

## brunch beverages

**rose mimosa** 8  
veuve du vernay sparkling rose & orange juice

**chandon mimosa** 10  
domaine chandon, "brut classic" & orange juice

**bellini** 10  
domaine chandon "brut classic" & peach juice

**persephone** 10  
domaine chandon, "brut classic" &  
pomegranate juice

**ginger mimosa** 11  
domaine chandon, "brut classic"  
canton's ginger liquor & lemon twist

**lavender mimosa** 11  
domaine chandon, "brut classic", st. germain  
elderflower liquor

**Bloody Mary** 8  
smirnoff vodka and shade bloody mary mix

**'BLT' bloody mary** 10  
bacon infused ketel one vodka, shade bloody mary  
mix, finished with a BLT bite

**'eye opener'** 11  
ketel one vodka, shade bloody mary mix, name  
Your heat 1-10!

**raspberry lemonade** 8  
smirnoff raspberry vodka, shade lemonade &  
raspberry sugar rim

**guava mojito – tini** 10  
bacardi rum, fresh mint, lime, guava juice and soda

## eggs, omelettes & benedicts

**veggie omelette** 10  
free range eggs, swiss cheese, mushrooms, spinach, served with country potatoes and a choice of toast

**shade omelette** 11  
free range eggs, nueske bacon, tillamook cheddar cheese and avocado, served with country potatoes and a choice of toast

**shade breakfast sandwich** 11  
scrambled free range eggs, nueske bacon and avocado with melted tillamook cheddar cheese on a fresh baked croissant, served with a choice of country potatoes or green salad

**organic eggs** 12  
free range eggs cooked any style, served with country potatoes, a choice of toast and a choice of nueske bacon, san luis sausage links or smoked ham

**shade benedict** 14  
an english muffin topped with smoked ham, two poached organic eggs, benedictine hollandaise sauce and shaved truffles served with fresh asparagus

**eggs Manhattan** 15  
choice of crab cakes or smoked salmon, topped with spinach, two poached organic eggs and drizzled with benedictine hollandaise sauce, served with country potatoes

**Egg in a hole** 12  
sourdough toast, asparagus salad, truffle parmesan vinaigrette

**Spicy Scramble** 12  
chicken apple sausage, fresh jalapeno, sweet corn, roasted poblano chilis, mozzarella

## more breakfast...

### irish steel-cut oatmeal 7

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

### yogurt berry parfait 8

served with vanilla yogurt, fresh berries and toasted granola

### belgian waffle 10

fresh strawberries and sliced bananas topped with Chantilly hand whipped cream, pecan butter and served with maple syrup

### french toast 10

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 10

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

### bagels & lox 13

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

## salads & starters

### shrimp & citrus salad 16

blue lake beans, baby gem lettuce, avocado, grapefruit, chili vinaigrette

### caesar salad 10

cherry 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 13

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

### artisan cheese with fresh fruit 15

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 17

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

### truffle burger 16

certified angus ground beef, white cheddar cheese, parmesan truffle aioli, caramelized onions, asian slaw, shitake mushrooms, guanciale, house baked brioche bun

### evoo tuna sandwich 14

caper aioli, tomato, cucumber, arugula

### chicken sandwich 14

grilled chicken breast, brie cheese, spinach, aioli, tomato jelly

### prime rib dip 15

tender prime rib, horseradish cream, au jus

## entrées

### margherita pizza 15

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

### fish tacos 15

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

### grilled loch durat salmon 17

quinoa salad, market vegetables, greek yogurt, dill

### steak frites 18

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