

ZINC

CAFE & MARKET

BREAKFAST

7AM-12PM DAILY

HOT DRINKS

intelligentsia coffee

HOUSE COFFEE	2.25		3.25
FRENCH PRESS COFFEE (serves 2-3)	8		
AMERICANO	3		
HAMMERHEAD	3.75		
HOT TEA	3.25		
<i>earl grey, english breakfast, green, ethos, pacific mint, peach, lemon ginger, blood orange</i>			
MATCHA GREEN TEA LATTE	4.50		4.95
CHAI LATTE	4		4.50
ESPRESSO	2.75		3.50
MACCHIATO	3.25		
CAFÉ LATTE	4		4.50
WHITE CHOCOLATE LATTE	4.50		4.95
CAFÉ AU LAIT	3.50		4
CAPPUCCINO	3.75		
MOCHA	4.50		4.95
HOT CHOCOLATE	2.50		3.50 4
EXTRA ESPRESSO SHOT	.75		
SOY OR ALMOND MILK	.75		
FLAVORS	.75		
<i>hazelnut, vanilla, sugar free vanilla, caramel, peppermint</i>			

COLD DRINKS

MILK	2		3		4
PEACH JUICE	2		3		4
FRESH LEMONADE	3.25				
ARNOLD PALMER	3.25				
ICED TEA	3.25				
<i>zinc passionfruit, black, hibiscus, green</i>					
ICED MATCHA GREEN TEA LATTE	4.95				
ICED CHAI	4.50				
ICED COFFEE	3.20				
ICED LATTE	4.50				
ICED MOCHA	4.95				
ICED CAPPUCCINO	3.75				
ICED WHITE CHOCOLATE LATTE	4.95				
ICED ESPRESSO	2.75				
ZINC SUNRISE	3.95				
<i>orange, peach, raspberry purée</i>					
ORANGE JUICE	2.95		4.25		6.25
GRAPEFRUIT JUICE	2.95		4.25		6.25

SPECIALTIES

10

BAKED SPANISH EGG CASSEROLE

spanish peppers and onions, ricotta cheese, gouda, paprika, cracked pepper

FRENCH TOAST

with orange butter and maple syrup

ZINC WAFFLE

oats and nuts, seasonal tropical fruit, fresh ricotta and ginger syrup

BELGIAN WAFFLE

with butter and maple syrup

BREAKFAST BAHN MI

egg crepe, seitan, pickled carrots, jalapeño, hoisin sauce, fresh herbs, butter, mayonnaise | +2

AVOCADO BREAKFAST TOAST

smashed avocado, butter, radish salad, chives, lemon zest | add poached eggs +2 each

EGGS

POACHED EGGS ON TOAST	6.50 single
on buttered toast with cherry tomato	7.95 double
BOILED EGG PLATE	8.55
with fruit and toast	
HEARTY BREAKFAST PLATE	10.50
scrambled eggs, breakfast potatoes, toast or bagel, oranges	
QUICHE	6.95 a la carte 10
a la carte or with muffin, bagel or toast and melon	
MUSHROOM ASPARAGUS FRITTATA	6.95 a la carte 10
a la carte or with muffin, bagel or toast and melon	
SCRAMBLED EGG PLATE	10.50
whole eggs with leeks, toast, and melon	
HEALTHY SCRAMBLED PLATE	10.50
egg whites, black beans, brown rice, marinara, and melon	
HUEVOS RANCHEROS	10.50
poached egg, papaya or mango salsa, black bean chili, green onion, smoked gouda, marinara (corn or flour tortilla)	
BREAKFAST BURRITO-BOWL OR WRAP	10.50
scrambled eggs, vegetarian sausage and onion sauté, white cheddar cheese, avocado, pico de gallo and fire roasted salsa, served with house made tortilla chips	

OMELETTES

served with toast and fruit

10.50

ASPARAGUS & MUSHROOM	
asparagus, mushrooms, goat cheese, lemon zest	
SPANISH	
spanish peppers, potatoes, topped with toasted bread crumbs	
FINE HERB	
ricotta cheese blended with fine herbs, parmesan, lemon zest	
GREEK	
spinach, feta cheese, roasted tomatoes, lemon zest	

MIMOSAS

MIMOSA

orange juice and champagne

9

ZINCLINI

orange juice, peach juice, raspberry purée and sparkling wine

10

PLEASE BE AWARE THAT CROSS CONTAMINATION MAY OCCUR WITH ALLERGENS IN THE ZINC KITCHEN

HEALTH DRINKS

PROTEIN DRINK 6 | 8
banana, almond butter, almond milk, vanilla, agave, hemp protein

BREAKFAST DRINK 6 | 8
orange juice, flax seed oil, banana and silken tofu

BREADS & BAKED GOODS

*most baked goods are house made daily
baked goods cannot be heated*

4

TOAST
sourdough | wheat | raisin walnut
gluten free

BAGEL
whole wheat | sesame | plain
everything — with jam, butter, or cream cheese

SCONE
ask server for today's flavor
ginger | cranberry walnut | currant
sour cherry

BREAKFAST BAR

OAT CAKE

CINNAMON POP-OVER

CROISSANT

CHOCOLATE CROISSANT

DAILY MUFFIN

GLUTEN FREE MUFFIN

CEREAL

GRANOLA
plain or with banana 7
with berries 8

OATMEAL
with brown sugar, raisins, milk 7
with dried cherry nut topping 8
with dried cherry nut topping and berries 9

MUESLI
contains blueberries, 7
grated apple, chopped orange in cream soaked oats
with nut topping 8

YOGURT

cup 2.95 | bowl 3.95

PLAIN NON-FAT

VANILLA LOW-FAT

SIDES

available with eggs & omelettes

2

EXTRA EGG OR EGG WHITE
MUFFIN SUBSTITUTE
YOGURT | SEASONAL FRUIT
FRESH BERRIES +1

ZINC

CAFE & MARKET

LUNCH

12PM-5PM DAILY
ASK FOR BREAKFAST OPTIONS
AVAILABLE UNTIL 2PM

SOUPS & SALADS

SOUPS

SOUP DU JOUR 4.95 | 7.50
see our daily specials menu

VEGETARIAN CHILI 6.25 | 8.75
chili with chopped tomatoes, sour cream, green onion and garlic knot

SOUP & SALAD PLATE 9.95
cup of soup or chili, deli salad and a french roll with smoked gouda cheese

SALADS

ZINC SALAD half 6.95 | full 10
greens, pine nuts, feta cheese, kalamata olives, croutons, tomatoes—zinc vinaigrette

ROMAINE SALAD 13.75
fresh ruby red grapefruit, red onion, parmesan, avocado, brie—point Reyes blue cheese dressing

COMPOSED SALAD 13.75
beet salad with creamy horseradish, fennel salad, egg salad, served on a bed of greens with kalamata olives, crostini and brie—lemon dressing

THAI SALAD 13.75
brown rice, shredded napa cabbage and carrots, bean sprouts, braised tofu, spicy peanuts, fresh basil, mint—thai ginger dressing

HEIRLOOM TOMATO & BURRATA 13.95
gluten free available +1
heirloom tomatoes, arugula, french olives, burrata—dressed with olive oil and balsamic, with country bread

ZINC BURGER

a house made vegetarian patty with brown rice, walnuts, mushrooms, cheese and eggs—with mixed greens soup or chili +2

TRADITIONAL 10
lettuce, tomato, red onion, avocado, zinc sauce

MUSHROOM DIJON 12
sautéed mushrooms, braised onion, melted gruyere cheese, dijon aioli.

ROASTED PEPPER & BRIE 12
melted brie, peppers, arugula, dijon aioli

SPECIALTIES

QUICHE PLATE

greens with tomato, feta and zinc vinaigrette, with soup or chili
10

TOSTADA

black bean chili, sharp cheddar, lettuce, sour cream, guacamole, pico de gallo, fire roasted salsa
6.95 sgl | 10 dbl

ZINC LUNCH BURRITO OR BURRITO BOWL

black beans, brown rice, white cheddar cheese, avocado, cabbage, pico de gallo, sour cream
9.50

QUESADILLA PLATE

filled with black bean chili and cheese served with guacamole, sour cream, salsa and a choice of soup or chili
10.95

ASPARAGUS SANDWICH

toasted sourdough, cauliflower purée, asparagus spears, white cheddar cheese, poached egg, toasted bread crumbs
12

CHEESE PLATE

12.50

SPROUTED HUMMUS PLATE

served with pita bread, olives, roasted peppers dried figs and feta cheese
10

PIZZETTE

personal size pizzas (gluten free crust available +1)
9.95

EGGPLANT

seasoned tomato spread, lightly breaded and fried eggplant, mozzarella cheese, marinara sauce not available gluten free

PESTO

housemade pesto, roasted peppers, goat cheese, sun-dried tomatoes, toasted pine nuts

MOZZARELLA

sun dried tomatoes, goat cheese, mozzarella, parsley, pepper

SOUTHWESTERN

chipotle sauce, smoked gouda, mozzarella cheese, black beans, red onion, tomato, roasted corn, cilantro

POTATO & ARUGULA

olive oil, chili flakes, white cheddar, parmesan, roasted potato, fresh arugula, balsamic vinegar

KID'S PIZZA

mozzarella cheese (optional sauce) 7.25

ENTRÉES

served with mixed greens—add soup or chili +2
12.95

MACARONI AND CHEESE

goat cheese, white cheddar, fontina, parmesan, béchamel, bread crumbs

SPINACH LASAGNA

sautéed spinach, ricotta cheese, parmesan, marinara

STUFFED PEPPER

brown rice, mushrooms, celery, creamed swiss chard, marinara

EGGPLANT PARMESAN

breaded and fried eggplant with mozzarella, ricotta, marinara

MUSHROOM NUT LOAF

baked loaf of brown rice, mushrooms, onions, gruyère, marinara

WINE & BEER

SPARKLING

TIAMO, PROSECCO 8
veneto, italy, 187ml

WHITE

DOMAINE DU SALVARD, SAUV BLANC 10 | 36
cheverny, loire valley

THREE PEARS PINOT GRIGIO 8 | 32
california

LUMEN, CHARDONNAY 12 | 44
santa barbara

ROSÉ

COMMANDERIE DE LA BARGEMONE 10 | 36
coteaux d'aix en provence

RED CAR, ROSÉ OF PINOT NOIR 13 | 48
sonoma coast

RED

JL BONACCORSI, PINOT NOIR 12 | 44
santa barbara

ZINC SYRAH BY RED CAR 12 | 44
sonoma coast

BEER

OSKAR BLUES Mama's Little Yella 4
Pilsner 19OZ CAN

STONE Delicious, IPA 12OZ 4
American Style Amber 500ML

SMOG CITY Sabre-Toothed Squirrel, 6
American Style Amber 500ML

BOULEVARD Ginger Lemon Radler 4
Malt 12OZ CAN

BOULEVARD Tank 7, Farmhouse Ale 6
12OZ

HOUBLON CHOUFFE Dobbelen IPA 6
Tripel 11.2OZ

DUVEL Belgian Golden Ale 16
750ML (served with Duvel glassware)

SANDWICHES

WHOLE ONLY | 9.95

GRILLED CHEESE ON SOURDOUGH

gruyère cheese, cornichons, marinated onions and tomato, with whole grain mustard—whole only

ZINC REUBENESQUE ON PUMPERNICKEL

baked beets, sauerkraut, swiss cheese, russian dressing, coriander seed, sea salt—toasted | whole only

WHOLE OR HALF
6.95 | 9.95

HALF SANDWICH PLATE 10.25

with a cup of soup or chili and greens topped with feta cheese, tomato and balsamic vinaigrette

MIXED VEGETABLES ON FOCACCIA

sliced fennel, celery, bell pepper, radish, basil aioli, tapenade, arugula, egg

EGG SALAD ON WHOLE WHEAT SOURDOUGH

traditional egg salad with lettuce, tomato, tabasco, dijon and mayo

EGGPLANT ON FRENCH BAGUETTE

baked eggplant, bell pepper, red onion, feta cheese, cilantro—available toasted

BRIE, ARUGULA & PEPPERS ON FRENCH BAGUETTE

dijon, salt & pepper—available toasted

CAPRESE ON FRENCH BAGUETTE

tomatoes, basil, olive oil, balsamic, salt & pepper—available toasted

NO SUBSTITUTIONS ALLOWED
\$2 IS ADDED FOR SPLIT DISHES
\$.50-2.95 FOR ADDITIONS
ALL SIDE ORDERS MUST BE ORDERED & PAID FOR AT THE REGISTER