



PREMIUM COCKTAILS

- Bloody Bourbon Sour**
Taos Lightening Rye whiskey, lime juice, simple syrup, blood orange soda
..... \$10.00
- Hine Sidecar**
H by Hine cognac, Naranjo orange liqueur, lemon juice, simple syrup
..... \$12.00
- Spiked Dirty**
Tito's Handmade vodka, olive juice, jalapeño and garlic-stuffed olives
..... \$12.00
- Colada Rum Chata**
Colada vodka, Rum Chata, cream and chocolate
..... \$10.00
- Cranberry Mule**
Cranberry infused vodka, ginger beer, lime juice, simple syrup
..... \$10.00
- Albuquerque Old Fashioned**
Rittenhouse Rye whiskey, demarara, aromatic bitters, habañero bitters
..... \$12.00

WINE

Zinc has an extensive sealed bottle wine list in addition to these wines available by the glass. Zinc changes a large portion of the wines by the glass and flight selections each month. Please let us know what you would like to see on our list if it is not currently available.

- La Marca Prosecco NV, Veneto, Italy**
Glass..... \$7.00
Bottle..... \$28.00
- Segura Viudas Brut Cava NV, Spain**
Glass..... \$8.00
Bottle..... \$32.00
- Niepoort "Dócil", Vinho Verde, Portugal**
Glass..... \$9.50
Bottle..... \$38.00
- Loveblock Sauvignon Blanc, Marlborough, New Zealand**
Glass..... \$10.00
Bottle..... \$40.00
- Chateau Pilet, Bordeaux, France**
Glass..... \$9.00
Bottle..... \$36.00
- Fess Parker Reisling, Santa Barbara, California**
Glass..... \$8.50
Bottle..... \$34.00
- Domaine Saint Aix Rosé, Coteaux-en Provence, France**
Glass..... \$9.50
Bottle..... \$38.00
- Hartford Court Chardonnay, Sonoma, California**
Glass..... \$10.00
Bottle..... \$40.00
- Lyric Chardonnay, Santa Barbara, California**
Glass..... \$9.00
Bottle..... \$36.00
- Terlato Pinot Grigio, Italy**
Glass..... \$11.00
Bottle..... \$44.00
- Roessler 'Black Pine' Pinot Noir, California**
Glass..... \$11.00
Bottle..... \$44.00
- Argyle Pinot Noir, Willamette Valley, Oregon**
Glass..... \$12.00
Bottle..... \$48.00
- Bodegas Barco de Piedra, Ribera del Duero**
Glass..... \$9.00
Bottle..... \$36.00
- Lagone Super-Tuscan Merlot Blend, Toscana IGT, Italy**
Glass..... \$10.00
Bottle..... \$40.00
- Alberti 154 Malbec, Mendoza, Argentina**
Glass..... \$8.00
Bottle..... \$32.00
- Kermit Lynch, Cotes de Rhone Rouge, France**
Glass..... \$9.00
Bottle..... \$36.00
- Duckhorn Merlot, Napa, California**
Glass..... \$15.00
Bottle..... \$60.00
- Beringer "Knights Valley" Cabernet Sauvignon, Napa, California**
Glass..... \$11.00
Bottle..... \$44.00
- Seven Falls Cabernet Sauvignon, Wahluke Slope WA**
Glass..... \$8.00
Bottle..... \$32.00
- Cantele, Primitivo**
Glass..... \$9.00
Bottle..... \$36.00

DRAFT BEER

- ask about our \$3.50 "beer of the day" in the cellar bar
- Bosque Brewing Lager**
..... \$5.50
- Upslope Citrus Pale Ale**
..... \$5.50
- Sierra Nevada Pale Ale**
..... \$5.50
- La Cumbre Elevated IPA**
..... \$5.50
- Boese Brothers Duke City Lager**
..... \$5.50

BEER IN THE BOTTLE OR CAN

- Coors Light**
..... \$4.00
- Stella Artois**
..... \$4.75
- Dos Equis**
..... \$4.75
- Guinness In Pub Can**
..... \$6.50
- Kaliber NA**
..... \$4.00

FOOD

- Roasted Garlic Plate**
warm goat cheese, marinated olives, blackened, onion-apricot jam, roasted red peppers, crostini
..... \$7.00
- Big Bowl of Hand-Cut Fries**
spicy smoked tomato ketchup, white truffle aioli
..... \$7.00
- Crispy Duck Eggrolls**
balsamic mustard, chile-lime dipping sauce
..... \$12.00
- Spinach Artichoke Dip**
served with warm sliced baguette
..... \$11.00
- Almond Crusted Baked Brie**
warm soft French cheese wrapped in flaky pastry, pita bread, spicy dried fruit tapenade
..... \$11.00
- Tapas Sampler Board**
grilled rustic bread with garlic oil, Campo de Montalban cheese, shaved dry cured ham, 'paella' croquettes, tomato soffrito sauce
..... \$10.00
- Hawaiian Ahi Tuna Poke**
Served with avocado, alongside sesame seaweed salad, crispy fried yucca chips, won ton skins
..... \$11.00
- Premium Cheese Slate**
a selection of today's three artisan cheeses, garni, mustard, mixed nuts, house crackers
..... \$12.00
- Charcuterie Board**
four premium cured meats accompanied by cornichon, celeriac remoulade, green olive tapenade, Sardinian flatbread
..... \$14.00
- 'Buffalo' Chicken Quesadilla**
Asadero cheese, scallions, spicy chicken tenders, blue cheese dressing.
..... \$9.50
- Beef Tenderloin Tacos**
4 soft corn tortillas filled with chipotle marinated beef tips, fire-roasted tomato salsa, Cotija cheese, guacamole, sour cream
..... \$12.00

APERITIF HOUR

- Monday - Saturday 4:30 to 7:00 pm; Aperitif items available all evening at regular price
- Warm Marinated Mixed Olives**
orange, shaved fennel, fresh herbs
..... \$4.00
- Cheese & Crackers**
chef's choice of three cheeses with house-made flatbread, club crackers, nut 'n berry garnish
..... \$5.00
- Bruschetta Trio**
toasted rustic bread slices with seasonal toppings
..... \$7.00
- Honey Mustard Chicken Sliders**
on split cross bun with shredded lettuce, blue cheese mushroom duxelle
..... \$6.00
- Board of the Day**
daily creative compilation of bites and tastes - please ask your server for a full description.
..... \$6.00
- Aperol Spritz**
Aperol, prosecco, lemon twist
..... \$7.00
- Citrus Sangria Blanco**
orange, lime, lemon, white wine, splash sprite
..... \$7.00
- Black Manhattan**
Amaro, bourbon, aromatic bitters
..... \$7.00
- Moscow Mule**
vodka, lime juice, simple syrup, ginger beer
..... \$7.00
- Old World Wine**
red or white
..... \$7.00
- New World Wine**
red or white
..... \$7.00

PROMO NIGHTS

All night long in the cellar bar

TUESDAY - FRENCH FRIENDLY

- Rosé**
dry crisp wine pairs great with...
..... \$6.00
- Moules Frites**
mussels + damn good fries
..... \$9.00
- French 75**
tasty martini with fresh squeezed juice, gin and bubbly
..... \$7.50

WEDNESDAY - WINE & CHEESE

Purchase any bottle from our complete wine list and receive

20% off + Free Cheese Plate Sampler

THURSDAY - TACOS & MARGARITAS

- \$10.00
- Beef Tenderloin Taco Duo**
corn tortillas, cotija cheese, guacamole, sour cream, fire-roasted salsa
- Margarita**
choose between our sauza silver classic or special of the day!

SATURDAY - SIP & SLIDE

- Bison Sliders**
split cross buns, carmelized onions, cheddar. - order as many as you like
..... (ea) \$1.99
- Brown Spirit**
to sip, with or without a cube... we'll change it each week, but it's certain to be a deal, every time
..... \$8.00