



TEQUILA
Don Julio
Casa Amigo
Patron
Herradura
1800

VODKA
Ciroc
Titos
Kedalone
Grey Goose

RUM
Brugal
Barceló
Zacapa
Malibu
Carupano
Santa Teresa
Admiral Nelson's

WHISKEY
Johnnie Walker
Buchanan's
Chivas Regal
Old Parr
Jameson
Uncle Nearest
Jack Daniel's
Macallan
Appleton Estate
Maker's Mark
Crown Royal
Jim Beam

GIN
Tanqueray
Beefeater

COGNAC
Hennessy
D'Usse
Remy Martin

STRAIGHT UP

Zona Rum Punch | \$10.00
Zona's Original concoction with Wray nephew's rum strawberry, OJ, pineapple, ginger, and lime juice.
Also available Frozen. \$15.00

Caribe Cosmo | \$12.00
Watermelon Ciroc, coconut rum, cranberry, lime juice, simple syrup.

Coffee Martini | \$10.00
Vodka, coffee, Kamora, simple syrup.

Long Beach Iced Tea | \$12.00
Tequila, gin, white rum, vodka, triple sec, cranberry, lime.

Cuba Libre | \$9.00
Rum añejo, lime juice, coke.

Caipirinha | \$9.00
Aguardiente, sugar, lime wedges.

Old Fashioned | \$12.00
Whiskey bourbon, sugar, Angostura, soda, orange slice, and cherry.

SANGRIA		
Red Blend Sangria \$12.00	White Mango \$12.00	Peach Sangria \$12.00
PITCHER		
Mojito Pitcher \$48	Margarita Pitcher \$48	Sangria Pitcher \$40

FROM THE ISLAND

Blue Wave | \$10.00
Spiced rum, coconut rum, pineapple juice, blue curaçao lime, lime juice.

Caribbean Lady Killer | \$12.00
White rum, pineapple juice, OJ, coconut cream.

Piña Colada w/ Alcohol | \$15.00
Zona's house-made pineapple and coconut goodness.
Ask for a super Piña Colada, if you want it in the pineapple. \$20

Rainbow | \$13.00
Vodka, blue curaçao, OJ, grenadine.

Zona Rush | \$10.00
Malibu rum, pineapple, blueberry, red bull.

Tipsy Turtle | \$12.00
Tropical blend of rum, blue curaçao, pineapple, and piña colada mix.



MARGARITA

Watermelon Margarita | \$10.00
Tequila, watermelon, our house-made sweet and sour, and tajin rim.

Spicy Mango Margarita | \$11.00
Tequila, our mango chile mix, lime and tajin rim.

The Napoleon | \$10.00
Tequila Napoleon, lime juice, agave, salt, and pepper rim.

MOJITO

Coconut Mojito | \$12.00
Rum, coconut, our house sweet and sour mix, mint.

El Clásico | \$10.00
The original Cuban punch rum, sugar, lime juice, club soda and mint.

Rica Mora | \$12.00
Rum, mora, our house sweet and sour mix, mint.

Mamajuana Mojito | \$13.99
Mamajuana, rum, sugar, lime juice, club soda, and mint.

MULE

Tropical Mule | \$10.00
Vodka, pineapple juice, ginger beer, fresh lime juice.

Mule de Soul | \$10.00
Whiskey, lime, ginger, beer, simple syrup, followed with a hint of cinnamon.

Moscow Mule | \$9.00
Vodka, lime juice, ginger beer.

WINE

	GLASS 9OZ	BOTTLE
Brownstone Pinot Noir Grigio	\$10.00	\$25.00
Brownstone Merlot	\$10.00	\$25.00
Stonecap Cabernet Sauvignon	\$11.00	\$27.00
Stonecap Chardonnay	\$11.00	\$27.00
La Perlina Moscato	\$10.00	\$25.00

NON ALCOHOLIC

Our Flavors: Mango, Strawberry, guava, soursop, passion fruit, pineapple, papaya, peach, lemonade.

Frozen Drinks / Smoothies	\$8.00
Natural Juices / Jugos Naturales	\$4.00
Piña Colada	\$9.00
Strawberry Piña Colada	\$10.00
Coconut Water	\$3.50
Sweet Tea	\$2.00
Super Piña Colada	\$13.99
Bottle Water	\$2.00
Cranberry Juice	\$3.00
Soft Drinks / Sodas	\$3.00
Refills \$3.00	
Perrier Water	\$3.00
Hot Tea	\$2.50
Coffee	\$3.00
Morisoñando	\$8.00

BEER

Ask server to see what we have on draftt



Red stripe	Guinness
Corona	Presidente
Budlight	Heineken
Michelod Ultra	Dos Equis Lager
Modelo	Dos Equis Amber
Modelo Negro	Michelada
Stella Artois	



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 STARTERS

Chicken Wings (10) | **\$14.00**

Choice of sauces: Sriracha honey, hot, mild, B.B.Q, lemon pepper, Jerk, curry sauce. Opciones de salsa: Salsa de miel siracha, picante, picante medio, B.B.Q, pimienta con limón, Jerk, curry.

Picadera Zona | **SMALL \$15.00 (NO BEEF)** **MEDIUM \$25.00**

Caribbean | **LARGE \$45.00** **PARTY \$65.00**

Beef, chicken, pork, cheese, and salami. Served with a choice of fries or plantains. Carne de res, pollo, cerdo, queso y salami. Servido con papas fritas o tostones.

Empanadas | **\$3.00**

Cheese, chicken or beef / Queso, pollo o carne.
Shrimp / Camarones **\$4.00**

Crispy Fried Chicken Bites | **\$13.99**

With fries or fried plantain chips. Con papas fritas o tostones.
Also available with rice & beans **\$16.99**

Cancun Shrimp Cocktail | **\$15.99**

Cancun style shrimp cocktail with fresh ingredients. Traditionally style also available. Cóctel de camarones al estilo Cancún con ingredientes frescos, disponible también en estilo tradicional.

Jerk Chicken Spring Rolls (2) | **\$9.00**

Served with sesame ginger sauce.
Servido con salsa de ajonjolí y jengibre.

****Ceviche Tropical** | **\$15.99**

Shrimp, octopus, and calamari mixed with lemon, red onion, and fresh cilantro infused with a tropical twist of fresh citrus.
Camarones, pulpo, calamares mezclados con limón, cebolla roja y cilantro fresco con un toque tropical.

8 Jumbo Shrimp With Choice Of Style | **\$14.99**

All grill · All ajillo · A la crema · Crema de coco

Fried Calamari | **SMALL \$12.00** **LARGE \$22.00**

Caribbean reef squid fried to perfection and served with marinara sauce or tarter sauce. Calamares de arrecife del caribe fritos a la perfección, servido con salsa marinara o salsa tartara

12 Mussels Marinara Or Scampi | **\$14.99**

Served with marinara and white wine sauce or scampi.
Servido con salsa marinara y salsa de vino blanco o al ajillo.

Mofonguito Trio (3) | **\$14.00**

1 Steak, 1 shrimp, and 1 chicken mini Mofongos with marinara and special White salsa. Carne, camarones y pollo servidos con salsa marinara y salsa blanca.

****Zona Ceviche** | **\$18.99**

Shrimp and fish mixed with lemon, tiger milk, cilantro, peppers, white onions, mango, a crispy corn tortilla, and our special mango sauce. Camarones y pescado mezclados con limón, leche de tigre, cilantro, pimientos, cebolla blanca, mango, una tortilla de maíz crujiente y nuestra salsa especial de mango.

 SIDES

Mushroom black rice / Arroz negro de hongos | **\$5.00**

White rice / Arroz blanco | **\$4.00**

Black or Red beans / Habichuelas negras o rojas | **\$4.00**

Mash potatoes / Puré de papas | **\$4.00**

Steam vegetables / Vegetales al vapor | **\$4.00**

Small house salad / Ensalada de la casa | **\$4.00**

Fried plantains (Sweet or green) / Plátano frito (Amarillo o verde) | **\$4.00**

Sauted Kabbage / Repollo salteado | **\$4.00**

Cassava chips / Yuca frita | **\$4.00**

Avocado / Aguacate | **\$4.00**



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 WRAPS AND BURGERS

Fried Plantain Sandwich | **\$13.00**
Fried green plantain is served with shredded chicken, tomato, and lettuce, and cheese. Plátano frito y relleno de pollo desmenuzado, tomate, lechuga y queso.
Available also with beef / Disponible con res – \$15.00

BLT Chicken Sandwich | **\$15.99**
Chicken dip with lettuce, tomato, bacon, and cheese served with fries. Pollo, lechuga, tomate, bacon y queso. Servido con papas.

Zona Caribbean Burger | **\$15.00**
10 oz of 80/20 lean beef with tomato, lettuce, American cheese, and onion rings, served with fries.
10 oz de carne magra 80/20 con tomate, lechuga, queso americano, aros de cebolla, con papas fritas.

Taco Trio (3) | **\$11.99**
A flour or corn tortilla filled with your choice of carne asada or chicken, with cilantro, onions, pico de gallo, lemon & sour cream. Tortilla de harina o maíz rellena con su elección de carne asada o pollo, con cilantro, cebolla, pico de gallo, limón y crema agria.



Chicken Wrap | **\$9.99**
Home-style chicken breast with lettuce, tomato, mixed cheese, and house sauce. Rollo de pechuga de pollo casero con lechuga, tomate, queso mixto y salsa casera.

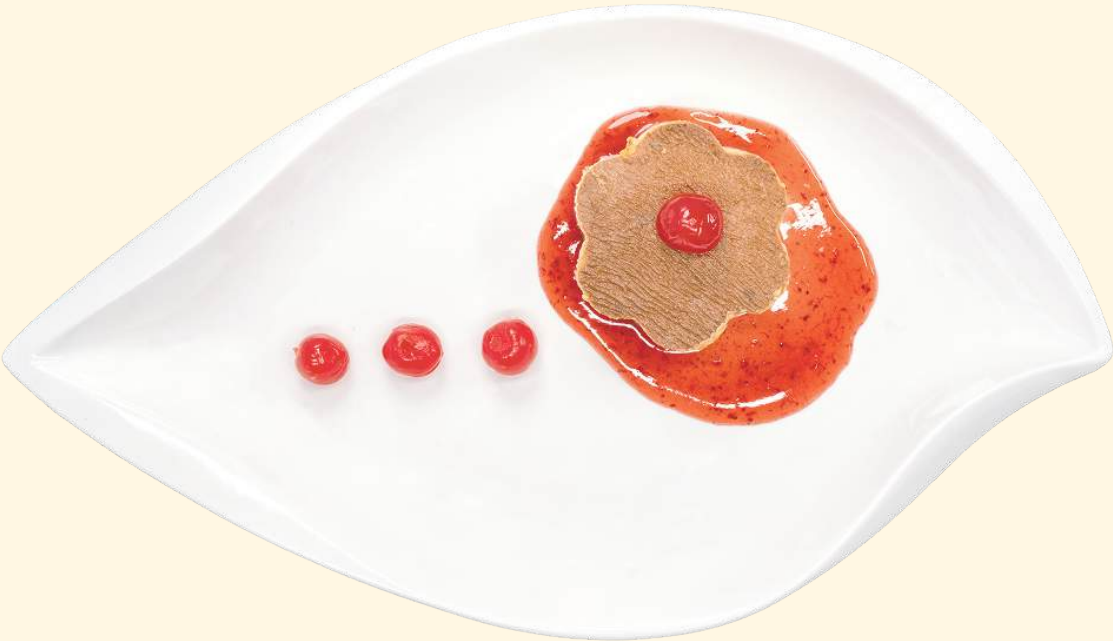
Beef or Chicken Burrito | **\$12.99**
Flour tortilla filled with chicken or beef, lettuce, white rice, roast pork leg with pickles, ham, cheese and honey mustard, black bean, avocado.
Tortilla de harina rellena con pollo o carne, vegetales, lechuga, asado de “pernil” con pepinillos, jamón, queso, arroz blanco, habichuelas negras, aguacate y pico de gallo, y mostaza de miel con papas fritas.

Cuban Sandwich | **\$15.00**
Roast pork leg with pickles, ham, cheese, and honey mustard. Served with fries.
Asado de “pernil” con pepinillos, jamón, queso y mostaza de miel con papas fritas.



 SWEET TOOTH

Tree Milk’s | **\$6.99**
Flan | **\$5.99**



 PASTA

Shrimp & Crab Fettuccini | **\$25.00**
Al dente in a light home-style cream sauce with shrimp and crab. Uno cama de fettuccine delicadamente cocinado al dente en una salsa ligera de crema casera con camarones y cangrejo.



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\$9.99

LUNCH SPECIALS

11 AM – 3 PM

SOFT DRINK INCLUDED

MONDAY / LUNES

Stewed chicken / Pollo guisado	Green peas and rice / Moro de guandules
Fried Fish / Pescado Frito	Red beans / Frijoles rojos
White rice / Arroz blanco	Green Salad / Ensalada verde

TUESDAY / MARTES

Fried Pork chop / Chuleta frita	Red beans / Frijoles rojos
Rotisserie chicken / Pollo al horno	Green Salad / Ensalada verde
Black beans and rice / Moro de guandules	Pasta Salad / Ensalada de pasta
White rice / Arroz blanco	

WEDNESDAY / MIÉRCOLES

Stewed Beef / Res Guisada	Stewed green peas / Guandules guisados
Cod fish / Bacalao	Potato Salad / Ensalada rusa
White rice / Arroz blanco	Green Salad / Ensalada verde
Red beans and rice / Moro de frijoles rojos	

THURSDAY / JUEVES

Rotisserie chicken / Pollo a la brasa	Red beans / Frijoles rojos
Stewed chicken / Chofan caribeño	Sweet Plantains
White rice / Arroz blanco	Green Salad / Ensalada verde
Spring rice / Arroz primavera	

FRIDAY / VIERNES

Bake pork ribs / Costillitas de cerdo al horno	Black beans / Frijoles negros
Stewed chicken / Pollo al caldero	Potato salad / Ensalada rusa
Black beans and rice / Moro de habichuelas negras	Pasta Salad and carrots / Ensalada de pasta y zanahoria
White rice / Arroz blanco	

SATURDAY / SÁBADO

Mondongo

SUNDAY / DOMINGO

Sancocho

SOUP ALWAYS AVAILABLE

GREENS

Caesar Salad ————— | \$9.00

Caesar dressing, romaine lettuce, parmesan cheese and our homemade croutons. Aderezo Cesar, lechuga romana, queso parmesano y crutones Add your choice of any (4oz) protein to any salad.

CHICKEN/POLLO ----- | \$6.00

STEAK/RED ----- | \$7.00

SALMON ----- | \$8.00

SHRIMP/CAMARONES ----- | \$8.00



SOUPS

Beef Tripe Stew (Saturday Only) — | SMALL \$10.00 LARGE \$13.99

A warm comforting soup made with beef tripe, onion, garlic, and vegetables served with steamed rice or fried plantains. Mondongo. Servido con arroz blanco o tostones.

Caribbean Seafood Soup ————— | \$22.99

Calamari, octopus, shrimps, fish and oysters soup, served with fresh cilantro and red onions. Calamares, pulpo, camarones, pescado y mejillones servidos con cilantro y cebolla roja.

Sancocho (Sundays Only) ————— | SMALL \$10.00 LARGE \$15.00

Caribbean beef stew with a variety of starchy vegetables, chicken and meats served with a side of steamed rice. Estofado de carne caribeña con una variedad de verduras, pollo y carnes. Servido con arroz blanco.



 MAIN DISHES (Add a small soup for \$4.00)

Churrasco | **\$24.99**

12 oz angus churrasco bathed in chimichurri sauce with fried plantains and house salad.
12 oz churrasco angus bañado con una salsa chimichurri del caribe, servido con tostones y ensalada casera.
Available also NY strip \$28.00



Stuffed Mofongo

Fried and mashed plantains with garlic and pork rind combined with your choice of chicken, beef, pork or shrimp in our special house sauce.
Plátanos fritos y triturados con ajo y chicharrón combinados con su elección de pollo, puerco, res o camarones en nuestra salsa especial de la casa.
Pork/Puerco: **\$17.99**
Beef/Res: **\$20.00**
Shrimp/Camarones: **\$22.99**

Onion Steak | **\$20.00**

8 oz. Thinly sliced beef with sautéed onions in a light wine gravy with steamed rice, beans, sweet plantains or house salad.
Carne de res cortada fina con cebolla salteada en una salsa ligera vino con arroz blanco, frijoles, platanos maduros o ensalada de la casa.

Griot and Pikliz | **\$18.00**

Haitian-style fried pork with a spicy condiment called "pikliz" made of pickled cabbage, carrots, bell peppers and scotch bonnet peppers. Seasoned with garlic, onion served with a side of Haitian black rice and sweet plantains.
Cerdo frito al estilo haitiano con un condimento picante llamado "pikliz" hecho de repollo en vinagre blanco, zanahorias, pimientos y chiles escoceses, sazonado con ajo y cebolla. Servido con una guarnición arroz negro de champiñones y platanos fritos maduros.



Fajitas | **SHRIMP \$20.00 STEAK \$18.00**

Your selection served with corn or flour tortillas and chile toreado.
Su elección servida con tortillas de maíz o harina y chile toreado.
Mixed Pick (2): **\$22.00**
Pick (3): **\$25.00**

Stewed Goat | **\$25.00**

Braised goat served with rice, beans, sweet plantains and house salad.
Cabra estofada servida con arroz blanco, frijoles, platanos maduros y ensalada de la casa.

Grilled Chicken Breast | **\$16.00**

Delicately chosen and seasoned chicken breast with Zona Caribbean style accompanied with pico de gallo, vegetables and a house salad.
Pechuga de pollo delicadamente escogida y sazonada al estilo Zona Caribbean acompañado con pico de gallo, vegetales a la plancha y ensalada de la casa.
Also Margarita — **\$17.00**
Also Chicken breast with onions — **\$16.00**

Bandeja Paiza | **\$20.00**

Grill flank steak, fried pork grind, sausage, fried egg, rice, beans, sweet plantain, avocado & arepa.
Carne asada, chicharron, chorizo, huevo frito, arroz, frijoles, maduro, aguacate y arepita.

Oxtail | **\$24.99**

Stewed beef oxtail with Caribbean spices served with rice, beans, and house salad.
Rabo de res guisado con condimentos caribeños, servido con arroz blanco, frijoles, ensalada de la casa.

Jamaican Jerk Chicken | **\$17.00**

A quarter leg and thigh cooked Jerk sauce served with mushroom black rice and sweet plantains.
Muslo de pollo cocinado en salsa Jerk servida con arroz negro de champiñones y platanos maduros fritos.

Surf & Turf | **\$37.00**

12 oz New York strip steak with delicious Jumbo shrimp and chimichurri sauce served with mashed potatoes and steamed broccoli.
12 oz de filete al estilo New York con deliciosos camarones gigantes y salsa chimichurri servidos con puré de papas y brocoli al vapor.

Zona Bowl | **\$16.00**

Protein: Fish, beef, chicken, bed of white rice, red or black beans, avocado, bell peppers and onions, mozzarella cheese, lettuce, sour cream.
Proteínas: Pescado, res, pollo, arroz blanco, aguacate, frijoles rojos o negros, pimientos, cebolla, queso mozzarella, lechuga, crema agria.
With Shrimp — **\$20.00**

Wagyu steak | **\$31.99**

Served with green salad, string beans, roasted jalapeño, sweet plantain, sautéed potatoes, and red wine reduction sauce.

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SEA FOOD

Fresh Salmon —————| **\$23.00**

8 oz grilled salmon served with a savory tropical lemon sauce, mashed potatoes, and grilled vegetables.
8 oz salmón a la parrilla servido con una sabrosa salsa de limón tropical, puré de papas y verduras a la parrilla.

Paella Creole —————| **FOR 1 \$30.00 FOR 2 \$65.00**

Seafood rice with saffron “Zona Caribbean” flair; shrimp, lobster, clams, calamari, octopus served with house salad.
Arroz de mariscos y azafrán con sabor a “Zona Caribbean”; camarones, langosta, almejas, calamares, pulpo servidos con ensalada de la casa.

8 Spicy Shrimp —————| **\$19.00**

Sinaloa-style shrimp with typical Mexican ingredients served with white rice & fried plantains.
Camarones al estilo Sinaloa con ingredientes típicos mexicanos servido con arroz blanco y tostones.

Caribbean Lobster

Price subject to change due to market price.
Whole fresh lobster stuffed with seafood, and white wine sauce and served with crunchy yucca fries and house salad.
Langosta entera fresca rellena de mariscos, salsa de vino blanco, servida con crujiente yuca frita y ensalada de la casa.



Red Snapper —————| **\$27.00**

A whole red snapper fried fresh, seasoned with tropical Caribbean orange mojo sauce served with a side of fried plantains and house salad.
Pargo rojo entero fresco sazonado con una salsa tropical de mojo de naranja caribeña. Servido con una guarnición de plátanos y ensalada.

AVAILABLE ALSO GRILL **\$2.00** / COCONUT CREAM **\$3.00**

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