

MENU

www.zenmktpl.com

860-653-3333





APPETIZERS

SEARED SCALLOPS 18 
fried grit cake, potato leek sauce


LEMON SHRIMP 15 
olive tapenade

ROASTED CAULIFLOWER 9
mornay sauce, toasted panko

RED BEET CARPACCIO 7 
arugula, shallots, fried mushrooms, sea salt, evoo

ARUGULA SALAD 12 
shaved red onion, pork belly lardon, roasted celery root, brussels sprouts, smoked tomato vinaigrette

BLEU CHEESE MOUSSE 9
toasted crostini, fried red onion, burgundy reduction

BEEF CURED SALMON 13 
pickled pearl onions, capers, horseradish cream

SMOKED PORK BELLY 10 
tomato agrodolce, arugula pesto

HOUSE MADE RICOTTA 8
toasted almonds, toasted baguette


SPICY CAST IRON CHICKEN 10
cherry peppers, capers, garlic, red sauce

ENTREES

COQ AU VIN 25 
burgundy braised chicken leg, mushrooms, pearl onions, bacon lardon, roast potatoes

SHORT RIB RAVIOLI 25
manchego, oyster mushrooms, rosemary demi cream sauce

PORCINI DUSTED COD 27
farro cake, roasted mushrooms, tomato, garlic, thyme

SEARED NEW YORK STRIP* 39 
asparagus, english peas, poached potatoes, celery root puree, whiskey reduction

DUCK BREAST* 28 
brussels sprouts, fingerling potatoes, mint, lime tequila sauce

BLACK BEAN QUINOA BURGER 23
cayenne confit tomatoes, arugula, shallots, cajun beets, fried leeks, lime olive oil dressing

 **gluten free**

**thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness - please inform staff if a person in your party has an allergy*

COCKTAILS

SIGNATURE COCKTAILS

BOURBON CHAITINI 12

bulleit, cranberry liqueur, chai simple, orange bitters

HIBISCUS SOUR 12

cazadores silver tequila, hibiscus simple, lime juice, egg white

GRANBY TO NEW YORK 13

monkey shoulder scotch, orange bitters, simple, red wine float

GARDEN BERRY FIZZ 12

the botanist gin, pomegranate liqueur, blueberry puree, lime juice, sparkling wine

PERFECT PEAR 12

grey goose vodka, pear liqueur, muddled apples, cinnamon, apple cider, prosecco

PEACHY KEEN 14

basil hayden bourbon, amaro nonino, peach puree, apple cider, rosemary

BLACKBERRY-APEROL SPRITZ 12

aperol, blackberry, prosecco, seltzer

ELEVATION APRICOT 12

evan williams bottled-in-bond bourbon, averna amaro, apricot preserves, lemon juice

CLASSICS REIMAGINED

NEW BOND 14

ketel one or bombay sapphire, pickle brine, olive brine, pimento stuffed olives

ZEN OLD FASHIONED 13

michter's, luxardo demerara, bitters

CLEARLY COSMOPOLITAN 12

tito's, clementine liqueur, lemon juice, white cranberry juice

UP MARGARITA 14

casamigos silver, grand marnier, pressed orange juice, house sour

STEWARDESS 16

monkey 47 gin, chambord, lavender liqueur, lemon juice, egg white

SMOKY MANHATTAN 13

piggyback bourbon, martini and rossi riserva speciale rubino, smoke infusion

AFTER HOURS

ZEN ESPRESSO MARTINI 12

house infused vanilla tito's, espresso, kahlua

WE ALMOST FOGATO! 14

zen espresso martini, chai simple, scoop of vanilla ice cream

WINE

SPARKLING/ROSE

LUCCA PARETTI PROSECCO 9

Terviso Province, Italy

ANGELINE ROSE 9 | 34

Russian River Valley, California '21

WHITE

CHATEAU ST. MICHELLE RIESLING 8 | 30

Columbia Valley, Washington '21

PURATO PINOT GRIGIO 10 | 38

Sicily, Italy '22

HAYMAKER SAUVIGNON BLANC 10 | 38

Marlborough, New Zealand '22

CLAY SHANNON CHARDONNAY 11 | 40

Lake County, California '22

RED

BOREALIS PINOT NOIR 11 | 40

Willamette Valley, Oregon '20

INSCRIPTION PINOT NOIR 14 | 52

Willamette Valley, Oregon '21

KERMIT LYNCH RHÔNE 9 | 34

Rhône Valley, France '21

HIGH NOTE MALBEC 10 | 38

Uco Valley Mendoza, Argentina '21

LYETH CABERNET 9 | 34

Sonoma, California '21

GRANT BURGE CABERNET 13 | 50

Paso Robles, California '21