



Zest! Exciting Food Creations
downhome goes uptown

Welcome to Zest! Exciting Food Creations

Thank you for joining us at Zest! We're happy you're here, because we want to share the fun of great food with everyone! Please take a look through this menu and you'll see an array of choices that we'll prepare for you to help make your visit with us a delight

To help you enjoy your experience, we would like to tell you a little bit about our food. Executive Chef Valerie leads our professional kitchen staff in creating '*downhome goes uptown*' selections for you that focus on intense flavors, the best ingredients we can find, recipes that are fun and surprising, and hands-on preparation by people who have made it their life's work to give you food pleasure.

Zest! is here to serve you breakfast, brunch, lunch, and dinner, along with hand-selected wines and specialty beers; which, in our opinion, adds exuberance and fun to any meal!

All your food and drink choices can be carried out, even bottles of wines and beers. Many of our deli items may also be purchased in bulk. And, don't miss out on our catering services that combine the most inspired food we can dream up from our lively imaginations with the unmatched eye for detailed planning and execution of Chef Valerie and our professional service staff.

So, enjoy a wonderful meal. And, above all, have a great time here at Zest!

Zest! Restaurant Hours

Tuesday thru Friday	10:00 am – 10:00 pm (Dinner starts at 5 pm)
Saturday	8:00 am – 10:00 pm (Dinner starts at 5 pm)
Sunday	8:00 am – 3:00 pm
Monday	Closed

Zest! Exciting Food Creations
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Zest! At Night 'downhome goes uptown' Menu **(begins at 5:00 p.m.)**

DINNER

For Noshing

Cake BEFORE dinner?!? - absolutely! a trio of our signature Z's Cakes with fresh grapes & our seeded flatbreads 8.

Crab Patties - Chef Valerie's way better crab cakes, on greens with horseradish cream & fresh-made mango salsa 12.

Australian Lamb Lollipops - char-grilled frenched lamb chops with our ohhh-so-yummy chimichurri 9.

Ahi Tuna Crudo - ahi tuna & tobiko lemon cream on avocado, lime & cilantro with red chili vinaigrette & wonton crisp 12.

Pommes Frites -with roasted pepper aioli, wasabi cream & sea salt and vinegar for dipping 7.

Edamame Hummus -our *uptown* version of hummus with crudités & our seeded flatbreads 8.

Warm Goat Cheese - brûléed in our homemade red sauce with crusty garlic baguette for accompaniment 8.

Tomato Bon-Bons - baby tomatoes & asiago cheese, wrapped in sausage, & coated in crunchy corn meal bread crumbs, & served with tomato tzatziki 7.

Date Rumaki - dates stuffed with goat cheese & a whole almond, then wound with cherry smoked bacon & served with green olive relish 7.

Big Girl Pigs-in-a-Blanket - smoked sausage & cheese wrapped in puff pastry served with house-made mustards 5.

Citrus-Marinated Olives with Asiago - 5 different olives marinated with citrus zest, herbs, spices, & asiago cheese. "Don't underestimate these olives, 'cause they'll knock your socks off!" we heard a customer say 8.

Bacon-Wrapped BBQ Shrimp - our garlicky sauce is laced with orange & smoky heat 8.

Craveables

Cowboy Ribeye - spice-rubbed & char-grilled frenched bone-in 16 oz. ribeye with our zesty Chimichurri sauce, your choice of side & tonight's vegetable 28.

Asiago 'Fried' Chicken - crispy asiago-crusted chicken breast with wild mushroom ragoût, your choice of side & tonight's vegetable 15.

Five-Hour Braised Short Ribs - braised in a coffee, ancho chili & citrus gravy then served over rosemary-gorgonzola polenta with tonight's vegetable 20.

Salmon & Sauces - roasted salmon served with our secret spicy peanut, wasabi cream, lemon tobikko, & red chili vinaigrette sauces with cilantro-lime rice & tonight's vegetable 18.

Chicken & 'Noodles' - chicken in lemony alfredo sauce with fresh tomatoes & broccoli on fettuccini 'noodles' 15.

Pan-Blasted Pork - pan-seared pork tenderloin in fig & port sauce with your choice of side & tonight's vegetable 16.

Meat & Potatoes - grilled frenched lamb chops on pommes frites with wild hibiscus beurre blanc with tonight's vegetable 20.

Saturday Night 'Spaghetti' - our lusty bolognese sauce with ground chuck, italian sausage & chunks of pepperoni over Nicole-Taylor's red wine pappardelle 18.

Chicken in Gravy - chicken breast in our CRAZY delicious wild mushroom cream with your choice of side & tonight's vegetable 15.

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DINNER

More Craveables

Polenta Cheese Pie - layers of rosemary-gorgonzola polenta, roasted vegetables, red & green pesto, fresh mozzarella & asiago topped with dressed greens 15. (add some spicy grilled shrimp for 9.00...Ya'll know, like shrimp & grits!)

Daikon Radish 'Scallops' – pan-seared balsamic-braised daikon radish, puréed caramelized cauliflower & tonight's vegetable 17.

Moroccan-Spiced Tofu – tofu baked with our own ras el hanout spice mix on whole grain spaghetti from Nicole-Taylor's with roasted dates, sautéed almonds, & green olive pesto 16.

Zest! At Night Baja Tacos - cornmeal-crust ed basa, white cheddar, & chipotle slaw on white corn tortillas with cilantro-lime rice, refried black beans, pico de gallo, & lime sour cream 14.

3-Napkin Burger – handmade & char-grilled 10 ounce burger with white cheddar, smoked gouda, creamy bleu cheese, grilled red onion, our smoky-garlicky bbq sauce & cherry wood smoked bacon on a toasted sesame bun with your choice of side (*Indianapolis Monthly* magazine awarded us the most stars among the top 25 burgers in Indy! WOW!!) 14.

Greens

Grilled Caesar – grilled romaine, spicy grilled shrimp, parmesan, house-made caesar dressing & croutons 13.

Southwest Fish & Chips – southwest-spiced roasted salmon on crispy tortilla straws over organic greens with black bean & corn salsa, feta, tomatoes, bell peppers & citrus-cilantro vinaigrette 15.

House Greens – starter salad of organic greens, carrots, radish, bell peppers, tomatoes, cucumber, scallions & pepitas with your choice of one our made-from-scratch dressings: lemon-asiago vinaigrette, green goddess, creamy bleu cheese, balsamic vinaigrette or ranch 5.

Besides that...

5.

Roasted Garlic Mashed Potatoes
Our World Famous Mac & Cheese
Rosemary-Gorgonzola Polenta
Caramelized Cauliflower Purée

Cilantro-Lime Rice
Sautéed Broccoli & Blistered Tomatoes
Tonight's Vegetable
Pommes Frites with Roasted Pepper Aioli

Home-Made Soup Cup 4. Bowl 5.

We have absolutely no problem doing separate checks; but, please understand, it may take a little extra time.

Parties of 6 or more will have a 20% gratuity added.

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HAPPY ENDINGS...

Hot Chocolate Crème Brûlée

velvety, chocolaty, creamy, & spicy 7.

Carrot Cake

Valerie's favorite. carrot cake. ever. 10.

Banana Spring Rolls

banana, nutella, strawberry jam, liquid chocolate, & crushed hazelnuts 9.

Pico de Gallo of Fruit

traditional Mexican street food...a tart & refreshing salad of tropical fruit mixed with chili-lime salt & served with a wedge of lime 8.

Cherry ‘Pie’

grammy's incredible cherry pie recipe topped with golden puff pastry, our house-made honey-vanilla bean ice cream (*please allow about 20 minutes*) 9.

Crème Brûlée French Toast

luscious breakfast treat for evening dessert?? oh, yeah!! topped with our house-made honey vanilla bean ice cream 7.

Berries & Cream

fresh berries, whipped cream, toasted almonds, pomegranate syrup 7.

Brownie Sundae

our warm bodacious brownie with our house-made honey vanilla bean ice cream, fresh strawberries, & whipped cream 7.

Wild Hibiscus Jellie ‘Shot’

very adult & absolutely gorgeous made with cava Avinyo brut & a wild hibiscus flower 4.

Adult Swim

it's an ice cream float for the big kids...with our house-made honey-vanilla bean ice cream & xinghu black, a very creamy dark chocolaty lager...cheers 9.

Root Beer Float

an ice cream float for any of the kids...with our house-made honey vanilla bean ice cream & Mug Root Beer 5.

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ZEST! CHEF-SELECTED WINES

Bubbles

Black Chook Sparkling Shiraz (Australia NV) -This sparkler shows wonderfully smooth ripe & juicy berries with a rich weighty texture across the palate, resulting in a luscious bubbly wine that is destined to compliment any occasion! g: 9. b: 32.

Cava Avinyo Brut (Spain-Penedes NV) - Bright white fruits combine with toast notes. On the palate the wine is fresh and vibrant. g: 7. b: 26.

Wild Hibiscus Mimosa - A spectacular crown-shaped edible Wild Hibiscus flower in the bottom of your champagne flute gradually opens with all the bubbles from the champagne streaming up around it. g: 9.

Mimosa - A lovely combination of Cava Avinyo Brut and fresh squeezed orange juice. This makes for a sunny morning even on the dreariest of days. g: 7.25

White

Robert Talbott Vineyards Logan Chardonnay (Monterey 2007) – Intensely flavored, complex, fruit-forward, and very food-friendly, this wine exhibits the lush tropical flavors, excellent concentration, citrus acidity, and wonderful balance that are hallmarks of Chardonnay from Monterey County. g: 12. b: 38.

A to Z Wineworks Pinot Gris (Oregon 2008) – Aromas of ripe citrus fruits, kiwi, lychee, wet stones, minerals, honeysuckle & nectarines. With wonderful lush fruit & mineral notes, this wine is framed with classic Oregon Pinot Gris proportions & lift to its richness. The finish rolls seamlessly off the mid-palate and goes on and on. g: 7. b: 26.

Seven Hills Riesling (California-Walla Walla 2008) - A graceful, balanced Riesling with moderate alcohol and brilliant straw color. Shows abundant, lime, green apple and mineral notes, softened by white peach. g: 8. b: 30.

Spiny Back Sauvignon Blanc (New Zealand-Nelson 2008) - Grapefruit and lime with a mineral undercurrent. Refreshing and zippy with subtle texture and excellent balance and length. g: 8. b: 30.

Foxglove Chardonnay (California 2008) - Outrageously delicious Chardonnay showing plenty of white currant, pineapple, and tangerine skin notes. Surprisingly complex and rich with great zestiness. g: 9. b: 32.

Rosé

Crios de Susanna Rose of Malbec (Argentina-Mendoza 2008) - A beautiful, deep, vibrant color that has a surprising amount of body for a rosé. The glorious aromas of ripe wild strawberries and cherries rush the palate accompanied by some spice and a clean dry finish. g: 7. b: 26.

Red

La Posta Malbec Cocina (Argentina-Mendoza 2008) – Vibrant color with the aromas of red cherries, raspberries, and violets that mingle with spice notes, and a hint of soft caramel on the finish. A well-structured wine that is incredibly full of life, it goes great with everything from burgers or chicken to pasta and cheese. g: 9. b: 32.

Hey Mambo Sultry Red (California 2008) - This is a proprietary blend that oozes cool. Like the transformation from Norma Jean to Marilyn Monroe, the wine's girl-next-door aromas: cherry pie, root beer, caramel and vanilla become a sultry starlet wrapped in crimson toile on the palate. Intense pomegranate, black cherry, cola, and dark chocolate flavors emerge with a hint of clove and rich espresso. This is dancing wine. g: 8. b: 30.

Terra Andina Reserva Pinot Noir (Chile 2008) - This Chilean wine shows a seductive and complex combination of black cherry and raspberry aromas, rose petals and violets, mingled with a soft touch of vanilla and coconut. It's full-bodied and rich, with a soft and velvety texture, smooth tannins and an elegant aftertaste. g: 8. b: 30.

Woop Woop Shiraz (Australia 2008) - It's deep in color with great intensity, bursting with blackberry fruit juice, blueberry jam and masses of clean varietal Shiraz fruit. It's well balanced with black licorice, pepper and spice giving it tremendous flavor and length. g: 7. b: 26.

Leese-Fitch Cabernet (California 2007) - The color of dark rubies, this Cabernet presents itself with a nose of bourbon-soaked cherries, chocolate, and cedar, complemented by flavors of red currants, blackberry cobbler, and subtle notes of walnuts, wild game, and rich French oak. g: 7. b: 26.

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ZEST! CHEF-SELECTED BEERS

Upland's Rad Red Amber Ale - This American Amber Ale has a malty almond/chocolate taste laced with a lush spicy hop flavor. Creamy body combined with robust maltiness makes this a satisfying beer indeed. 4.25

Upland's Wheat Ale - An award winning and classic rendition of a Belgian wit, this ale is light on the tongue and easy going. Made with 50% wheat malt and spiced with coriander and Curacao orange peel. 4.25

Singha Lager - A sunny golden hue with light aromas of bready pale malts that finish with crisp bitter hops. Very balanced, this is a lager that really loves spicy food! 5.75

Abita Strawberry Harvest Lager - Ripe, red Louisiana strawberries are harvested at the peak of the season in the early morning chill. The scent of the juicy red Ponchatoula berries fills the air as they're picked and pressed for Abita Strawberry Harvest Lager. The end result is a light, crisp lager with just a hint of strawberry sweetness. 4.25

Buffalo Bill's Orange Blossom Cream Ale - Cream Ale brewed with honey and orange peel, with orange flower extract added. Created and crafted in the San Francisco Bay area, Orange Blossom Cream Ale is an extremely drinkable craft beer that is especially appealing to better beer drinkers who want something delicious and flavorful yet out of the ordinary. Flavor this unique doesn't grow on trees. 4.75

Woodchuck Draft Cider - Made from a blend of apples and fermented with champagne yeast to produce a great tasting and refreshing beverage. Golden, medium light body, mild bitterness, medium sweetness, reminiscent of apple cider & fresh herbs. Crisp and pleasant in character with a concentrated apple finish. 4.75

Bells Two-Hearted Ale - India Pale Ale style well suited for Hemingwayesque trips to the Upper Peninsula. American malts and enormous hop additions give this beer a crisp finish and incredible floral hop aroma. 5.25

Xingu Black - This is an unexpectedly smooth lager with a surprisingly light & fruity flavor. The black roasted malt gives a pleasant & complex taste to this truly unique beer imported from exotic Brazil. 5.95

Three Floyds Alpha King - A big American Pale Ale with a citrusy aroma--this is the hop lover's cult beer. Three Floyd's, located in Munster, IN, is consistently rated as one of the best breweries in the world and this is their flagship brew, made with 3 different hops. 4.75

Miller Lite 2.75

Miller High Life 2.75

Corona 4.25

ALL OF OUR HAND-SELECTED WINES AND BEERS ARE AVAILABLE FOR CARRY-OUT!!

YOU CAN EVEN CREATE YOUR OWN VARIETY PACK OF BEER.