

DESSERTS

Crème Brulee	10
.....	
Infused with Ruby Port	
Chocolate Cheesecake	8
.....	
Rich & Decadent	
Lemon Pound Cake	8
.....	
Topped with Lemon Creme	
Schokinag Chocolate	5.5
.....	
1.5 ounces of German Chocolate	

BEER

Coors Light	4
Miller Light	4
Shiner Bock	4.5
Heineken	5.5
Stella Artois	5.5
Blue Moon	5.5

NON-ALCOHOLIC BEVERAGES

Coca-Cola	2
Diet Coke	2
Sprite	2
French-Press Coffee	3.5
French-Press Decaf Coffee	3.5
Saratoga Sparkling Water	5
Spring Water	5

WINE











50 Wines By The Glass  
400 Wines By The Bottle\*\*  
All bottles available to go at retail price

ZAMBRANO WINE CELLAR  
910 Houston St., Fort Worth TX 76102  
817-850-9463

GOURMET MEATS & CHEESES  
FROM AROUND THE WORLD

\$6 each selection

CHEESES

- **DOUBLE CREAM BRIE** - French, Cow's milk, soft, rich & creamy
- **HAVARTI** - Danish, Cow's milk, semi-soft, rich & creamy
- **PETIT BASQUE** - French, Sheep's milk, mild & nutty
- **WENSLEYDALE WITH CRANBERRIES** - English, Infusion of tart cranberries & creamy cow's milk, soft, sweet & salty
- **MANCHEGO** - Spanish, Sheep's milk, firm, mild, subtle & fresh
- **MONTELARREINA** - Spanish, Sheep's milk, aged 12 months; very similar to Manchego but smoother and creamier
- **AGED GOUDA** - Danish, Cow's milk with the perfect balance of sweet & salty
- **SMOKED GOUDA** - Holland, Smoked slowly, firm
- **CAMBOZOLA** - German, Cow's milk, a combination of a French soft-ripened triple cream cheese & Italian gorgonzola
- **DANISH BLUE** - Danish, Semi-soft creamy cow's milk with a mild flavor characterized by a sharp, salty taste

MEATS

- JAMON SERRANO** - Spanish dry-cured mountain ham, aged 6-18 months
- PROSCIUTTO DE PARMA** - Italian, salt-cured ham that is air dried
- PILLER OLD FOREST SALAMI** - Gently smoked for 7 days, air dried
- RAISIN RIVER SMOKED CHICKEN** - Apple wood smoked
- RAISIN RIVER SMOKED DUCK** - Lightly smoked, sweet with a light smoke flavor
- MOUSSE TRUFFLE PATE** - A delectable combination of chicken liver, pork, truffles & pineau nuts



ZAMBRANO  
WINE  
CELLAR  
& RESTAURANT

HOURS

Monday - Thursday  
4:30pm - 12:00am  
Kitchen Hours 5:00pm - 9:30pm  
Friday & Saturday  
4:30pm - 2:00am  
Kitchen Hours 5:00pm - 10:30pm  
Closed Sundays

APPETIZERS

Shrimp Cocktail	13.5
Jumbo Shrimp with Avocado Cocktail Sauce	
Crab Cakes	13.5
Crab Cakes, with Remoulade Sauce	
Escargot al la Bourgiugnon	13.5
Escargot Broiled In Garlic Butter	
Seared Ahi Tuna	13.5
Tuna Filet with Crème Caper Sauce	
Prosciutto Wrapped Asparagus	10
Asparagus Spears Wrapped with Parma Prosciutto, Garnished with Almonds	
Tomato Bruschetta	10
Tomatoes, Roasted Red Bell Peppers, and Basil Topped with Melted Brie	
Chicken Bruschetta	9
Grilled Chicken Breast and Sweet Red Grapes, Covered with Smoked Gouda	
Duck Bruschetta	13
Smoked Duck with Creamy Dijon Mustard Sauce	
Filet Bruschetta	13
Filet Tips, Sauteed Mushrooms and Caramelized Red Onions, Served with a Horseradish Crème Sauce	

SOUPS

Chicken and Hatch Green Chile	cup 4	bowl 8
with Mozzarella		
Off The Vine Tomato Basil	cup 4	bowl 8
With Fresh Basil		

ENTREES

Seared Ahi Tuna	24
8 oz Filet Paired with a Delectable Caper Cream Sauce, Mashed Potatoes and Fresh Vegetables	
Seared Norwegian Salmon	24
Paired with a Delightful Lemon Dill Sauce, Mashed Potatoes and Fresh Vegetables	
Grilled Chicken Breast	20
Topped with a Wonderful Dijon Cream Sauce, Mashed Potatoes and Fresh Vegetables	
Filet Mignon	32
8 oz Filet Served with a Red Wine Mushroom Sauce, Mashed Potatoes and Asparagus	

GOURMET PIZZA

Our Signature	24
Jamon Serrano (Spanish Ham), Pepperoni, Artichoke Hearts, Red & Yellow Bell Pepper, Red Onion, Mushroom & Black Olive	
Chicken Alfredo	24
Diced Chicken, Alfredo Sauce and Parmesan Cheese	
Garden Vegetable	22
Spinach, Mushroom, Artichoke Hearts, Red Onion, Red & Yellow Roasted Bell Peppers & Tomato	
Margharita	22
Tomato, Fresh Mozzarella & Fresh Basil	
Five Cheese	22
Mozzarella, Parmesan, Romano, Provolone & Cheddar Cheeses	

SALADS

Beef Tenderloin Salad	16.5
Mixed Greens, Onion, Red Pepper Strips, Blue Cheese Dressing and Tomato Wedges and Blue Cheese Crumbles	
Rick’s Cobb Salad	16.5
Mixed Greens, Tender Diced Chicken, Avocado, Spanish Ham, Sliced Boiled Egg, Tossed in a Fresh Herb Vinaigrette, Topped with Blue Cheese Crumbles	
Romaine Salad with Grilled Chicken	14
Served with Tomato Wedges, Feta Cheese and Lemon Herb Vinaigrette	
Crab Cake Salad	17.5
Green Peppers, Onion, Jicama, Cilantro, and Avocado with Fresh Herb Vinaigrette	
Mediterranean Salad	13.5
Red Onion, Olives, Artichoke Hearts, Red and Yellow Peppers and Blue Cheese Crumbles Served with Balsamic Vinaigrette	
Caprese Salad	13.5
Fresh Mozzarella, Beefsteak Tomatoes, Fresh Basil and a Balsamic Glaze	
Baby Spinach Salad	13.5
Red Pepper, Red Onion, Sliced Tomato, Pine Nuts and Goat Cheese with a Garlic Herb Vinaigrette	
Side Salad	6
Small plate of Mixed Greens, Onions and Tomato Wedges with Balsamic Vinaigrette	

Add a Tuna Filet	11
Add a Salmon Filet	11
Add a Grilled Chicken Breast	8

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition