



It is no secret that our owner, Michael Zislis, loves to eat and drink. As one of Manhattan Beach's premier restaurateurs, he has traveled the planet to enjoy the world's best dining establishments. Shade presents a variety of opportunities to indulge the palate. Zinc's sun filled patio and distinctive brunch menu offers a unique weekend dining experience for Manhattan Beach. Enjoy fresh mojitos, margaritas and martinis in the exquisite atmosphere of the Skydeck as you watch the sun slowly set. In true Shade fashion, you tell us what you want, where and when, and we'll serve it up. Eat. Savor. Relax.

### brunch beverages

**bloody Mary** 5.95

Smirnoff vodka and Shade Bloody Mary mix

**rose mimosa** 5.95

Veuve du Vernay sparkling rose and orange juice

**raspberry lemonade** 6.95

Smirnoff Raspberry vodka, Shade lemonade and a raspberry sugar rim

**Mumm mimosa** 9.95

Mumm Napa "Brut Prestige" and orange juice

**bellini** 9.95

Mumm Napa "Brut Prestige" and peach juice

**sweet clementine** 9.95

Jim Beam bourbon combined with fresh citrus juice and orange marmalade. Delicious!

**house wine** 5.95

Chardonnay or Cabernet

**guava mojito – tini** 9.95

Bacardi rum, fresh mint, lime, guava juice and soda

**Persephone** 9.95

Mumm Napa "Brut Prestige" and pomegranate juice

**ginger mimosa** 10.95

Mumm Napa "Brut Prestige", Canton's Ginger liquor and a lemon twist

**lavender mimosa** 10.95

Mumm Napa "Brut Prestige" and St. Germain Elderflower liquor

**TREtini** 11.95

Veev Açai spirit with Vita Coco pure coconut water and a twist of lime

## Served 8 am - 5 pm Saturday & Sunday

### eggs, omelettes & benedicts

**veggie omelette** 9.95

two organic eggs with Swiss cheese, mushrooms and spinach, served with country potatoes and a choice of toast

**Shade omelette** 9.95

two organic eggs with bacon, cheddar cheese and avocado, served with country potatoes and a choice of toast

**huevos rancheros** 10.95

two organic eggs atop corn tortillas, topped with black beans, ranchero sauce, pico de gallo and house-made guacamole

**Shade breakfast sandwich** 10.95

scrambled organic eggs, applewood smoked bacon and avocado with melted cheddar cheese on a fresh baked croissant, served with a choice of country potatoes or green salad

**beach omelette** 14.95

two organic eggs with fresh Maryland blue crab, asparagus, onions and tomatoes topped with fresh herbs and hollandaise sauce

**breakfast pizza** 12.95

spinach, mushroom, onion, bacon and mozzarella cheese, topped with two organic scrambled eggs

**organic eggs** 11.95

two organic eggs cooked any style, served with country potatoes, a choice of toast and a choice of applewood smoked bacon, sausage links or smoked ham

**Shade benedict** 12.95

an English muffin topped with smoked ham, two poached organic eggs, benedictine hollandaise sauce and shaved truffles served with fresh asparagus

**eggs Manhattan** 14.95

choice of crab cakes or smoked salmon, topped with spinach, two poached organic eggs and drizzled with benedictine hollandaise sauce, served with country potatoes

**Steak & Eggs** 17.95

grilled flat iron steak, sliced tomatoes and two organic eggs any style

### more breakfast...

**Irish steel-cut oatmeal** 6.95

topped with strawberries and sliced bananas, served with a side of brown sugar

**yogurt berry parfait** 7.95

served with vanilla yogurt, fresh berries and toasted granola

**bowl o' berries** 9.95

a mix of fresh seasonal berries

**strawberries & cottage cheese** 9.95

low fat cottage cheese with fresh sliced sweet strawberries

**Belgian waffle** 9.95

fresh strawberries and sliced bananas topped with Tahitian vanilla whipped cream, pecan butter and served with maple syrup

**French toast** 9.95

thick cut brioche, dipped in our house-made cinnamon and grand marnier batter, served with whipped butter, maple syrup and topped with powdered sugar

**pancakes with pecan maple butter** 9.95

buttermilk or blueberry pancakes served with two organic eggs cooked any style

**bagels & lox** 12.95

fresh toasted bagel [plain or onion], smoked salmon, capers, sliced red onions, sliced vine-ripened tomatoes and chive cream cheese, served on the side

**sides** 2.95

one organic egg, country potatoes, applewood smoked bacon, chicken apple sausage, english muffin, toast [sourdough, rye, wheat or white], bagel [plain or onion], cereal & milk

**salads & starters****soup du jour** cup 2.95 bowl 6.95

choice of our fresh roasted tomato soup or our special soup of the day, served with grilled baguette

**Zinc strawberry salad** 8.95

baby mesclun lettuce, sliced strawberries and crispy goat cheese tossed in vanilla balsamic vinaigrette

**Caesar salad** 9.95

teardrop tomatoes, shaved parmesan and croutons tossed with Caesar dressing  
with chicken 12.95 with grilled prawns 13.95 with seared rare ahi 14.95

**Zinc chopped salad** 11.95

arugula, israeli couscous, currants, tomato, papitas, roasted sweet corn, smoked salmon or salami and Asiago cheese with basil buttermilk dressing

**Italian farmers salad** 13.95

farmers market heirloom tomatoes, prosciutto di Parma, fresh Burrata cheese and baby arugula, drizzled with aged balsamic vinegar and extra virgin olive oil

**artisan cheese with fresh fruit** 14.95

a selection of sliced domestic & imported cheeses served with an assortment of seasonal fruit sliced sourdough bread, Marcona almonds, dates and quince paste

**sashimi salad** 16.95

sashimi grade hamachi and ahi tuna, served with baby herb lettuce, cucumber and avocado, lightly tossed in a white miso vinaigrette with sides of soy and wasabi

**burgers & sandwiches****Zinc burger** 11.95

certified angus ground beef, house-made ketchup, aioli, garlic, grilled onions, lettuce and vine ripened tomato, served on a fresh baked sesame bun [add avocado 1.95 bacon 1.95]

**turkey cobb wrap** 12.95

sliced turkey breast, avocado, applewood smoked bacon, tomato, red onions and lettuce, lightly dressed in our house-made ranch dressing wrapped in a whole wheat tortilla with a Maytag blue cheese spread

**tuna melt** 12.95

Italian imported albacore tuna mixed with celery, mayonnaise and fresh parsley, melted Swiss or cheddar cheese, served on your choice of bread [sourdough, rye, wheat or white]

**chicken salad sandwich** 13.95

chicken breast, hearts of celery, pine nuts and grapes mixed with a tarragon crème fraîche dressing, served on toasted white bread with arugula salad

**soy glazed ahi** 14.95

vine-ripened tomatoes, baby greens, sliced cucumber and garlic aioli on a fresh baked bun

**steak sandwich** 14.95

sliced flat iron steak, Swiss cheese, caramelized onions, baby arugula and vine-ripened tomatoes, served on fresh baked ranch bread with horseradish mayo

**entrées****pizza Gregorio** 10.95

tomato sauce, mozzarella cheese, spicy pepperoni, pineapple and sliced jalapeños

**margherita pizza** 11.95

house-made tomato sauce, fresh mozzarella cheese, oven-roasted Campari tomatoes and fresh basil

**fish tacos** 13.95

two blackened fish tacos with guacamole, fresh crispy coleslaw and a roasted tomato salsa, served with fresh tortilla chips and black beans

**fresh fish** 15.95

fresh seasonal fish, with choice of two sides

**steak frites** 17.95

grilled flat iron steak topped with roasted shallots and red wine jus, served with crispy fries and baby mixed greens

**sides** 2.95

crispy French fries, sweet potato fries, house-made potato chips, garden salad, house-made coleslaw, sliced tomatoes, sautéed mushrooms, grilled asparagus, cottage cheese, fruit salad, black beans