

Fall Sunday Brunch

EVERY SUNDAY FROM 11:00 AM TO 2:30 PM



SOMETHING SWEET

Apple Streusel Blintz • 10

Three folded crêpes, filled with cider-butterscotch apples placed on streusel crumbles, finished with lemon sabayon

Railroad French Toast • 9.5 / 7

From the dining cars of the 1940's; better than a warm doughnut and served with Vermont maple syrup and fresh fruit

Confection of the Day • market price

An ever changing sweet creation to start your day!

OR SAVORY

Featured Breakfast Special • market price

Always fresh, will never disappoint!

Classic Bacon & Eggs • 10

Keeping it simple: four crispy slices of bacon, breakfast potatoes, and 2 eggs to your liking with choice of toast

Eiffel Croque Madame • 12

The classic French grilled ham and cheese on sourdough Pullman toast, topped with a poached egg and gratinéed with gruyere and mornay sauce. Served with fresh fruit and breakfast potatoes

Smoked Salmon Crêpes • 13

Salmon, cream cheese and citrus zest filling baked with tarragon béchamel, then topped with a poached egg. Accompanied by micro salad with pickled red onion vinaigrette and bagel chips

'Chile Relleno' Omelette • 12

A tasty rolled omelet filled with Tucumcari cheddar and poblano chile, on a base gordita toast point. Ranch style black beans

Breakfast Sausage Scramble • 12

House made pork sausage, mushrooms, roasted sweet potatoes and red peppers, all scrambled with herbs and Swiss cheese. Balsamic marinated strawberries and toast on the side

Traditional Eggs Benedict • 13

Served on a classic English muffin with poached eggs and Nueske's Canadian bacon, topped with hollandaise sauce. Served with breakfast potatoes and fresh fruit

CLASSIC BRUNCH COCKTAILS

Mimosa • 7

Sparkling wine with your choice of fresh squeezed orange juice, grapefruit juice or a float of St. Germaine

Bloody Mary • 7

The Zinc original, dirty and spicy

Bellini • 7

Chilled Prosecco, Stirrings White Peach purée and cane syrup

Bosque Lager Red Beer • 6

BEERS ON TAP

Bosque Lager	5.5	Boese Brothers Washington's Hatchet	6.5
Marble Double White	6	Boxing Bear Milk Chocolate Stout	5.5
La Cumbre IPA	6		

COMPLIMENTARY NATURA HOUSE FILTERED SPARKLING WATER IS AVAILABLE BY REQUEST.

A 20% SERVICE CHARGE MAY BE ADDED TO PARTIES OF 8 OR MORE.

Fall Sunday Lunch

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APPETIZERS, SALADS & SANDWICHES

Onion Soup Gratinée • 8

Topped with a toasted baguette and melted layers of gruyere and fontina cheeses

Crispy Duck Confit Eggrolls • 12 / 8

Served with peanut curry and chile-lime dipping sauces

Simple Mixed Green Salad • 7 / 5

Matchstick cucumbers and teardrop tomatoes, champagne-shallot vinaigrette

The Perfect Caesar Salad • 8 / 6

The classic, made with anchovies and plenty of garlic; buttery croutons, grated grana padano cheese

Salad of Poached Pear & Alp Blossom Cheese Bruschetta • 9.5

Spinach, radicchio and belgian endive tossed in warm port wine vinaigrette with pancetta ring and candied walnuts

Add to Any Salad 8 OUNCE GRILLED CHICKEN BREAST +8

Seared Rare Ahi Tuna • 14 / 10

Tempura fried shoestring vegetables on a bed of avocado, tatsoi and sprouts; accompanied with a sesame-soy glaze and a spicy mustard sauce

The Versailles Burger • 12

Hand-pressed half pound angus beef, on brioche bun with caramelized onion, mushroom duxelle, brie and gruyere cheese, spread with dijonnaise. House made french fried potatoes and burgundy ketchup

Chicken Tinga Tacos • 11

Chipotle braised and shredded chicken in three crispy corn tortilla shells. Topped with sour cream and Cotija cheese. Avocado pico de gallo on the side

Spanish Naan Wrap • 11

Hand-made flatbread filled with 'paella' croquettes, shredded lettuce, tomato concasse and cucumber relish, soffrito sauce on side. Yucca chips

Lunch Plate of the Day • market price

Ask your server what the kitchen is offering today

ZINC WINE SELECTIONS

3 OUNCE "HALF GLASSES" AND 375ML "HALF BOTTLE" EQUIVALENTS ARE AVAILABLE AT EXACTLY HALF THE GLASS AND BOTTLE PRICES

	GLASS	BOTTLE
Ruffino Extra Dry Prosecco DOC, ITALY	7	28
Segura Viudas Brut Cava NV, SPAIN	8	32
Loveblock Sauvignon Blanc, NEW ZEALAND	10	40
Chateau Pilet Sauvignon Blanc, BORDEAUX, FRANCE	9	36
Nik Weis 'Urban' Riesling, MOSEL, GERMANY	8.5	34
Davis Bynum 'River West' Vineyard Chardonnay, RUSSIAN RIVER VALLEY	10	40
Mer Soleil 'Silver' Unoaked Chardonnay, MONTEREY, CALIFORNIA	10	40
Milagro Grüner Veltliner, CORRALES, NEW MEXICO	10	40
Iris Pinot Gris, WILLAMETTE VALLEY, OREGON	9	36
Domaine Saint Aix Rosé, COTEAUX-EN PROVENCE, FRANCE	9.5	38
Roessler 'Black Pine' Pinot Noir, SONOMA COAST, CALIFORNIA	11	44
Argyle Pinot Noir, WILLAMETTE VALLEY, OREGON	12	48
Lagone Super-Tuscan Merlot Blend, TOSCANA IGT, ITALY	10	40
Alberti 154 Malbec, MENDOZA, ARGENTINA	8	32
Kermit Lynch, CÔTES DU RHÔNE ROUGE, FRANCE	9	36
Terra Rossa Rosso di Montalcino, TUSCANY, ITALY	11	44
Seven Falls Cabernet Sauvignon, WAHLUKE SLOPE, WA.	7	28
Pine Ridge Cabernet Sauvignon, NAPA VALLEY	14.5	58
Noster Priorat Inicial, SPAIN	9.5	38
1000 Stories Zinfandel, MENDOCINO, CALIFORNIA	9.5	38