

garden tapas

sweet corn soup with fresh Dungeness crab 8.95

chopped chives and crispy smoked bacon

zinc chopped salad 11.95

chopped wild arugula, parmesan, Israeli couscous, currants, smoked salmon, pepitas and tomatoes with a basil buttermilk dressing

caprese 12.95

heirloom tomatoes, burrata cheese, fresh basil, extra virgin olive oil and aged balsamic vinegar

sashimi salad 16.95

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

contemporary tapas

brie and pear grilled cheese 4.95

fresh baguette with pear compote and creamy brie cheese

chips n' dip 9.95

warm corn tortilla chips served with 3 dips; fresh guacamole, roasted tomato salsa and roasted poblano chile and tomatillo salsa

Ahi poke tacos 13.95

marinated Ahi tuna, avocado, crispy flour tortilla, pickled slaw of daikon radish and cucumber, served with sides of sesame vinaigrette and wasabi crème

truffle short rib sandwiches 13.95

slowly braised and marinated with honey and white truffle oil, served open faced on fresh baked rolls and topped with house made coleslaw

tartare cones 14.95

2 Ahi tartare with soy foam, roasted jalapenos, cucumber, cilantro and a toasted garlic sesame dressing

2 Yellowtail tartare with pickled ginger, avocado, green onion, chili oil and a lemon mousse

mini burgers 14.95

Angus ground beef, Maytag and Gruyère cheeses, butter lettuce, caramelized onions and sweet tomato jam on fresh baked buns

mini crab cakes 16.95

3 petite pan fried jumbo lump crab cakes, served with a light bitter greens salad, fresh mango and silky lemon chive beurre blanc

traditional tapas

crispy thick cut potatoes 4.95

fresh cilantro, spicy chipotle dipping sauce

marinated imported olives 4.95

imported Spanish, Italian and French olives, marinated in fresh herbs, extra virgin olive oil and garlic

crispy calamari 9.95

marinated with buttermilk, fresh garlic, parsley, and Cajun spices, battered and fried crispy, served with sides of house made cocktail and tartar sauce

loaded mac n' cheese 9.95

our take on a baked potato, smoked mozzarella and white cheddar cheeses, green onion, pancetta, and a touch of crème fraiche then oven baked to perfection

moules frites 14.95

sautéed black mussels with fresh tarragon, chorizo, roasted garlic and white wine served with house made crispy garlic fries and a side of lemon aioli

grilled jumbo wild Mexican shrimp cocktail 14.95

jumbo shrimp lightly seasoned with Espelette chili, grilled and served with fresh lemon, lime, traditional horseradish cocktail sauce and avocado tomatillo salsa

grilled New Zealand lamb chops 16.95

creamy parsnip purée with house-made rosemary and roasted garlic Worcestershire sauce

charcuterie 19.95 [for 4 people]

served with toasted artisan bread, water crackers, quince paste, Medjool dates and Marcona almonds

cheese

*Tomme de Savoie (*France, cows milk, mild, nutty, earthy rind, semi firm*)

*Humbolt Fog (*California, goats milk, clean tangy flavor, ash rind, soft*)

*Pecorino Boschetto (*Italy, cow & sheep's milk, white truffle, semi firm*)

*St. Sgur (*France, blue, cows milk, creamy double cream, aged 60 days*)

charcuterie

*San Daniel prosciutto (*San Daniel Italy, black label, aged 18 months*)

*La Quercia coppa (*Iowa, smoked Spanish pimento, organic cocoa*)

*Fra Mani artisan ham (*rosemary, hand trimmed, pork leg*)

*Creminelli Barolo (*Piedmontese style salami, robust, pork & beef*)

substitute charcuterie meats for fresh seasonal fruit and berries at no extra charge

artisan pizzas

margherita 9.95

oven roasted Campari tomatoes, fresh mozzarella, torn basil and garlic oil

pizza Gregorio 10.95

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

tarte flambee 11.95 [Michael Zisli's favorite from Alsace, France]

Kendall Farms crème fraîche, sweet onions, Nueskes bacon, mozzarella, Cypress Grove fromage blanc and chopped chives

spanish pizza 12.95

tomato sauce, chorizo, fire roasted green and red peppers, roasted garlic, fresh mozzarella and Monterey jack cheeses

wild mushroom 12.95

mushroom cream, roasted wild mushrooms, parmesan and mozzarella cheese topped with fresh chopped parsley

prosciutto 13.95

Gruyère, mozzarella, Parmesan and goat cheese, topped with Medjool dates, pine nuts, caramelized onions and San Daniel prosciutto

pizza del mar 14.95

Leblon cachaca infused tomato cream sauce, roasted fennel, calamari, shrimp, mussels, Parmesan and crispy capers

desserts

chocolate torte 7.95

molten chocolate cake, real vanilla ice cream and macerated berries

doughnuts 7.95

mini cake doughnuts with maple and lemon dipping sauces

drunken strawberries 7.95

long stem strawberries injected with Leblon cachaca, dipped in dark chocolate and served with whipped Kendall Farms vanilla crème fraîche

Meyer lemon semifredo

"Semi frozen" lemon custard, toasted almonds, raspberry coulis

copious cocktails [cocktails for 4]

margarita pitcher 30.

Jose Cuervo, Shade house-made margarita mix and triple sec

zinc martinis 30.

choose one of our “subzero martinis”

pitcher ‘o mojitos 30.

Bacardi rum, fresh mint, fresh lime and hand muddled with simple syrup

zinc drinks

classic margarita 10.

Jose Cuervo, triple sec, fresh squeeze of orange and Shade house-made margarita mix

Zinc pink 10.

Mumm Napa sparkling wine and guava nectar
cool and elegant

açaí press 11.

Veev Açai spirit with a press and a squeeze of orange

Bahamian mule 12.

Tommy Bahama white rum, ginger beer and fresh lime

mojito 12.

Bacardi rum, fresh mint, fresh lime and simple syrup

Paris 12.

vanilla infused vodka, Chambord raspberry liqueur, a splash of pineapple juice and topped with rosé champagne

honey lemonade 12.

Ketel One vodka, Bärenjäger honey liqueur, fresh lemonade with a sugar rim

wine oh mine 12.

Montevina pinot grigio, grapefruit vodka, peach liqueur and cranberry juice, served over ice

Cali 13.

Belvedere Orange vodka with organic hibiscus liqueur and a splash of fresh orange and cranberry juice

strawberry ‘pop’ 13.

muddled strawberries with citrus infused vodka and ginger liquor, finished with a splash of champagne.

q-cumber & tonic 15.

3 ounces of Hendrick’s gin served with fresh cucumbers and Q-tonic to mix

subzero martinis [served in a glass made of ice]

passionate kiss 11.

Finlandia Lime vodka, Pama liqueur and pomegranate juice

frozen orchid 12.

Smirnoff vodka and Robert Mondavi Moscato d' Oro dessert wine

frostbitten chocolatini 12.

vanilla infused vodka, white crème de cacao and Frangelico

super star 12.

Bärenjäger honey liqueur and Dekuyper crème de banana liqueur combined with Kahlúa and finished with a 'kiss'!

TREEtini 12.

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

**For each TREEtini you purchase in Zinc, 'Live It Green' will plant a tree in your honor*

Lemoncello 8.

served up in a frozen lemon cup!

zinc martinis

honey money 11.

Smirnoff vodka, muddled strawberry, honey simple syrup and Shade lemonade

xo espresso 12.

Patron XO Café, Baileys liqueur and cream

bellini – tini 13.

Ketel One vodka, peach liqueur, sweet & sour and a squeeze of fresh lime finished with sparkling wine

MANHATTAN beach 12.

Bulliet bourbon, St. Germain elderflower liqueur, top of soda, served with orange and cherry. A modern twist on a classic cocktail

Pacific Pear 13.

Grey Goose Pear vodka, St. Germain elderflower liqueur with lime juice and a dash of bitters

Le BLonde 13.

Leblon Cachaça and ginger infused liquor, muddled with mint, cucumber and lime. Available on the rocks

white wine

BUBBLES

Domaine Chandon Brut Classic, NV, Napa Valley, [half bottle]	8.95 / 30.
Mumm Napa "Brut Prestige", NV, Napa Valley	9.95 / 40.
Vueve du Vernay Brut Rosé, NV, France	10.95 / 42.
Veuve Clicquot "Yellow Label" Brut, NV, Reims, France	19.95 / 100.

SAUVIGNON BLANC

Napa Cellars, 2008, Napa Valley	9.95 / 35.
Kim Crawford, 2009, Marlborough, New Zealand	10.95 / 36.
Grgich Hills, Fumé Blanc, 2008, Napa Valley	12.95 / 42.

CHARDONNAY

Acacia, 2008, California	8.95 / 30.
Sideyard, 2008, California	9.95 / 35.
Napa Cellars, 2007, Napa Valley	10.95 / 38.
Hess, 2007, Napa Valley	11.95 / 40.
La Crema, 2008, Sonoma Coast	12.95 / 45.
Merryvale, 2008, Carneros	14.95 / 60.
Chalone, 2008, California	15.95 / 55.
Grgich Hills, 2007, Napa Valley	19.95 / 70.

OTHER WHITES

Cline, Viognier, 2009, California	9.95 / 35.
Montevina, Pinot Grigio, 2009, California	9.95 / 35.
Ceja "White", Pinot Grigio-Semillon-Viognier, 2007, Carneros	10.95 / 38.
Ruffino, Pinot Grigio, 2009, Friuli-Venezia Giulia, Italy	10.95 / 38.
Trimbach, Riesling, 2008, Alsace, France	12.95 / 45.

ROSÉ

L' Estandon, 2009, Provence, France	9.95 / 32.
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ICE WINE

Covey Run Columbia Valley Reserve, 2006, Yakima Valley	10.95 / 40.
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red wine

PINOT NOIR

Echelon, 2009, Sonoma Coast	9.95 / 35.
Parducci, 2008, California	11.95 / 40.
Chandon, 2007, Carneros	12.95 / 45.

MERLOT

Trincherro Family, 2006, Monterrey	8.95 / 30.
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ZINFANDEL

Rosenblum, 2007, Paso Robles	9.95 / 35.
Cline "Ancient Vines", 2008, Contra Costa	10.95 / 38.

CABERNET SAUVIGNON

Milla's Block, 2003, Napa Valley [Bačić & Zisli Family Winery]	9.95 / 40.
Thomas Halby, 2006, Napa Valley	10.95 / 40.
Murphy-Goode, 2007, California	11.95 / 40.
Simi, 2006, Alexander Valley	13.95 / 45.
Sterling, 2006, Napa Valley	14.95 / 50.

OTHER REDS

Cline "Cashmere", 2008, Sonoma Coast	9.95 / 35.
Robert Hall "Rhône de Robles", 2007, Paso Robles	9.95 / 35.
Tintara, Shiraz, 2006, McLaren Vale, Australia	9.95 / 35.
Jacuzzi, Barbera, 2007, Sonoma Coast	10.95 / 38.

PORT

Penfolds "Club Reserve" Tawny Port, South Australia	10.95
Fonseca Guimaraens "Bin No. 27", Portugal	11.95
Fonseca Guimaraens Tawny Port, 20 year old, Portugal	17.95

MADERIA

Leacocks, 10 year old, Portugal	10.95
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cellar list

WHITE WINE

BUBBLES

Nicolas Feuillatte "Rosé", Non-Vintage, Champagne 75.

Perrier Jouet "Grand Brut", Non-Vintage, Épernay, France 80.

Dom Perignon, 2000, Épernay, France 250.

Cristal, 2000, Reims, France 400.

SAUVIGNON BLANC

Girard, 2007, Napa Valley 40.

Cade, 2009, Napa Valley 54.

Chateau Potelle, 2006, Napa Valley 60.

Cloudy Bay, 2009, Marlborough, New Zealand 60.

Illumination, 2008, Napa Valley 65.

CHARDONNAY

Ferrari-Carano, 2008, Alexander Valley 50.

Trefethen, 2006, Napa Valley 55.

Jordan, 2007, Russian River 65.

Flowers, 2008, Sonoma Coast 81.

Chalk Hill, 2005, Sonoma Coast 85.

Staglin Family Vineyards, 2006, Napa Valley 96.

Newton "Unfiltered", 2006, Napa Valley 98.

ROSÉ & OTHER WHITES

La Sirena "Muscato Azul", Muscat, 2007, Napa Valley 45.

Cruzes "Hermitage Blanc", 2005, Rhône Valley, France 45.

Conundrum "California White Blend", 2008, Napa Valley 45.

Domaine De Nizas "Les Mas Blanc", 2006, Vin De Pays d'Oc, France 45.

Sant'Elena, Pinot Grigio, 2007, Friuli-Venezia Giulia, Italy 50.

cellar list

RED WINE

MERLOT

Stags' Leap, 2007, Napa Valley 60.
Twomey, 2003, Napa Valley 100.

PINOT NOIR

Kenneth Volk, 2006, Santa Maria Valley 60.
David Noyes "Dutton Ranch", 2005, Russian River Valley 66.
Flowers, 2008, Sonoma Coast 90.
Sanford, 2007, Santa Rita Hills 86.
Paul Hobbs, 2007, Russian River Valley 95.
Clouds Rest "Private Stock", 2004, Sonoma Coast 100.
Domaine Alfred "Moritto", 2003, Edna Valley 120.
Sea Smoke "Southing", 2007, Santa Rita Hills 175.

ZINFANDEL

C5, "Stefani Vineyard", 2006, Dry Creek Valley 75.
Tobin James "Blue Moon Reserve", 2005, Paso Robles 96.
Grgich Hills "Miljenko's Old Vine", 2003, Napa Valley 115.

CABERNET SAUVIGNON

Faust, 2006, Napa Valley 70.
Terra Valentine "Estate", 2005, Napa Valley 70.
Guardian Peak "Lapa", 2006, South Africa 70.
Provenance, 2005, Napa Valley 100.
Hoopes, 2006, Napa Valley 100.
Raymond, 2005, St. Helena 100.
Chateau La Vielle Cure Fronsac, *Blend*, 2005, France 110.
Plumpjack, 2007, Oakville 120.
Robert Mondavi "Reserve", 2003, Oakville 175.
La Sirena, 2004, Napa Valley 180.
Far Niente, 2006, Napa Valley 215.
Insignia, 2005, Napa Valley 220.
Silver Oak, 2005, Napa Valley 225.
Opus One, 2005, Oakville 250.

OTHER REDS

Chateau Saint-Valery, Merlot-Cabernet Franc, 2005, Saint-Émilion, France 65.
Fontodi, Chianti Classico, 2005, Italy 75.
Abbazia, Barolo, 2002, Italy 90.
Engelbrecht Els "Proprietors Blend", 2006, South Africa 95.
Chappellet "Pritchard Hill", Cabernet Franc, 2004, Napa Valley 100.
Justin Vineyards "Isosceles", 2006, Paso Robles 125.
Legacy, 2003, Alexander Valley 125.
Scholium Project "Babylon", Petite Syrah, 2004, Suisun Valley 134.
Quintessa, 2006, Rutherford 155.

beer

ON THE HANDLE [16 oz.] 7.

Michelob Ultra

Hoegaarden

Long Board Kona Lager

Pilsner Urquell

Widmer Hefeweizen

Sierra Nevada Seasonal

Firestone Pale Ale

Red Hook ESB

New Belgium Fat Tire

Firestone Double Barrel Amber

New Belgium Seasonal

Matilda [9 oz] 9.

IN THE BOTTLE

Bud Light [16 oz aluminum bottle] 7.

Wyder's Pear Cider [12 oz glass bottle] 7.

Budweiser [16 oz aluminum bottle] 7.

Corona [12 oz glass bottle] 7.

Stella Artois [12 oz glass bottle] 7.

Beck's [12 oz glass bottle] 7.

Grosch [16 oz glass bottle] 8.

Hofbraü "Original" [12 oz glass bottle] 7.

Duvel [11.2 oz glass bottle] 8.

Bass [12 oz glass bottle] 7.

Guinness Stout "Pub Draft" [11 oz glass bottle] 7.

O'Douls [non-alcoholic] [12 oz glass bottle] 6.

BOURBON

Bulleit	9. / 125.
Maker's Mark	11. / 175.
Woodford Reserve	12. / 200.

COGNAC

Grand Marnier	10. / 150.
Cent Cinquantenaire	30. / 400.
Hennessy VS	10. / 150.
Hennessy VSOP	12. / 200.
Martel XO	25. / 400.
Hennessy Paradis	55.
Remy Martin Louis XIII	150.

GIN

Bombay	9. / 125.
Tanqueray	10. / 150.
Bombay Sapphire	11. / 175.
Hendricks	11. / 175.
Tanqueray Ten	11. / 175.

RUM

Appleton Estate	9. / 125.
Bacardi	9. / 125.
Coconut, Limón, Orange	
Myers's Dark	9. / 125.
Parrot Bay Coconut	9. / 125.
Tommy Bahama White	9. / 125.
10 Cane	10. / 150.
Captain Morgan	10. / 150.
Pyrat XO	10. / 150.

SCOTCH**single malt**

Glenkinchie 10 years	11. / 175.
Glenlivet	
12 years	12. / 200.
21 years	25. / 400.
Glenmorangie	
Port Cask	14. / 250.
Sherry Cask	14. / 250.
Lagavulin 16 years	18. / 350.

blended

Dewar's "White Label"	9. / 125.
Johnnie Walker	
Red	10. / 150.
Black	12. / 200.
Blue	35.
Chivas 12 years	12. / 200.

TEQUILA

Jose Cuervo	
Tradicional	11. / 175.
Réserva de la Familia	20. / 400.
Don Julio	
Blanco	11. / 175.
Añejo	14. / 250.
1942	25. / 400.
Cazadores	
Reposado	12. / 200.
Añejo	14. / 250.
Corazon Silver	12. / 200.
Corzo	
Silver	12. / 200.
Reposado	15. / 275.
Don Eduardo	
Silver	12. / 200.
Añejo	15. / 275.
Patrón	
Silver	13. / 225.
Reposado	15. / 275.
Añejo	18. / 350.
Gran Platinum	40.
Sauza Hornitos	12. / 200.

VODKA

Smirnoff	9. / 125.
Black Cherry, Raspberry, L' Orange, Citrus, Vanilla	
Finlandia Lime	10. / 150.
Stolichnaya Blueberi	11. / 175.
Ciroc	11. / 175.
Belvedere	12. / 200.
Chopin	12. / 200.
Grey Goose	12. / 200.
La Poire, L'Orange	
Ketel One	12. / 200.
Citroen	

WHISKEY**single malt**

George Dickel	9. / 125.
Jack Daniels	10. / 150.
Bushmills	10. / 150.
Gentleman Jack	11. / 175.

blended

Seagram's Seven	9. / 125.
Southern Comfort	9. / 125.
Crown Royal	10. / 150.
Special Reserve	13. / 225.
Seagram's VO	10. / 150.

