



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 restaurants. Shade presents a variety of opportunities to indulge the palate. Zinc's distinctive small plates menu and unique wine preservation system - by which a large selection of fine international wines are offered by the glass - offer a unique dining experience for Manhattan Beach. Fresh Mojitos, Margaritas and Martinis in the rarified 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 on a silver platter.

**BREAKFAST**

served Monday - Friday from 7:00 am to 11:30 am

**LUNCH**

served Monday - Friday from 11:30 am to 5:00 pm

**BRUNCH**

served Saturday & Sunday from 9:00 am to 5:00 pm



## BREAKFAST

**Beach Breakfast** 15.  
served from 7:00 am to 10:00 am

Yogurt Berry Parfait  
Irish Steel-Cut Oatmeal  
Fresh Fruit  
Bagels & Lox  
Assorted Muffins, Croissants, and Danishes  
Cereal and Milk [cheerios, honey nut cheerios, total, cinnamon toast crunch, & lucky charms]  
Fresh Squeezed Orange Juice & Cranberry Juice  
Coffee, Cappuccino, Latte, & Espresso

**Irish Steel-Cut Oatmeal** 6.95  
topped with strawberries and sliced bananas served with a side of brown sugar

**Shade Stack** 6.95  
buttermilk or blueberry pancakes

**Yogurt Berry Parfait** 7.95  
served with vanilla yogurt, fresh berries and toasted granola

**Brioche French Toast** 8.95  
served with vanilla infused syrup

**Belgian Waffle** 8.95  
Belgian waffle with fresh strawberries and sliced bananas topped with Tahitian vanilla whipped cream, pecan butter and served with maple syrup

**Pancakes with Pecan Maple Butter** 8.95  
buttermilk or blueberry pancakes served with two organic eggs cooked any style

**Shade Breakfast Sandwich** 9.95  
scrambled organic eggs, applewood smoked bacon and avocado with melted cheddar cheese on a fresh baked croissant served with country potatoes



## BREAKFAST

**Veggie Omelette** 9.95

two organic eggs with swiss cheese, mushrooms, 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

**Bagels and Lox** 9.95

fresh toasted bagel [plain or onion], Nova Scotia smoked salmon, capers, sliced Bermuda onions, sliced vine-ripened tomatoes and chive cream cheese served on the side for you to prepare to your liking

**Huevos Rancheros** 9.95

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

**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

**Breakfast Pizza** 12.95

spinach, mushrooms, onions, bacon and mozzarella cheese topped with two organic scrambled eggs

**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

**Beach Omelette** 12.95

two organic eggs with fresh Maryland blue crab, asparagus, onions and tomatoes topped with fines herbs and Benedictine hollandaise sauce with a choice of toast

**Eggs Manhattan** 14.95

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



## LUNCH

### STARTERS

**Soup Du Jour** 5.95  
our fresh seasonal soup

**House Made Tomato Soup** 5.95  
garden fresh tomatoes simmered with garlic and herbs served with a grilled crostini and topped with basil oil

**Calamari** 9.95  
fried & seasoned baby squid served with our house made tartar and cocktail sauces with a lemon garnish

**Shrimp Cocktail** 13.95  
jumbo Mexican white shrimp served with cocktail sauce and lemon wedges

**Artisan Cheese with Fresh Fruit** 14.95  
a selection of sliced domestic & imported cheeses served with sliced sourdough bread, Marcona almonds, dried figs and quince paste

### SALADS

**Mixed Greens Salad** 6.95  
mixed baby greens, vine-ripened tear drop tomatoes and cucumber tossed in a sherry shallot vinaigrette

**Caesar** 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

**Veggie Salad** 9.95  
mixed baby greens and grilled seasonal vegetables, grilled apples and crumbled Chevre goat cheese, tossed in a balsamic-vanilla vinaigrette

### PIZZAS

**Pepperoni** 11.95  
house made tomato sauce, mozzarella cheese and pepperoni

**Margherita** 11.95  
house made tomato sauce, fresh mozzarella cheese, sliced vine-ripened tomatoes and fresh basil

**BBQ Chicken** 13.95  
barbecue sauce, smoked Gouda and mozzarella cheeses, BBQ Chicken, sliced red onions and cilantro



## LUNCH

### SANDWICHES

includes a choice of one side

**Ground Sirloin Burger** 11.95

all natural hormone free Angus ground beef served with tender lettuce, vine-ripened tomato and caramelized onions with a choice of cheddar, Swiss or blue cheese on a freshly baked bun

**Turkey Cobb Wrap** 12.95

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

**Soy Glazed Ahi** 14.95

vine-ripened tomatoes, tender greens, daikon sprouts, hot house cucumbers and wasabi aioli on a fresh baked bun

**Steak Sandwich** 14.95

sliced hanger steak, Maytag blue cheese, caramelized onions, baby greens and vine ripened tomatoes served on a baguette with a basil aioli and house made guacamole

### ENTREES

**Fish Tacos** [Blackened or Battered] 13.95

two fish tacos with guacamole, Shade 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** 16.95

grilled hanger steak topped with brown butter, shallot and red wine jus served with fries and a mixed green salad

### SIDES 2.95

sweet potato fries  
garden salad  
french fries  
tomato soup  
grilled or steamed vegetables