

BREAKFAST

Monday - Friday 7am - 12:00 pm

Saturday & Sunday 7am - 1:00 pm

HOT DRINKS.....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	(english breakfast, 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 DRINKS.....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	(orange juice, 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

EGGS.....

Bread selection: sourdough, whole wheat or raisin walnut, gluten free

*Poached Eggs on toast single/double	5.95 / 6.95
Boiled Egg with buttered toast and fruit	7.95
*Huevos Rancheros with a poached egg, papaya/mango salsa, black bean chili, smoked gouda and marinara	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 or Burrito Bowl	8.95
	scrambled whole eggs, vegetarian sausage, cheddar cheese, onion and tomato
** Scrambled Egg Plate	9.25
	whole eggs, served with toast or bagel, salsa and oranges
Healthy Scrambled Plate (low fat high protein)	9.25
	scrambled egg whites served with black beans and brown rice (plain whole eggs available)

ADDITIONS.....

Only one extra egg per dish	.75
*Egg whites optional - single egg / two egg dish	.75 / 1.50
**Plain scrambled egg whites available	1.50

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	6.50	
	with seasonal fruit	7.20
Seasonal Fruit - cup / bowl	4.25 / 5.95	
Yogurt - cup / bowl	1.95 / 2.95	
	low-fat vanilla or non-fat plain	
Quinoa with ricotta cheese and seasonal fruit	6.25	

BAKED GOODS & SPECIALTIES.....

we do not heat our fresh baked goods

side of organic nut butter (2oz serving)	1.25	
Bagel un-toasted	2.10	
	toasted with jam and organic nut butter	4.20
	toasted with jam and butter	2.95
	toasted with cream cheese and jam	3.95
	toasted with cream cheese, lettuce and tomato	5.95
Toast: sourdough, whole wheat or raisin walnut	3.50	
French Toast (weekends only)	8.25	
	served with pure maple syrup and fruit	

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
Pecan Chewy Bars	3.50
Lemon Squares	3.50
Cookies	2.10 - 2.45
Rice Pudding	3.50
	Ginger molasses, double chocolate walnut, coconut chocolate chip, pecan with lemon glaze, 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-\$2.95 for additions-

LUNCH

Lunch service begins at 10:00 am

SANDWICHES..... 8.95

HALF SANDWICH PLATE

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

GRILLED CHEESE – whole only

Gruyere cheese grilled on sourdough with pickles, marinated onions, tomato and served with whole grain mustard

ZINC BURGER – served hot - whole only

Prepared on a wheat bun bread served with our homemade vegetarian patty and all the traditional burger trimmings
Extras of guacamole or cheese - \$1.00 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 egg salad, lettuce, tomato, tabasco, mustard and mayonnaise

BRIE- served hot or cold

7.95

French baguette with brie, arugula, roasted peppers, Dijon mustard, salt and pepper

BUFFALO MOZZARELLA – served hot or cold

7.95

French baguette with buffalo mozzarella, basil, tomato, olive oil, balsamic vinegar dressing, salt and pepper

PIZZETTE..... 8.25

personal size pizzas

EGGPLANT

Seasoned tomato spread, lightly breaded and fried eggplant, mozzarella cheese and 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 cheese, black beans, red onion, tomato, roasted corn and cilantro

POTATO & ARUGULA

Baked slices of potato, white cheddar cheese, chili flakes, arugula and 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.

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

SALADS

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

WITH ZINC VINAIGRETTE DRESSING

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

GREENS WITH HERBED COTTAGE CHEESE6.25

WITH ZINC VINAIGRETTE DRESSING

HEARTS OF ROMAINE SALAD.....8.95

WITH POINT REYES BLUE DRESSING

Served with fresh ruby red grapefruit, red onion, avocado and crostini with brie

COMPOSED SALAD.....8.95

WITH LEMON OLIVE OIL DRESSING

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.

QUICHE PLATE.....9.25

Served with mixed greens, topped with tomatoes, feta cheese, balsamic 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

TOSTADA.....7.25 / 8.95

One or two crisp corn tortillas layered with black bean chili, sharp cheddar, lettuce, sour cream, guacamole, and pico de gallo salsa

QUESADILLA PLATE..... 8.95

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

LUNCH BURRITO OR BURRITO BOWL.....8.95

Black beans, brown rice, cheddar cheese, pico de gallo and sides of fire roasted salsa, sour cream, and guacamole

VEGETARIAN CHILI

Topped with green onion, tomato and sour cream

Cup with rosemary biscuit.....5.95

Bowl with rosemary biscuit.....7.95

SOUP- cup or bowl with biscuit.....4.95 / 6.95

extra biscuit or roll .95

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