

zinc@shade

CRAFT KITCHEN | MODERN LOUNGE

#SHADEHOUR

Monday to Friday 3-6PM

KENNEBEC FRIES 12 6

chipotle ketchup, black pepper aioli

BRUSSELS SPROUTS [GFA] [VA] 10 5

bacon, aged sherry, parmesan

ZINC CHOPPED SALAD [GFA] 15 7.5

currants, pemitas, cous cous, tomatoes, charred corn, buttermilk basil dressing

SPICY TUNA & CRISPY RICE 18 9

crisp sticky rice, avocado, spicy tuna, jalapeño, wasabi ginger aioli, cilantro

CARNITAS STREET TACOS [GF] 16 8 [4 tacos]

small street-style tacos, onions, cilantro, tomatillo crema

CRISPY CALAMARI 16 8

dressed baby greens, sweet chili aioli, balsamic reduction

SHORT RIB QUESADILLAS [GFA] 12 6

avocado mousse, pickled fresno

CEVICHE WRAP [GFA] 18 9

citrus-marinated fish, pico de gallo, avocado crema, fresh limes

MARGHERITA PIZZA [V] [GFA] 16 8

mozzarella cheese, oven-roasted tomatoes, fresh basil
add pepperoni 2

07-05



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HAND-CRAFTED COCKTAILS

SHADE SIGNATURE Barrel Select añejo, agave, lime, strawberries, basil	16
DAILY COCKTAIL SPECIAL hand-crafted by Zinc@Shade bartenders	10 5
OAKMAITAI Bacardi Oakheart rum, orange-peach-pineapple juices, Grenadine	12 6
MOSCOW MULE Ultimat vodka, ginger liqueur, ginger ale, muddled lime	12 6
SKINNY MARGARITA Sauza Blue tequila, lemon, lime, orange, soda	12 6
OAK + COKE Bacardi Oakheart rum, Mexican Coca-Cola	12 6

WHITES & ROSÉS

GH MUMM Brut Cordon Rouge, Champagne, France	24 12
MIMOSA Champagne, orange juice	10 5
STORY POINT Chardonnay, 2014, Sonoma County	8 4
HOUSE ROSÉ rosé	12 6

REDS

SONOMA-CUTRER Pinot noir, 2015, Sonoma Coast	12 6
LOUIS MARTINI Cabernet Sauvignon, 20xx, Sonoma County	12 6
LANZA Petite Sirah, 2014, Suisun Valley	16 8
SAVED red wine blend, 2013, Napa Valley	10 5

BREWS

GOOSE ISLAND IPA	6 3
BLUE MOON	6 3
BUD LIGHT	7 3.5
KONA BREWING CO. LONGBOARD LAGER	8 4
STELLA ARTOIS	8 4
GOLDEN ROAD MANGO CART WHEAT	8 4
BRECKENRIDGE BREWERY VANILLA PORTER	8 4

GRAPES, GRAINS & HOPS