

Winter Sunday Brunch

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



SOMETHING SWEET

Classic Dutch Baby • 10

Please allow eight minutes for this unique oven baked puffed pancake, filled with mixed berry compote, then dusted with powdered sugar

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 and house-made fruit jam

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

Quiche Florentine Pavé • 12

Center cut quiche of spinach, mushrooms and mozzarella cheese, fresh fruit garnish

Chicken Omelette Lorraine • 12

A tasty rolled omelet filled with pulled roasted chicken, crispy Parma prosciutto, caramelized onions and parmesan, topped with melted herbed swiss cheese, breakfast potato and pepperedew pepper garnish

Biscuits, Breakfast Sausage & Gravy • 13

Three scrambled eggs, two hand crafted pork sausage patties, breakfast potatoes and green peppercorn gravy

Smoked Salmon-Scallop Benedict • 14

Pan-seared seafood cakes, served on a classic English muffin with poached eggs and sun dried tomato marinated artichokes, topped with tarragon hollandaise sauce, served with haystack potatoes

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.

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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 Blood Orange & Camembert Cheese • 9.5

Roasted beets, spinach & radicchio tossed in grain mustard vinaigrette with toasted pistachios

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

Cheeseburger Pot Pie • 12

Hand-pressed half pound Angus beef, on pastry crust that is filled with mashed potatoes, baby vegetables and mushrooms, then finished with brown sauce

Popcorn Shrimp Tacos • 11

Three soft corn tortillas filled with avocado slaw, fried shrimp and crema fresca, tomatillo salsa on the side

Shaved Prime Rib French Dip • 12

Soft French baguette, cup of sherry au jus and green chile-horseradish aioli served with french fried potatoes

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
Pine Ridge Chenin Blanc – Viognier Blend, CALIFORNIA	8	32
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
M&D 'Petite Petit' Petite Sirah Blend, LODI, CALIFORNIA	8.5	34
1000 Stories Zinfandel, MENDOCINO, CALIFORNIA	9.5	38