

It's cooler here.

# DINNER. 4pm-10pm

## SMALL PLATES.

**Soup Of The Moment**  
ask your server 9

**Filet Mignon Bites**  
chimichurri, crispy Maui onions 18

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

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

**Jumbo Shrimp Cocktail**  
horseradish-chive cocktail sauce, lemon [GF] 17

**Shade Charcuterie Board**  
chef's select cured meats and imported cheeses [GFA] 20

**Brussels Sprouts**  
bacon, aged sherry, Parmesan [VA, GFA] 10

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

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

**Carnitas Street Tacos**  
three small street-style tacos, onions, cilantro, salsa verde [GF] 13

## FROM THE GARDEN.

add grilled chicken 7, grilled salmon 9 or grilled shrimp 12

**Zinc Chopped Salad**  
arugula, Israeli couscous, currants, tomatoes, pepitas, roasted sweet corn, grana Parmesan cheese, buttermilk basil dressing with 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, salmon, or seabass) [GF] 18

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

## PIZZAS & PASTAS.

gluten-free pizza crust add 2

**Shrimp Bucatini Alfredo**  
spinach, baby heirloom tomato, Parmesan 23

**Rigatoni Bolognese**  
Italian meat sauce, grated grana Parmesan, brioche 18

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

**Mushroom & Truffle Pizza**  
fresh mozzarella, parmesan, chive, white sauce [GFA] 19

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

## PLATES.

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

**Roasted Jidori Chicken Breast**  
oven-roasted potatoes, cipollini onion, asparagus, carrots, pickled mustard seeds, chicken jus [GF] 24

**10 Oz. Angus Ribeye**  
loaded baked potato, Cheddar, sour cream, bacon, chives, cajun butter, red wine sauce [GF] 26

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

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

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

**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

**Aged Cheddar Cheese Burger**  
Angus beef, aged white Cheddar, tomato aioli, lettuce, house-made pickles, brioche bun, crispy French fries [GFA] 19

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

**Prime Rib Dip**  
slow-roasted prime rib, melted Swiss, garlic aioli, toasted baguette, au jus, horseradish crème, crispy French fries [GFA] 20

## 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

[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

SHADE HOTEL • ZINC@SHADE • #SHADEHOTELMB •   

EXECUTIVE CHEF GRAHAM NORTON

N33° 50' 52.16"

## 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

## PREMIUM SPIRITS.

### Vodka

Belvedere 13

Grey Goose 13

Chopin 13

Tito's 13

### Rum

Rum Haven 12

Ron Zacapa 14

Pyrat XO Reserve 14

### Tequila

Patrón Silver 13

Casamigos Repesado 15

Patrón Añejo 16

Casamigos Añejo 16

Clase Azul 28

Don Julio 1942 40

### Scotch

The Balvenie (12 Year Old) 14

Johnny Walker Blue Label 65

Macallan Single Malt (12 Years Old) 18

Macallan Single Malt (18 Years Old) 70

### Whiskey

Angel's Envy 14

Angel's Envy Rye 18

Whistle Pig Rye 18

Peerless Rye 18

Basil Hayden's Bourbon 14

Woodford Reserve Bourbon 15

**zinc@shade**

CRAFT KITCHEN | MODERN LOUNGE

Parties of 10 or more add 20% gratuity

SHADE HOTEL • ZINC@SHADE • #SHADEHOTELMB •   

GENERAL MANAGER SCULLY CLOETE

N 33° 50' 52.16"