

Sunday Brunch

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



SOMETHING SWEET

Pecan Pie Crepes • 10

Molasses syrup, lingonberry glaze

Railroad French Toast • 10 / 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

Breakfast Monte Cristo • 12

Shaved turkey, ham and swiss cheese sandwich. Crispy sweet breading, napped with Mornay and a poached egg. Jalapeno blackberry dipping sauce and breakfast potatoes

German Farmhouse Omelette • 12

A tasty rolled omelet filled with smoked sausage, bacon, caramelized onion and shoestring vegetables, gratinéed with beer cheese. Potato pancake with applesauce and sour cream on the side

Piquillo Chile Relleno & Eggs • 13

Spanish red peppers stuffed with fall squash filling, vegan cheese and pumpkin seeds. Baked, then finished with two overeasy eggs, roasted tomato salsa and cotija crema. Grilled pineapple garnish.

~ Skip the eggs for a plant-based version by adding avocado ~

Beef Bourguignon Scramble • 14

Tender beef tips, braised baby vegetables and mushrooms in a rich Burgundy wine sauce. Served with marble potatoes and mini croissant

Carne Adovada Benedict • 14

Red chile braised pork resting on skillet gorditas, topped with poached eggs, hollandaise sauce and guacamole. Accompanied by ranchero pinto beans 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

Chipotle Michelada • 6

BEERS ON TAP

Bosque Lager	5.5	La Cumbre IPA	6
Boxing Bear Murkito Hazy Pale	5.5	Santa Fe Brewing Co. Java Stout	6
Steelbender Red Iron Red	5.5		

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

Gala Apple Salad with Double Gloucester Cheese • 9.5

Watercress and bibb lettuce, shaved broccoli crudo, pomegranate-soy vinaigrette, cashews

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

Vegan Sloppy Joe • 10

The sweet and tangy classic, but with Oregon soybean crumbles, on a corn dusted bun with vegan cheese and onion crisps. Accompanied by house made French fries

California Chicken Sandwich • 11

Monterrey Jack cheese, avocado, sprouts and beefsteak tomato on toasted sourdough with Hidden Valley aioli. Yucca 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 HALF THE GLASS AND BOTTLE PRICES

	GLASS	BOTTLE
Ruffino Extra Dry Prosecco DOC, ITALY	7	28
Gruet Brut Rosé, NEW MEXICO	10	40
Roederer Estate Brut NV, ANDERSON VALLEY, CALIFORNIA	12	48
Vietti Moscato d'Asti, PIEDMONT, ITALY	10	40
Chateau Pilet Sauvignon Blanc, BORDEAUX, FRANCE	9	36
Duckhorn Sauvignon Blanc, NAPA VALLEY, CALIFORNIA	12	48
Stellenbosch Vineyards 'Bushvine' Chenin Blanc, SOUTH AFRICA	9	36
Iris Pinot Gris, WILLAMETTE VALLEY, OREGON	9	36
Trimbach Riesling, ALSACE, FRANCE	10	40
Davis Bynum 'River West' Vineyard Chardonnay, RUSSIAN RIVER VALLEY	10	40
Paul Hobbs 'Crossbarn' Chardonnay, SONOMA COAST, CALIFORNIA	12	48
Roessler 'Black Pine' Pinot Noir, SONOMA COAST, CALIFORNIA	11	44
Belle Glos 'Clark & Telephone' Pinot Noir, SANTA MARIA VALLEY, CALIFORNIA	15	60
Château de Parenchère Merlot, BORDEAUX, FRANCE	9.5	38
Il Fauno di Arcanum Merlot Blend, ITALY	12	48
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