Corona
Coors Light	Corona Premier
805 Firestone	Pacifico
Sierra Nevada	Modelo Especial
Blue Moon	Hop Vegas Hazy IPA
Mango Cart Wheat Ale	Lagunitas IPA
Heineken Silver	Sculpin IPA
Heineken 0.0 (Non-Alc)	

### Seltzers - Asst Flavors

White Claw
Happy Dad

### Coastal Estates, Cabernet

CALIFORNIA

8 | 28

### Line 39, Cabernet

CALIFORNIA

10 | 36

### Decoy, Cabernet

DUCKHORN PORTFOLIO | CALIFORNIA

18 | 59

### Bonanza, Cabernet

CAYMUS VINEYARDS | CALIFORNIA

15 | 49

### Justin, Cabernet

PASO ROBLES | CALIFORNIA

20 | 60

### Line 39, Petite Sirah

CALIFORNIA

10 | 36

### Line 39, Red Blend

CALIFORNIA

10 | 36

### Conundrum, Red Blend

CALIFORNIA

19 | 59

### Line 39, Pinot Noir

CALIFORNIA

10 | 36

### Meiomi, Pinot Noir

CALIFORNIA

18 | 52

### Seeker, Malbec

MENDOZA | ARGENTINA

14 | 45

### Line 39, Merlot

CALIFORNIA

10 | 36

### The Prisoner, Red Blend

CALIFORNIA

BTL | 95

AROMAS AND FLAVORS OF RASPBERRY, VANILLA, COCONUT, BLACKBERRY, AND POMEGRANATE WITH A LUSCIOUS FINISH

## WHITE

### Line 39, Sauvignon Blanc

CALIFORNIA

GLS BTL

10 | 36

### Seaglass, Sauvignon Blanc

SANTA BARBARA | CALIFORNIA

9 | 32

### Line 39, Chardonnay

CALIFORNIA

10 | 36

### Sonoma-Cutrer, Chardonnay

RUSSIAN RIVER RANCHES | CALIFORNIA

18 | 60

### Line 39, Pinot Grigio

CALIFORNIA

10 | 36

### Santa Margherita, Pinot Grigio

ALTO ADIGE | ITALY

19 | 55

### La Jolie Fleur, Rose

SAINT-TROPEZ | FRANCE

12 | 40

### Seeker, Riesling

MOSEL | GERMANY

14 | 49

### Saracco, Moscato D'Asti

ITALY

14 | 42

### Korbel, Brut-Champagne

CALIFORNIA

15 | 49

### Fitvine, Prosecco

ITALY

14 | 42

HEALTH WARNING - DRINKING WINE, BEER AND OTHER ALCOHOLIC BEVERAGES DURING PREGNANCY CAN CAUSE BIRTH DEFECTS / ¡ADVERTENCIA! EL CONSUMO DE VINO, CERVEZA Y OTRAS BEBIDAS ALCOHÓLICAS DURANTE EL EMBARAZO PUEDE CAUSAR DEFECTOS FÍSICOS Y/O MENTALES EN EL FETO.