### PREMIUM COCKTAILS

**ZINC ZEPPELIN** 12
- Our take on the classic ‘Paper Plane’;
- Buffalo Trace Whiskey, Amaro Nonino, Aperol, Mandarine Napoleon, aquafaba

**HANDSOME STRANGER** 11
- Bulleit Bourbon, house-made hibiscus syrup, lime, Gosling’s ginger beer

**APPLE BUTTER OLD FASHIONED** 10
- Knob Creek Bourbon, apple butter, demerara simple syrup, cranberry bitters

**FRENCH 505** 10
- Hollow Spirits Gin, prickly pear purée, lemon juice, Ruffino Extra Dry Prosecco

**MAPLE-TINI** 12
- Tito’s vodka, Tuaca, B & B, cream, maple syrup

**FALL HARVEST MARGARITA** 10
- Cinnamon infused Corralejo Blanco Tequila, pumpkin spice liqueur, citrus, simple syrup

### WINE

**FULL WINE LIST AVAILABLE UPON REQUEST**

3 OUNCE ‘HALF GLASSES’ AND 375ML ‘HALF BOTTLE’ EQUIVALENTS ARE AVAILABLE AT EXACTLY HALF THE GLASS AND BOTTLE PRICES

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Region</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>RUFFINO EXTRA DRY PROSECCO</td>
<td>Italy</td>
<td>7 28</td>
</tr>
<tr>
<td>GRUET BRUT ROSE</td>
<td>New Mexico</td>
<td>10 40</td>
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<tr>
<td>ROEDERER ESTATE BRUT</td>
<td>Anderson Valley, California</td>
<td>12 48</td>
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<tr>
<td>VIETTI MOSCATO D’ASTI</td>
<td>Piedmont, Italy</td>
<td>10 40</td>
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<tr>
<td>CHATEAU PILET SAUVIGNON BLANC</td>
<td>Bordeaux, France</td>
<td>10 40</td>
</tr>
<tr>
<td>DUCKHORN SAUVIGNON BLANC</td>
<td>Napa Valley, California</td>
<td>12 48</td>
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<tr>
<td>STELENBOSCH VINEYARDS ‘BUSHVINE’ CHENIN BLANC</td>
<td>South Africa</td>
<td>9 36</td>
</tr>
<tr>
<td>IRIS PINOT GRIS</td>
<td>Willamette Valley, Oregon</td>
<td>9 36</td>
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<tr>
<td>TRIMBACH RIESLING</td>
<td>Alsace, France</td>
<td>10 40</td>
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<tr>
<td>DAVIS BYNUM ‘RIVER WEST’ VINEYARD CHARDONNAY</td>
<td>Russian River Valley</td>
<td>10 40</td>
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<tr>
<td>PAUL HOBBs ‘CROSSBARN’ CHARDONNAY</td>
<td>Sonoma Coast, California</td>
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<tr>
<td>ROESSLER ‘BLACK PINE’ PINOT NOIR</td>
<td>Sonoma Coast, California</td>
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<tr>
<td>BELLE GLOS ‘CLARK &amp; TELEPHONE’ PINOT NOIR</td>
<td>Santa Maria Valley, California</td>
<td>15 60</td>
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<tr>
<td>CHATEAU DE PARENCHÈRE MERLOT</td>
<td>Bordeaux, France</td>
<td>9.5 38</td>
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<tr>
<td>NORTHSTAR MERLOT</td>
<td>Columbia Valley, Washington</td>
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<tr>
<td>ALBERTI 154 MALBEC</td>
<td>Mendoza, Argentina</td>
<td>8 32</td>
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<tr>
<td>KERMIT LYNCH</td>
<td>Côtes du Rhône Rouge, France</td>
<td>9 36</td>
</tr>
<tr>
<td>SEVEN FALLS CABERNET SAUVIGNON</td>
<td>Walluuke Slope, Washington</td>
<td>7 28</td>
</tr>
<tr>
<td>PINE RIDGE CABERNET SAUVIGNON</td>
<td>Napa Valley, California</td>
<td>14.5 58</td>
</tr>
<tr>
<td>M&amp;D ‘PETITE PETIT’ PETITE SIRAH BLEND</td>
<td>Lodi, California</td>
<td>8.5  34</td>
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</tbody>
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### PROMO NIGHTS

**MEAT-FREE MONDAY** 7
- featuring a weekly cocktail with all natural ingredients – pair it with the chef’s vegan creation 5

**TUESDAY MINI PIZZA** 4 & **HALF PINT NIGHT** 2
- each

**WEDNESDAY WINE & CHEESE** 20% OFF any bottle of wine + **FREE CHEESE PLATE SAMPLER**

**THURSDAY TACOS & MARGARITAS** 5
- each

**MARTINI’S & CROSTINI’S ON FRIDAY** 7

**SATURDAY LOCAL FOR LESS**
- Discounted NM spirits, beer and wine + **BISON SLIDERS** 1.99

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**THE BAR**

**CELLAR**
**Spinach Artichoke Dip** 6
served with warm sliced baguette

**Big Bowl of Hand-Cut Fries** 7
spicy smoked tomato ketchup, white truffle aioli

**Spinach Artichoke Dip** 11
served with warm sliced baguette.

**Roasted Garlic Plate** 9
warm goat cheese & marinated olives, blackened onion-apricot jam, roasted red peppers, crostini

**Crispy Duck Eggrolls** 12
balsamic mustard, chile-lime dipping sauce

**Mezze Board** 11
salt roasted cashew hummus, grilled artichoke, chiled garden vegetables, warm marinated olives, GF honey-quinoa cracker bread

**Hawaiian Ahi Tuna Poke** 12
served with avocado, alongside sesame seaweed salad, crispy fried yucca chips, won ton skins

**‘Salt & Pepper’ Chicken Wings** 11
habanero-ancho glaze, mango dipping sauce, slivered vegetable salad

**Gourmet Grilled Cheese Bites & Tomato Bisque Dipping Sauce** 11
butter griddled sourdough with basil pesto & three cheese

**Carolina Pulled Pork Nachos** 12
house-made ranch kettle chips, apple crunch slaw, mustard-vinegar bbq, Monterrey jack & cheddar cheese, topped with sliced jalapenos & scallions

**Zinc Griddled Cheeseburger** 12
1/2 lb Angus beef topped with Swiss cheese, slivered jalapeno, lettuce, tomato & garlic oil on Texas toast, served with fresh fried potato chips

**Classic Cubano** 12
mojo basted pork, shaved ham, swiss cheese on pressed hoagie with mustard and sliced pickles

**Vegan Steamed Bao Buns** 10
caramelized soy curls, hoisin BBQ glaze, house-made kimchee, spinach & pear salad

**Beef Tenderloin Tacos** 12
4 soft corn tortillas filled with chipotle marinated beef tips, fire-roasted tomato salsa, cotija cheese, guacamole, sour cream

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**Spinach Artichoke Dip** 6
served with warm sliced baguette

**Portobello ‘Fries’** 6
topped with melted cheddar cheese curds, side of truffle-chive aioli

**Cheese & Crackers** 5
chef’s choice of three cheese with house-made flatbread and club crackers, nuts’n berry garnish

**Bruschetta Trio** 7
toasted rustic bread slices with seasonal toppings

**Zinc Cheeseburger** 8
1/2 lb Angus beef topped with Swiss cheese, slivered jalapeno & garlic oil on Texas toast

**Board of the Day** 6
daily creative compilation of bites and tastes – please ask your server for a full description

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**Glass of Bubbles** 5
**Glass Red/White Wine** 6
**Happy Draft Beer** 4

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**Blossom Mar’Tea’ni** 7
Earl Grey infused Seagram’s dry gin, lemon & St. Germain elderflower liqueur

**Moscow Mule** 5.5
Svedka Vodka, lime juice, simple syrup, ginger beer

**The Cellar Margarita** 5.5
Exotico tequila blanco, triple sec, fresh lime juice, simple syrup

**Oaxacan Old Fashioned** 8.5
Rayu Joven Espadin Mezcal, demerara simple syrup and aromatic bitters with charred orange

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**Happy Hour**

**Monday – Saturday 4:30 to 7:00 PM**

All items on our happy hour list are available all evening at regular pricing