

# zinc@shade®

CRAFT KITCHEN | MODERN LOUNGE

Credit Card Payment Only - No Cash Handling

## OMELETS & EGGS 8am-2pm

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

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

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

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

**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 18

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

## GRIDDLE & GRAINS 8am-2pm

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

**Coconut Chia Pudding** housemade granola, berries, honey [GF] 14

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

## APPETIZERS 11am-Close

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

**Guacamole** roasted salsa, tortilla chips 15

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

**Spicy Tuna on Crispy Rice** ginger wasabi aioli, avocado, jalapeño, sweet soy reduction 18

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

**Cheese and Charcuterie** assorted cheeses and meats, fruit and bread [GFA] 18

## ENTRÉE SALADS 11am-Close

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

**Poached Pear Salad** arugula, frisee, blue cheese, candied hazelnuts, prosciutto, passion fruit vinaigrette [GF] 14

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

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

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

## BETWEEN THE BREAD 11am-Close

choice of seasonal fresh fruit, mixed greens, French fries; GF available upon request 2

**Roasted Turkey Avocado Sandwich** maple glazed smoked bacon, gruyere, basil aioli, tomato, lettuce, artisan bread [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

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

**Chicken Pesto Panini** pesto aioli, mozzarella, oven roasted tomatoes, basil, caramelized onion, ciabatta; choice of side [GFA] 18

**Shade Smash Burger** Angus beef, American cheese, grilled onions, iceberg lettuce, vine-ripen tomato, house-made pickles, Thousand Island, brioche bun 19

## ENTRÉES 11am-Close

**Blackened Fish Tacos** local rockfish and cabbage slaw, served with fresh-made salsa, guacamole, black beans and tortilla chips [GFA] 19

**Poke Bowl** marinated tuna, sushi rice, wakame seaweed, carrots, cucumber, edamame, avocado, spicy mayo, tempura crumbles 22

**Miso Salmon** steamed rice, roasted squash and zucchini, topped with chives and toasted sesame 25

**Pan-Roasted Branzino** potato puree, grilled asparagus, lemon, brown butter, capers [GF] 27

**Cabernet Braised Short Rib** creamy mashed potatoes, citrus glazed carrots, cabernet demi glace, crispy onions 26

**Buttermilk Fried Chicken** served with creamy mashed potatoes, chipotle honey coleslaw 24

## PIZZAS 11am-Close

gluten-free pizza crust add 2

**Margherita** house-made pomodoro sauce, fresh mozzarella, basil 17

**Pepperoni** house-made pomodoro sauce, fresh mozzarella, basil, pepperoni 18

**BBQ Chicken** BBQ sauce, red onion, cilantro, mozzarella 19

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

## DESSERTS

**Flourless Chocolate Cake** caramel, chantilly cream, seasonal berries 10

**Seasonal Ice Cream or 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.

02/19/21

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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  
**J Vineyards**, Brut Rosé 14 / 55  
**Mumm Napa**, Brut 13 / 51

## WHITES & ROSÉS

**Ronda**, Rosé 12 / 42  
**Fleur De Mer**, Rosé 15 / 53  
**Starborough**, Sauvignon Blanc 12 / 42  
**Comstock**, Sauvignon Blanc 15 / 53  
**Maso Canali**, Pinot Grigio 12 / 43  
**Lapostelle**, Chardonnay 11 / 43  
**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  
**B Wise** "Trios," Cabernet Sauvignon 17 / 57  
**B Wise** "Wisdom," Red Blend 16 / 63  
**Loscano** "The Winemaker," Malbec 12 / 45  
**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, Sugar Free or Blueberry 6

## CELLAR LIST

**J.L. Denois** Classique Brut 40  
**J.L. Denois** Brut Rosé 40  
**Pommery Brut Rosé**, Champagne 100  
**Veuve Clicquot "Yellow"**, 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  
**Frostwatch**, Pinot Noir 63  
**Ceja** 'Caneros,' Pinot Noir 75  
**Patz & Hall**, Pinot Noir 80  
**Flowers**, Pinot Noir 90  
**DAOU** "Pessimist," Red Blend 55  
**Robert Foley** 'The Griffin,' Red Blend 75  
**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