

# Sunday Brunch

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



## SOMETHING SWEET

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### Summer Peach Blintz • 10

Lemon anglaise, forest berry coulis

### 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

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### 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

### Red Chile Braised Beef Scramble • 14

Roasted summer squash, corn off the cob and blackened onion all scrambled with three eggs and cheddar cheese curds. Garnished with sour cream & guacamole. With warm flour tortilla and breakfast potatoes alongside

### Sunrise Caprese • 12.5

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

### Traditional Eggs Benedict • 14

Served on a classic English muffin with poached eggs & Nueske's Canadian bacon, topped with hollandaise sauce. Accompanied by fried hash brown and fresh fruit

## CLASSIC BRUNCH COCKTAILS

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### 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

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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		

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

### Romacrunch Wedge Salad • 9.5

Marinated heirloom cherry tomatoes, blackened onions, grilled crimini, crispy Parma prosciutto and Point Reyes blue cheese 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

### Vegetarian Tacos • 10

4 soft corn tortillas filled with chipotle marinated soy curls, fire roasted tomato salsa, cotija cheese, guacamole and sour cream (can be prepared vegan)

### Mediterranean Chicken Sausage Lettuce Wraps • 11

Pickled red onion, mushrooms, Tucumcari feta in Boston bibb cups, with tzatziki and balsamic-fig sauces

### 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
Villa Pozzi Moscato, ITALY . . . . .	6	24
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
Duckhorn Sauvignon Blanc, CALIFORNIA . . . . .	12	48
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
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
Iris Pinot Noir, WILLAMETTE VALLEY, OREGON . . . . .	10.5	42
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