



ready - set - lunch

served from 11am to 4pm

4 items. 45 minutes. 15 dollars

choose soup or salad + one entree + one side + one beverage



SOUPS or SALAD [choose one]

white corn soup

chives, crispy prosciutto

house made tomato soup (V)

garden fresh tomatoes simmered with garlic and herbs served with a grilled crostini and topped with basil oil

summer melon salad

baby mesclun lettuce, Tuscan melon, honeydew, watermelon and feta cheese tossed in a white balsamic vinaigrette

zinc chopped salad

arugula, Israeli couscous, currants, tomato, pepitas, roasted corn, smoked salmon or salami and asiago cheese with basil buttermilk dressing

ENTREES [choose one]

zinc burger

our special blend of premium beef, house made ketchup, aioli, grilled onions, lettuce and tomato

turkey cobb wrap

sliced turkey, baby greens, avocado, red onion, tomato, bacon and ranch dressing wrapped in a whole wheat tortilla

bistro steak

grilled flat iron steak, sliced and served with caramelized shallots, and red wine reduction sauce

blackened fish tacos

blackened Alaskan cod, served with fresh and crispy cabbage slaw, roasted tomato salsa and white corn tortillas

pepperoni pizza

tomato pizza sauce, mozzarella cheese, parmesan cheese and Pocino pepperoni

grilled salmon

Atlantic salmon, served with a champagne and tarragon beurre blanc

caprese pizza

basil walnut pesto, oven roasted tomatoes and fresh mozzarella, drizzled with balsamic reduction and olive oil

grilled chicken sandwich

marinated chicken breast, swiss cheese, butter lettuce, grilled onion, tomato jelly & garlic aioli on a fresh baked bun

SIDES [choose one]

crispy french fries

fruit salad

grilled asparagus

spicy mac 'n cheese

sweet potato fries

BEVERAGES [choose one]

soda, coffee, decaf, iced tea, espresso, cappuccino, latte

Michelob Ultra, Long Board Kona Lager, Widmer Hefeweizen, Red Hook ESB, Firestone Pale Ale, Firestone Double Barrel Amber

pinot grigio, chardonnay, rosé or cabernet

SALAD ENTRÉES [\$15 includes one beverage]

veggie salad

baby mesclun lettuces, grilled vegetables, apple, spiced pecans and crispy goat cheese tossed in a Tahitian vanilla balsamic vinaigrette

southwest steak salad

marinated flat iron steak, chopped iceberg & arugula lettuce, roasted corn, black beans, jicama and Monterey jack cheese in a creamy avocado cilantro dressing

sashimi salad

Himachi & Ahi tuna, served with baby herb lettuce, cucumber, avocado & tossed in a white miso vinaigrette, side of soy & wasabi

UPGRADE YOUR BEER or WINE [add \$2]

Hoegaarden, Pilsner Urquell, Sierra Nevada Summerfest, New Belgium Fat Tire, Matilda

Mumm Napa "Brut Prestige", Franciscan "Oakville Estate" Chardonnay, Ruffino Pinot Grigio, Parducci Pinot Noir, Cline "Ancient Vines" Zinfandel, Milla's Block Cabernet Sauvignon