

It's cooler here.

## BREAKFAST. 7am-11:30am

### BEACH BREAKFAST BUFFET. 6:30am-10am

Complimentary for Hotel Guests or \$25 for Non-Hotel Guests: fresh fruit, yogurt parfaits, bagels and lox, hot oatmeal, eggs, fresh pastries and cereals, fresh juices, Pasquini coffee

### EYE OPENERS.

**Endless Summer** Casamigos repesado, agave, fresh lime juice, muddled strawberry and basil 14

**Shade Bloody Mary** Chopin vodka, Shade's house-made Bloody Mary mix [mild, medium or spicy] 14 add bacon 1

**Morning Mule** Belvedere vodka, ginger beer, fresh squeezed orange juice 14

**Irish Wakeup Call** Jameson Caskmate Irish whiskey, fresh brewed coffee, sugar, cream 13

**Shade Mimosa** sparkling wine, choice of: orange, peach, ginger, lavender, guava or grapefruit 13

**Rosé Soirée** Charles Lafitte brut rosé, St-Germain elderflower liqueur, lemon 13

**The Jefe** Modelo Especial draft and shot of Patrón Silver 17

**Running With The Bulls Margarita** Patrón Silver tequila, choice of Red Bull [Regular, Sugar Free, Tangerine, or Tropical], Patrón Citronge, fresh lime 15

### SMALL PLATES.

**Avocado Toast Bites** brioche, truffle aioli, burrata, tomato, sprouts [GFA] 14

**Strawberry Toast** brioche, ricotta, fresh strawberries, honey, toasted almonds [GFA] 13

**Chicken & Waffle Bites** vermont maple syrup, jalapeño butter 16

### OMELETS & EGGS.

choice of vine-ripe tomatoes, seasonal fresh fruit, mixed greens, breakfast potatoes \*

\* **Cali Fit Frittata** two egg whites & one whole egg, tossed with oven-roasted tomatoes, asparagus, lean smoked ham, feta cheese, tossed greens or fruit, served with a side of pico de gallo; choice of side [GF] 16

**Huevos Rancheros** eggs over medium, corn tortillas, black beans, house-made ranchero sauce, guacamole, queso fresco [GFA] 16

\* **Shade Omelet** applewood-smoked bacon, Cheddar, avocado; choice of side [GF] 17

\* **Breakfast Sandwich** croissant, scrambled eggs, Cheddar, applewood-smoked bacon, avocado; choice of side 16

\* **Spicy Scramble** sweet corn, roasted poblanos and Sonoma Pepper Jack cheese, Serrano peppers, served with a side of spicy chicken mango habanero sausage; choice of side [GF] 16

\* **Eggs Benedict** poached eggs, Saag's natural Canadian bacon, English muffin, hollandaise sauce; choice of side 17

**The Burrito** braised short ribs, Pepper Jack cheese, potato, eggs, avocado, pico de gallo, sriracha crema, roasted salsa 17

**Avocado Toast** prosciutto, burrata, truffle aioli, heirloom tomatoes, pickled onions, over easy egg 18

### GRIDDLE, GRAINS & PIZZA.

**Vanilla Bean Brioche French Toast** vanilla custard-soaked brioche slices, seasonal berries, whipped butter, maple syrup 14

**Buttermilk Pancakes** choice of banana, seasonal berries, chocolate chips or strawberries 14 [GFA +2]

**Breakfast Pizza** farm fresh egg, smoked bacon, breakfast potato, spicy crème [GFA] 18

## LUNCH. 11:30am-4pm

### BOTTOMLESS MIMOSAS & BLOODY MARYS. all day

\$24\*

\*Bottomless service available for a maximum of one hour during brunch with purchase of any food item.

### SMALL PLATES.

**Soup Of The Day** 9

**Jumbo Shrimp Cocktail** horseradish-chive cocktail sauce, lemon [GF] 16

**Spicy Tuna On Crispy Rice** avocado, jalapeño, wasabi aioli, sweet soy reduction [GFA] 18

**Made-To-Order Guacamole** fresh corn tortilla chips [GF] 14

**Crispy Calamari** sweet chili aioli, balsamic reduction 16

**Truffle Fries** white truffle oil, parmesan, parsley [GF] 10

### ENTRÉE SALADS.

add to any salad: Jidori grilled chicken 7, grilled salmon 9, grilled shrimp 12

**Zinc Chopped Salad** arugula, Israeli couscous, currants, tomatoes, pepitas, roasted sweet corn, grana Parmesan cheese, buttermilk basil dressing, smoked salmon or salami [GFA] 16

**Sesame Crusted Yellowfin Tuna** avocado, cucumber mango salad, cabbage slaw, crispy wonton, cilantro 19

**Blackened Jidori Chicken Cobb** romaine, farm egg, avocado, blue cheese crumbles, tomato, smoked bacon, red onion, Ranch dressing 18

**Blackened Caesar Salad** romaine, tomato, avocado, grilled corn, cotija cheese, crispy tortilla strips, cilantro pepita dressing, choice of chicken or seabass [GF] 18

**Roasted Squash Veggie Bowl** Gala apples, pomegranate, pecans, rocket arugula, goat cheese, quinoa, agave-orange vinaigrette [GF] 18

### BETWEEN BREAD.

choice of crispy fries, sweet potato fries, seasonal fruit or mixed greens; GF available upon request 2

**Avocado Toast** prosciutto, burrata, truffle aioli, heirloom tomatoes, arugula, pickled onions, over easy egg 18

**Aged Cheddar Cheese Burger** Angus beef, aged white cheddar, tomato aioli, iceberg lettuce, house-made pickles, brioche bun 19

**Prime Rib Dip** slow-roasted prime rib, melted Swiss, garlic aioli, toasted baguette, au jus, horseradish crème 20

**Fried Jidori Chicken Sandwich** crispy fried chicken, lime zest honey aioli, house-made pickles, vine-ripe tomatoes, red onion, cilantro, Napa cabbage, aged white Cheddar 18

**Beyond Burger** Cheddar, garlic aioli, vine-ripe tomato, caramelized onion, avocado [GFA] 20

### ENTRÉES.

gluten-free pizza crust 2

**Seared Saffron Salmon** asparagus, confit tomatoes, saffron celery root purée, fennel 25

**Rigatoni Bolognese** Italian meat sauce, grated parmesan, brioche 18

**Poke Bowl** marinated sashimi grade tuna, sushi rice, seaweed salad, sesame, avocado, sweet ponzu, cucumber, togarashi [GFA] 22

**Santa Fe Bowl** slow-cooked carnitas, black beans, roasted corn, brown rice, queso fresco, pico de gallo, guacamole, spicy crème [GF] 19

**Blackened Fish Tacos** Australian white sea bass and cabbage slaw, served with fresh-made salsa, guacamole, black beans and tortilla chips [GFA] 19

**Margherita Pizza** house-made pomodoro sauce, fresh mozzarella, basil 18

**Spicy Hawaiian Pizza** pepperoni, fresh mozzarella, pickled jalapeño, fresh pineapple 19

[GF] Gluten-Free • [GFA] Gluten-Free Available • [V] Vegan • [VA] Vegan Available

Please be aware that zinc@shade is not a gluten free establishment, therefore, cross contamination may occur; consuming raw or under cooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness

# zinc@shade

CRAFT KITCHEN | MODERN LOUNGE

Parties of 10 or more add 20% gratuity

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## HAND-CRAFTED COCKTAILS.

### Rosé Soirée

Charles Lafitte brut rosé, St-Germain elderflower liqueur, lemon 13

### Downtown Manhattan Beach

Knob Creek rye, sweet vermouth, Angostura bitters, Luxardo cherry 14

### Classic Old Fashioned

Angel's Envy bourbon, simple syrup, Angostura bitters, orange zest 14

### Cucumber Pear Martini

Grey Goose Pear vodka, St-Germain elderflower liqueur, fresh lemon, cucumber 13

### Endless Summer

Casamigos reposado, agave, fresh lime juice, muddled strawberry, basil 13

### Smoke & Piña

El Silencio mezcal, RumHaven Coconut rum, peach, pineapple, agave and fresh lime 13

### Classic Coin-Style Margarita

Patrón Silver tequila, Patrón Citronge, fresh lime juice 13

### Blackberry Smash

Belvedere vodka, blackberry, raspberry, lemon 13

### Aperol Spritz

La Marca prosecco, Aperol, club soda 13

### Permanent Vacation

209 gin, pamplemousse pomelo liqueur, grapefruit juice, Amaro Montenegro, sparkling wine 13

### The Problem Solver

Toki Japanese whiskey, ginger liqueur, honey simple syrup, fresh lemon 14

### Running With The Bulls Margarita

Patrón Silver tequila, choice of Red Bull (Regular, Sugar Free, Tangerine, or Tropical), Patrón Citronge, fresh lime 13

### Unrequited Love Punch

Jack Daniels whiskey, Shade summer punch, ginger beer 13

## STABLE OF MULES.

### Moscow Mule

Tito's vodka, lime, ginger beer 14

### Gin-Gin Mule

Bombay Sapphire gin, lime, mint, ginger beer 14

### Kickin' Mule

Avion tequila, lime, jalapenos, ginger beer 14

### Kentucky Mule

Maker's Mark bourbon, lime, mint, ginger beer 14

### Caribbean Mule

Bacardi rum, lime, pineapple, ginger beer 14

### Irish Mule

Jameson Caskmate whiskey, lime, mint, ginger beer 14

## BUBBLES.

La Marca, Prosecco 12 / 40

Charles Lafitte, Brut Rosé 13 / 52

Mumm Napa, Brut 12 / 48

Perrier-Jouët "Grand Brut" 90

Laurent-Perrier, Rosé 150

Perrier-Jouët "Belle Epoque" 290

Veuve Clicquot, Brut 95

Veuve Clicquot, Brut Rosé 120

Dom Pérignon, Brut 295

## WHITES & ROSÉS.

Etude, Rosé 13 / 45

Fleur De Mer, Rosé 14 / 50

Starborough, Sauvignon Blanc 11 / 39

Comstock, Sauvignon Blanc 14 / 50

Daou, Sauvignon Blanc 15 / 55

Maso Canali, Pinot Grigio 11 / 40

Lapostelle, Chardonnay 10 / 40

Franciscan "Oakville Estates," Chardonnay 12 / 45

Napa Cellars, Chardonnay 13 / 52

Laguna, Chardonnay 14 / 55

Stags' Leap Napa, Chardonnay 16 / 54

Patz & Hall, Chardonnay 25 / 95

Insq Cru, Rosé 60

Kim Crawford, Sauvignon Blanc 45

Illumination, Sauvignon Blanc 55

Daou, Chardonnay 60

Hanzell, Chardonnay 70

Flowers, Chardonnay 70

Flowers "Camp Meeting Ridge," Chardonnay 120

Blindfold, White Blend 45

## REDS.

Black Stallion, Pinot Noir, Los Carneros 14 / 55

Napa Cellars, Pinot Noir, Napa Valley 13 / 52

Migration, Pinot Noir 16 / 60

J Vineyards, Pinot Noir 16 / 60

Tobin James "Liquid Love," Zinfandel 13 / 44

Comstock, Zinfandel 16 / 48

Lapostelle, Cabernet Sauvignon 12 / 48

B Wise "Trios," Cabernet Sauvignon 16 / 54

B Wise "Wisdom," Red Blend 15 / 60

Flowers, Pinot Noir 90

Simi, Cabernet Sauvignon 60

Mount Veeder, Cabernet Sauvignon 70

Daou Reserve, Cabernet Sauvignon 80

Faust, Cabernet Sauvignon 98

Silver Oak, Cabernet Sauvignon 240

Daou Estate "Soul Of A Lion," Cabernet Sauvignon 275

Insignia, Cabernet Sauvignon 375

Opus One, Cabernet Sauvignon 395

Daou "Pessimist," Red Blend 55

BV "Tapestry," Red Blend 75

The Prisoner, Red Blend 75

Justin "Isosceles," Red Blend 140

Quintessa, Red Blend 300

Please enjoy one of our Hand-Crafted Cocktails, House Wine or Draft Beer in celebration of your partnership with



One tree will be donated in your honor to Plant with Purpose, a non-profit organization that reverses deforestation and poverty around the world by transforming the lives of the rural poor. [www.plantwithpurpose.org](http://www.plantwithpurpose.org)

## BEER ON HANDLE.

Buzzrock Brewing Co. Pilsner, Torrance 8.5

Buzzrock Brewing Co. Hazy IPA, Torrance 9.5

George Lopez Brewing Co. Lil' Mexi, Torrance 8.5

George Lopez Brewing Co. Naranja Crema, Torrance 8.5

Michelob Ultra, Missouri 7.5

Kona Big Wave Golden Ale, Hawaii 8.5

Stella Artois Lager, Belgium 8.5

Strand Brewing Co. 24th Street Pale Ale, Torrance 8.5

Ballast Point Sculpin IPA, San Diego 9.5

## BEER IN THE BOTTLE.

Budweiser, 16oz aluminum bottle, Missouri 7

Bud Light, 16oz aluminum bottle, Missouri 7

Michelob Ultra, 16oz aluminum bottle, Missouri 7

Redbridge, gluten-free, Missouri 7

Corona, Mexico 7

Becks, non-alcoholic, Germany 7

## NON-ALCOHOLIC BEVERAGES.

Later Days Cold Brew Coffee 6

Pasquini Coffee

regular and decaffeinated 5

Espresso

cappuccino, latte, espresso, machiatto 7

Tea

tropical iced tea and hot tea selections 4.5

Small Bottled Water

Fiji [500ml], Sole Sparkling [330ml] 6

Large Bottled Water

Fiji [1000ml], Sole Sparkling [750ml] 10

Sodas

Coke, Diet Coke, Sprite, ginger ale 4.5

Fresh Squeezed Juice

chef's selection 8

Juices

tomato, pineapple, orange, apple, grapefruit, cranberry 6

Red Bull

Original, Sugar Free, Tropical, Tangerine 6

**zinc@shade**

CRAFT KITCHEN | MODERN LOUNGE

Parties of 10 or more add 20% gratuity

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GENERAL MANAGER SCULLY CLOETE

N 33° 50' 52.16"