

DRINKS

HOT.....tall / regular / small

House Coffee	2.05 / 1.85
Americano (hot water and espresso)	1.95
Hammerhead (hot coffee and espresso)	2.35
Hot Tea (Eng. break., decaf earl grey, earl grey, peach, green, white tea, chamomile, spearmint)	1.95
Espresso	1.95
Macchiato (espresso with a drop of steamed milk)	2.05
Café Latte	3.30 / 2.65
White Chocolate Latte	3.95 / 3.50
Chai Latte	3.30 / 2.65
Café au Lait	3.30 / 2.65
Cappuccino (8 oz.)	2.50
Mocha	3.75 / 3.10
Hot Chocolate	3.10 / 2.65 / 2.00
Extra Espresso shot	.65
Soy Milk	.65
Flavors (hazelnut, vanilla, sugar free vanilla, almond)	.65

COLD.....tall / regular / small

Iced Tea (house black and green)	2.50
Iced Chai	3.30
Fresh Lemonade with mint	2.50
Arnold Palmer (iced tea and lemonade)	2.50
Iced Coffee	2.50
Iced Latte (16 oz. glass)	3.30
Iced Cappuccino (12 oz. glass)	2.95
Iced Mocha	3.75
Iced White Latte	3.95
Zinc Sunrise oj, peach juice, raspberry puree	3.75
Healthy Breakfast Drink 12 oz.	4.15/16 oz. 5.25
Orange juice, flax seed oil, bananas & tofu	
Peach juice	3.10 / 2.90 / 2.05
Fresh Orange Juice	5.25 / 3.95 / 2.50
Milk	2.95 / 2.05 / 1.30
Bottled Drinks	1.85 – 3.50

BREAKFAST

Monday-Friday 7am-11:30am
Saturday & Sunday until 11:45am

EGGS.....

Bread selection: sourdough, raisin and wheat,
fruit and nut bread-\$2.25 extra

Only one additional egg per dish .75

Poached Eggs* on toast single/double	5.95 / 6.95
Boiled Egg with buttered toast and fruit	7.95
Huevos Rancheros* with mango/papaya salsa	8.95
Frittata with cucumber salsa- a la carte	5.95
Quiche- a la carte served with fire roasted salsa	5.95
Quiche Plate served with a bagel, muffin or toast & fruit	9.25
Breakfast Burrito filled with scrambled eggs, vegetarian sausage, cheddar cheese, onion and tomato	8.95

*egg whites only- single egg / double egg dishes .50 / 1.00

CEREALS & FRUIT.....

Muesli (Swiss cold cereal)	6.25
cream soaked oats with apples, oranges, blueberries and almonds with seasonal fruit	6.95
Oatmeal plain or with dried cherry nut topping	6.25
Oatmeal with seasonal fruit, topping or banana	6.95
Oatmeal for kids (with nut topping or brown sugar)	5.25
Zinc Granola with banana with seasonal fruit	6.50 7.50
Seasonal Fruit cup / bowl	4.25 / 5.95
Cup/Bowl Yogurt low-fat vanilla or non-fat plain	1.95/2.95

BAKED GOODS & SPECIALTIES.....

we do not heat our fresh baked goods

Assorted Baked Goods	2.25-3.95
Bagel plain	2.10
with jam and butter toasted	2.95
with cream cheese and jam	3.95
with cream cheese, lettuce and tomato	5.95
Toast: sourdough, raisin or whole wheat	3.50
Fruit and nut bread with cream cheese & jam	5.75
French Toast (weekends only) served with pure maple syrup and fruit	8.25

SIDES & CONDIMENTS..... 50 cents -2.95

There will be a charge for all sides that are in addition to what the menu states or for additional requests.

All side orders must be ordered and paid for at the counter.

DESSERTS

Please visit our selection of today's desserts. All desserts are made daily and are available within 48 hours for special orders.

DAILY DESSERT ITEMS.....

Cakes or tarts	4.95-5.95
Brownies	3.50
Lemon Squares	3.50
Cookies	2.10-2.45
Ginger molasses, double chocolate walnut, coconut chocolate chip, pecan with lemon glaze, snicker doodle (cinnamon shortbread cookie) and oatmeal raisin	

Our entire menu is available to see online as well as being able to order some of our distinct Zinc products and gift cards. Please visit our online store at:

www.zinccafe.com

-no substitutions allowed-

-a \$2.00 charge is added for any split dishes & \$.50 cents-\$1.95 for additions-

LUNCH

SANDWICHES..... 8.95

HALF SANDWICH SPECIAL

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

GRILLED CHEESE – whole only

Delicious gruyere cheese grilled in sourdough with pickles, marinated onions and tomato and served with whole grain mustard.

ZINC BURGER – served hot - whole only

Served on focaccia style bread and made with our homemade vegetarian patty and served with traditional burger trimmings
Extras of guacamole or cheese –75 cents each

MIXED VEGETABLE

Pain rustique bread filled with thinly sliced fennel, celery, radish, red and green bell peppers, aioli (homemade basil mayonnaise), olive tapenade, arugula, hard boiled egg and vinaigrette

EGGPLANT- served hot or cold

French Baguette filled with baked eggplant, bell pepper, red onion, feta cheese and cilantro

EGG SALAD

La Brea whole wheat bread filled with our delicious egg salad, lettuce, tomato, tabasco, mustard and mayonnaise.

BRIE- served hot or cold 7.95

French baguette with brie, arugula, horseradish mayonnaise, brown mustard and black pepper

BUFFALO MOZZARELLA – served hot or cold 7.95

French baguette with buffalo mozzarella, basil, tomato, and mayonnaise

PIZZETTE..... 8.25

personal size pizzas

EGGPLANT

Seasoned tomato spread, lightly breaded and fried eggplant, Mozzarella cheese, marinara sauce

PESTO

Roasted peppers, toasted pine nuts and goat cheese

MOZZARELLA

Sun dried tomatoes, goat cheese, mozzarella, parsley and pepper

SOUTHWESTERN

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

POTATO & ARUGULA

Baked slices of potato, white cheddar cheese, chili flakes, arugula, balsamic vinegar

KID'S PIZZA - 6.95

Mozzarella cheese (optional sauce)

ENTREES..... 10.25

all entrees are served with mixed greens, topped with tomato and feta cheese then dressed with our Zinc vinaigrette.

Please note all entrees are not always available.

A la Carte 8.95

Eggplant Parmesan

Spinach Lasagna with Toasted Bread Crumbs and Marinara

Macaroni and Cheese

Mushroom Nut Loaf served with Marinara

Potato Enchiladas served with sour cream and guacamole

Vegetable Lasagna

Stuffed Peppers with Creamed Swiss Chard

Ask about today's special

SALADS

ZINC SALAD- large and small..... 8.25 / 6.25

Mixed greens with pine nuts, feta cheese, kalamata olives, croutons, roma tomatoes, vinaigrette and a crostini

GREENS WITH HERBED COTTAGE CHEESE6.25

Served with Zinc vinaigrette

HEARTS OF ROMAINE SALAD.....8.95

Served with fresh ruby red grapefruit, red onion, avocado, crostini with brie, and a delicious point Reyes blue cheese dressing.

COMPOSED SALAD.....8.95

Beet salad, fennel salad and egg salad served on a bed of greens with crostini and parmesan.

SPECIALTIES.....

please read the specials board at the register for today's soup and entrée specials.

QUICHE PLATE.....9.25

One quiche served with mixed greens topped with tomatoes, feta cheese, vinaigrette, crostini and a choice of soup or chili

SOUP & SALAD PLATE.....9.25

Includes a cup of soup or chili, with mixed greens topped with feta cheese, tomato, vinaigrette and a sourdough roll served with smoked gouda cheese

QUESADILLA PLATE.....8.95

A quesadilla filled with black bean chili and white cheddar cheese. Includes a cup of soup or chili and a side of guacamole, sour cream and fire roasted salsa

LUNCH BURRITO.....8.95

A delicious vegetarian burrito filled with beans, rice, cheddar cheese, pico de gallo and a side of fire roasted salsa, sour cream, and guacamole

VEGETARIAN CHILI-cup a la carte or bowl.....5.95 / 7.95

Served with green onion, tomato, sour cream and a rosemary biscuit

SOUP- cup a la carte or bowl with biscuit.....4.95 / 6.50

See the special board for today's soup

extra biscuit or roll .95

-no substitutions allowed-

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