

BRUNCH 8AM-3PM

zinc@shade®

CRAFT KITCHEN | MODERN LOUNGE

Credit Card Payment Only - No Cash Handling • Automatic 20% Gratuity For Reservations Of 6 Guests Or More

EGGS

*choice of seasonal fresh fruit, mixed greens, breakfast potatoes

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

Eggs Benedict poached eggs, Canadian bacon, hollandaise sauce, English muffin; choice of side [GFA] * 18

Eggs Your Way two cage-free eggs cooked your way, three slices of bacon or chicken habanero sausage, toast; choice of side [GF] * 14

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, arugula, heirloom tomatoes, pickled onions, over easy egg [GFA] 18

Huevos Rancheros eggs over medium, corn tortillas, black beans, house-made ranchera sauce, guacamole, cotija cheese [GFA] 16

GRIDDLE & GRAINS

Coconut Chia Pudding house-made granola, fresh berries, honey [GF][V] 13

Vanilla Bean French Toast brioche, fresh berries, whipped cream [GFA] 14

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

STARTERS

Crispy Calamari sweet chili aioli, balsamic reduction [GFA] 16

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

Truffle Fries white truffle oil, grana padano parmesan, garlic aioli 10

Matzo Ball Soup chicken broth, shredded chicken, fresh herbs 10

Guacamole fresh corn tortilla chips [GFA][V] 14

Chilli Garlic Wings sambal, ginger, cilantro [GFA] 15

SALADS

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

Toasted Sesame Salad shaved Brussels sprouts, wakame seaweed, sliced almonds, currants, red onion, toasted sesame vinaigrette [GF][V] 14

Moroccan Chickpea Salad arugula, carrot, quinoa, candied pistachio, feta, golden raisin, red onion [GFA] 15

Grilled Chicken Cobb romaine, farm egg, avocado, blue cheese crumble, tomato, smoked bacon, red onion, Ranch dressing [GF] 18

Shade Caesar Salad romaine, tomato, avocado, grilled corn, cotija cheese, crispy tortilla strips, cilantro pepita dressing [GFA] 15

add grilled chicken 6, shrimp 8, grilled salmon 8, seared ahi tuna 8

PIZZAS

gluten-free pizza crust add 2

Margherita house-made pomodoro sauce, mozzarella, basil 17

Pepperoni house-made pomodoro sauce, mozzarella, pepperoni 18

Butternut Squash & Prosciutto goat cheese, caramelized onion, sage 19

BBQ Chicken chipotle BBQ, roasted corn, bacon, red onion, gouda, cilantro 19

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

BETWEEN THE BREAD

choices of seasonal fresh fruit, mixed greens, French fries, truffle fries 2; gluten-free available upon request 2

Roasted Turkey & Avocado Sandwich maple-glazed smoked bacon, Gruyère cheese, basil aioli, lettuce, tomato on a fresh baked artisan bread; choice of side [GFA] 17

Fried Chicken Sandwich lemon aioli, house-made pickles, vine-ripe tomatoes, red onion, cilantro, Napa cabbage, aged white Cheddar, brioche; choice of side [GFA] 18

Chicken Pesto Panini basil pesto aioli, mozzarella, vine-ripe tomato, caramelized onion, ciabatta bread; choice of side [GFA] 18

Hot Pastrami Sandwich rye bread, coleslaw, Swiss cheese, pickles, Russian dressing; choice of side [GFA] 18

Shade Smash Burger Angus beef, American cheese, caramelized onion, lettuce, vine-ripened tomato, house-made pickles, Thousand Island, brioche [GFA] 19 [Beyond Meat 2]

MAINS

Blackened Fish Tacos local rockfish and cabbage slaw, roasted salsa, guacamole, black beans and tortilla chips [GFA] 19

Poke Bowl tuna, sushi rice, wakame seaweed, carrots, cucumber, edamame, avocado, spicy mayo, sweet soy, tempura crumbles [GFA] 22

Miso Salmon steamed rice, roasted squash and zucchini, chives, sesame [GF] 25

Steak Frites grilled hanger steak, French fries, Cabernet demi-glace, bistro salad with sherry vinaigrette [GFA] 25

DESSERTS

Flourless Chocolate Cake caramel, chantilly cream, seasonal berries 10

Salted Caramel Cheesecake graham cracker streusel, seasonal berries 10

Seasonal Ice Cream berries 8

Seasonal Sorbet berries 8

[GF] Gluten-Free • [GFA] Gluten-Free Available
[V] Vegan/ Non-Dairy Available • [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

11/16/20

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COCKTAILS

Shade Mimosa sparkling wine, choice of: orange, peach, ginger, lavender, guava or grapefruit 14

Shade Bloody Mary vodka, Shade's house-made Bloody Mary mix [mild, medium or spicy] 15 add bacon 1

Chingon Michelada George Lopez Brewing Co., Misa Lada mix, Tajín rim 11

Rosé Soirée Lucien Albrecht brut rosé, St-Germain liqueur, lemon 14

Downtown Manhattan Beach Woodford Reserve bourbon, sweet vermouth, Angostura bitters, Luxardo cherry 15

Classic Old Fashioned Woodford Reserve bourbon, simple syrup, Angostura bitters, orange zest 15

Moscow Mule vodka, lime, ginger beer 15

Cucumber Pear Martini Grey Goose Pear vodka, St-Germain liqueur, fresh lemon, cucumber 14

Endless Summer reposado tequila, agave, fresh lime juice, muddled strawberry, basil 14

Smoke & Piña mezcal, RumHaven Coconut rum, peach, pineapple, agave and fresh lime 14

Blackberry Smash vodka, blackberry, raspberry, lemon 14

Aperol Spritz La Marca prosecco, Aperol, club soda 14

BUBBLES

La Marca, Prosecco 13 / 43
Albrecht, Brut Rosé 14 / 55
Mumm Napa, Brut 13 / 51

WHITES & ROSÉS

Rhonda, Rosé 12 / 42
Fleur De Mer, Rosé 15 / 53
Maison No.9, Rosé 15 / 53
Starborough, Sauvignon Blanc 12 / 42
Comstock, Sauvignon Blanc 15 / 53
Maso Canali, Pinot Grigio 12 / 43
Lyric by Etude, Chardonnay 13 / 51
Lapostelle, Chardonnay 11 / 43
Napa Cellars, Chardonnay 13 / 45
Monticello, Chardonnay 15 / 58
Flowers, Chardonnay 20 / 75
Patz & Hall, Chardonnay 26 / 98

REDS

Sextant, Pinot Noir, Napa Valley 14 / 55
J Vineyards, Pinot Noir 17 / 63
Comstock, Zinfandel 17 / 51
Lapostelle, Cabernet Sauvignon 13 / 51
Joel Gott "815", Cabernet Sauvignon 13 / 45
B Wise "Trios", Cabernet Sauvignon 17 / 57
B Wise "Wisdom", Red Blend 16 / 63
Tobin James "Liquid Love", Late Harvest Zinfandel 12 / 42

BEVERAGES

Pasquini Coffee regular and decaffeinated 5
Iced Oat Milk Latte simple syrup 6
Espresso cappuccino, latte, espresso, machiatto 7
Tea tropical iced tea & hot tea selections 4.5
Small Bottled Water Fiji [500ml] or Sole Sparkling [330ml] 6
Large Bottled Water Fiji [1000ml] or Sole Sparkling [750ml] 10
Sodas Coke, Diet Coke, Sprite, ginger ale 4.5
Juices tomato, pineapple, orange, apple, grapefruit, cranberry 6
Red Bull Original or Sugar Free 6

CELLAR LIST

Pommery Brut Rosé, Champagne 100
Veuve Clicquot Brut Rosé, Champagne 120
Laurent-Perrier Cuvée Rosé, Champagne 150
Dom Pérignon, 2008, Brut Champagne 295
Louis Roederer Cristal, 2006, Champagne 350
Illumination, Sauvignon Blanc 70
Flowers "Cambridge", Chardonnay 90
Ceja 'Caneros', Pinot Noir 75
Patz & Hall, Pinot Noir 80
Flowers, Pinot Noir 90
DAOU "Pessimist", Red Blend 55
The Prisoner, Red Blend 75
B.V. 'Tapestry', Red Blend 90
Justin "Isosceles", Red Blend 140
Mount Veeder, Cabernet Sauvignon 70
B.V., Cabernet Sauvignon 80
Terra Valentine, Cabernet Sauvignon 90
Faust, Cabernet Sauvignon 100
Silver Oak "Napa", Cabernet Sauvignon 240

BEER ON HANDLE

George Lopez Lil' Mexi 9.5
George Lopez Naranja Crema 9.5
Buzzrock Brewing Co. Pilsner 9.5
Buzzrock Brewing Co. Hazy IPA 10.5
Buzzrock Brewing Co. Rat's Beach Red 9.5
Michelob Ultra, Missouri 8.5
Kona Longboard Island Lager, Hawaii 9.5
Stella Artois Lager, Belgium 9.5

BEER IN THE BOTTLE

Budweiser, 16oz, Missouri 8
Michelob Ultra, 16oz, Missouri 8
Redbridge, gluten-free, Missouri 8
Becks, non-alcoholic, Germany 8
Athletic Brewing Run Wild IPA, non-alcoholic 8