

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

Chicken Fried Bison Steak & Eggs • 15

Blue corn crusted New Mexico buffalo cube steak and two over easy eggs. Accompanied by ranch-style black beans, carrot and zucchini ribbons and black peppercorn country gravy

Sunrise Caprese • 12

Pesto egg scramble with beefsteak tomato slices, fresh mozzarella cheese & micro sprout salad garnished with focaccia crisps

The Garden Omelet • 12

A tasty rolled omelet filled with daily vegetable mélange, topped with melted herbed Swiss cheese served with fresh cut fruit

Chicken Cordon Blue Benedict • 14

Chicken breast stuffed with ham and cheese, fried and placed on griddled baguette, topped with poached eggs, hollandaise sauce and mushroom duxelle. Served with hash browns

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 Tru Blue Pilsner	5.5
Marble Double White	6	Boxing Bear Ambear Ale	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.

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 Strawberries & Tucumcari Feta Cheese • 9.5

Sun dried apricots, mixed field greens, toasted cashews and pickled slivered garlic tossed with creamy balsamic-rosemary dressing

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

Open Face Patty Melt Plate • 12

Hand-pressed half pound Angus beef, on Texas toast, smothered with caramelized onions, mushrooms and melted Swiss. Served on a bed of fries with a green salad.

Salmon BLT Croissant • 11

The traditional bacon, lettuce and tomato with the addition of wild salmon sliders, smashed avocado, and lemon aioli. Served with house-cooked potato chips

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
Le Grand Courtâge Brut Rosé, FRANCE	9.5	38
Loveblock Sauvignon Blanc, NEW ZEALAND	10	40
Chateau Pilet Sauvignon Blanc, BORDEAUX, FRANCE	9	36
Trimbach Riesling, ALSACE, FRANCE	10	40
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
Villa Pozzi Moscato, ITALY	6	24
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
St. Innocent Villages Cuvee, WILLAMETTE VALLEY, OREGON	12	48
Château de Parenchère Merlot, BORDEAUX, FRANCE	9.5	38
Alberti 154 Malbec, MENDOZA, ARGENTINA	8	32
Kermit Lynch, CÔTES DU RHÔNE ROUGE, FRANCE	9	36
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