

# THE LOUNGE at ZOSO

## SNACK ON THIS

- Bison Wings** 15  
serrano, shallot, tangy chile sauce, veggies  
blue cheese or ranch
- Palm Springs Potato Chips** 8  
fresh homemade chips, garlic parmesan  
cheese, fresh parsley
- Onion Rings** 7  
paprika crema, dill pickle
- French Fries** 5  
add-on: parmesan & garlic 2
- Hummus** 12  
toasted naan, veggies, cilantro garlic pesto
- Pool Nachos** 12  
warm queso sauce, house tortilla chips  
pico de gallo, guacamole, pickled jalapenos  
add-on: chicken 5 | prawns 7 | chopped brisket 9

## MAIN DISH

- California Club** 16  
fire-grilled chicken, swiss, bacon, avocado  
lettuce, tomato, mayo, ciabatta roll
- ZOSO Burger** 19  
bacon, queso asadero, paprika aioli  
roasted chile, grilled sweet onions  
add-on: fried egg 2.25
- Beef Brisket Roll** 17  
grilled ciabatta roll caramelized onions  
ZOSO signature BBQ sauce  
smoked paprika crema
- BBQ Pork** 16  
shaved smoked pork, coleslaw  
toasted brioche roll  
La Bruja Picante BBQ sauce
- Chicken Tenders** 15  
served with fries & slaw  
traditional or bison-style

## PASTAS

- add-on: chicken 5 | prawns 7  
maestro italian sausage 7 | chopped brisket 9  
gluten-free pasta available upon request
- Palm Canyon Pasta** 18  
mushrooms, pesto, tomato, spinach  
bucatini pasta, parmesan cream sauce
- Mac n' Cheese** 12  
sharp cheddar, cream, cavatappi pasta
- Rasta Pasta** 17  
seasonal veggies, hemp seed  
shichi-mi seasoning, extra virgin olive oil
- Rustic Tomato Spaghetti** 17  
slow-roasted san marzano tomato, onion herbs,  
garlic, basil

## ARTISAN FLATBREADS

- Brisket "Tlayuda"** 16  
bacon-mescal beans, chopped brisket  
queso oaxaca, roasted corn, lime cabbage  
avocado, smoked paprika crema
- Pepperoni** 15  
rustic tomato sauce, mozzarella, pepperoni
- Cactus Flatbread** 13  
basil pesto, charred nopal cactus, onion  
queso oaxaca, cotija cheese, parsley  
roasted red peppers, oven-dried tomato
- Smokehouse Chicken** 15  
guajillo bbq sauce, fire-grilled chicken  
queso asadero & cheddar, shaved red onion  
cilantro
- The Prickly Pig** 14  
prickly pear sauce, smoked pork butt  
bacon, jalapeno slices, mozzarella  
crispy shallots, parsley

## HEALTHY-ISH

- add-on: chicken 5 | prawns 7 | chopped brisket 9
- Chicken Hominy Soup** 13  
rich chicken broth, mirepoix  
achiote chicken, hominy, fresh herbs
- Chef's Soup of the Day**  
ask your server for  
today's selection  
cup—5 | bowl—11
- Southwest Salad** 15  
arugula, romaine, fresh corn, black beans  
sweet peppers, tortilla strips, avocado  
scallions, herb vinaigrette
- Coachella Caesar** 14  
romaine, cotija cheese, pepitas  
garlic boquerones dressing
- Imperial Greens** 12  
bibb, romaine, shaved radish, tomato  
toasted pumpkin seeds, herb vinaigrette
- Cobb Salad** 16  
romaine, cucumber, tomato, chicken  
blue cheese crumble, hard-boiled egg, bacon  
avocado smash, fried onion

## SWEET STUFF

- Chocolate Lava Cake** 8  
chocolate sauce, whipped cream
- Churros** 7  
cinnamon sugar, caramel, whipped cream
- Floats** 6  
root beer or orange creamsicle
- Tired & Bitchy** 15  
averna amaro, lustau solera reserve  
brandy, kahlua, espresso
- Grasshopper** 9  
crème de menthe, crème de cacao, cream

# DRINKS

## MIX & MINGLE

Well Cocktails	9
Blended Drinks	12

## WINE NOT?

House White Wine	10
House Red Wine	11
House Sparkling Wine	12

## HERE FOR BEER

<b>Draft Beers</b> please ask your server for our seasonal selections	7
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<b>Bottled Domestic Beers</b>	6
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<b>Bottled Import/Craft Beer</b> corona, modelo, michelob ultra bud, bud light	7
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## MIX IT UP

<b>Purdy Mouth</b> vodka, lime, triple sec red wine simple syrup	#
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<b>Shirley Black</b> bordeaux cherry, rosemary vodka, soda	#
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<b>Desert Raindrop</b> grapefruit, cardamom, vodka, lemon	#
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<b>Rev. Stiggins</b> plantation rum, pineapple, tamarind blackstrap rum	#
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<b>Passion Reviver</b> passion fruit, lillet blanc, absinthe vodka, orange juice	#
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<b>Regan's Martini</b> dry gin, dolin blanc, luxardo orange bitters	#
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<b>Industry Sour</b> fernet, green chartreuse, lime simple syrup	#
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<b>Vie en Rosé</b> st. germaine, aperol, lime, mint	#
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## GET ENERGIZED

<b>Red Bull Energy Drinks</b> red bull original, red bull sugar-free red bull yellow edition (tropical) red bull red edition (watermelon)	6
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<b>Tequila Tropical</b> blanco tequila, orange juice tropical red bull	12
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<b>The Festibull</b> malibu rum, pineapple juice red bull yellow edition	12
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<b>Yellow Paloma</b> tequila agave syrup, grapefruit juice, red bull yellow edition	12
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<b>Red Bull Watermelon Margarita</b> lime juice, orange juice, silver tequila red bull watermelon edition	12
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# BOTTLE SERVICE

## BUBBLY

JOSH PROSECCO	200
GM MUMM CORDON ROUGE	275
PERRIER JOUET ROSÉ	375
PERRIER JOUET GRAND BRUT	450
MOD BRUT RESERVE	475
ACE OF SPADES BRUT	750
ACE OF SPADES ROSÉ	950
APEROL SPRITZ PARTY PACK	500
APEROL & PROSECCO (SERVES UP TO SIX)	

## VODKA

TITOS	325
ABSOLUT	300
FLAVORS AVAILABLE	
DEEP EDDY	300
FLAVORS AVAILABLE (GLUTEN FREE)	
GREY GOOSE	350
FLAVORS AVAILABLE	
KETTLE ONE	350

## TEQUILA

DON JULIO BLANCO	300
CASAMINGOS BLANCO	300
CASAMINGOS NEPOSADA	350
PATRON SILVER	375
CASAMINGOS AÑEJO	400
DON JULIO 1942	750

## RUM

MALIBU COCONUT	250
BACARDI	250
FLAVORS AVAILABLE	
CAPTAIN MORGAN	300
MEYERS	300

## GIN

BOMBAY SAPPHIRE	300
AVIATION	350
TANQUERAY	350

## WHISKEY/COGNAC

SLOW & LOW, ROCK & RYE	250
FIREBALL	300
JAMESON IRISH	300
JIM BEAM BLACK	325
CROWN ROYAL	350
MAKER'S MARK	350
HENNESSEY	450

## SIX PACKS

RED BULL	30
FLAVORS AVAILABLE	
FEVER TREE GINGER BEER	30

If you have concerns regarding food allergies, please alert your server prior to ordering. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.