

Sunday Brunch

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



SOMETHING SWEET

Cream Cheese Blintz • 10

Lemon curd and mixed berry compote.

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.

Classic Belgian Waffle • 10

With whipped butter and Vermont maple syrup or seasonal topping of the 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.

German Farmhouse Omelette • 13

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.

Plant-Based Cheese Enchiladas & Eggs • 12

Baked with red and green chile, then finished with two overeasy eggs.

Breakfast potatoes and ranchero pinto beans.

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

Smoked Salmon & Snow Pea Scramble • 14

Garnished with crayfish butter and blistered Shishito peppers. Served with corn bread toast.

Italian Eggs Benedict • 14

Crispy pancetta, arugula and tomato ragu on focaccia, topped with poached eggs, and pesto hollandaise sauce. Accompanied by fontina-potato melt and fresh fruit.

LOOSE LEAF HOT TEAS • 4

FROM ALBUQUERQUE'S OWN NEW MEXICO TEA COMPANY

- Earl Grey
- English Breakfast
- ZENish
- Vintage Lavender Chamomile, CAFFEINE FREE
- Blood Orange Rooibos, CAFFEINE FREE

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 Blood Orange & Port Salut Cheese • 10

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.

Vegan Steamed Bao Buns • 12

Caramelized soy curls, hoisin bbq glaze, house made kimchee with spinach & pear salad.

Chicken & Waffles • 12

Buttermilk breaded chicken breast pieces, Belgian waffle, whipped butter, Vermont maple syrup and honey mustard.

Beef Tenderloin Tacos • 12

4 soft corn tortillas filled with chipotle marinated beef tips, fire roasted tomato salsa, Cotija cheese, guacamole, and sour cream.

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	10	40
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
Northstar Merlot, COLUMBIA VALLEY, WASHINGTON	12	48
Alberti 154 Malbec, MENDOZA, ARGENTINA	9	36
Kermit Lynch, CÔTES DU RHÔNE ROUGE, FRANCE	9	36
Seven Falls Cabernet Sauvignon, WAHLUKE SLOPE, WASHINGTON	7	28
Rodney Strong Cabernet Sauvignon, ALEXANDER VALLEY, CALIFORNIA	12	48
M&D 'Petite Petit' Petite Sirah Blend, LODI, CALIFORNIA	8.5	34