

ZINC

CAFE & MARKET

BAKED GOODS | 4

TOAST

sourdough | whole wheat | gf +1

BAGEL

plain | everything

APPLE CARROT MUFFIN

PUMPKIN MUFFIN

BLUEBERRY ALMOND MUFFIN

GLUTEN FREE MUFFIN

CURRENT SCONE

OAT CAKE

BREAKFAST BAR

WALNUT BROWNIE 4.50

SHORTBREAD PECAN COOKIE 2.95

CHOCOLATE CHIP COOKIE 2.95

EGGS

*POACHED EGGS ON TOAST sgl 7 | dbl 9

buttered toast, heirloom cherry tomatoes, avocado

BREAKFAST BAGEL PLATE 11

bagel, fried egg, cream cheese, onion, tomato, lettuce, avocado, mayonnaise, lemon pepper
– bagels: plain | everything

HUEVOS RANCHEROS 14

crispy corn tortilla with black bean chili, mango salsa, white cheddar cheese, green onion, two poached eggs, marinara

HEALTHY SCRAMBLED PLATE 13

egg whites, black beans, brown rice with marinara and seasonal fruit

*SCRAMBLED EGG PLATE 14

scrambled with leeks and served with toast and seasonal fruit

BREAKFAST QUICHE PLATE 12

served with toast and fruit traditional quiche, changes daily

LUNCH QUICHE PLATE 12

served with greens and soup traditional quiche, changes daily

SPECIALTIES

BELGIAN WAFFLE 11

topped with berries and whipped cream served with pure maple syrup

FRENCH TOAST 13

egg soaked baguette slices served with berries, orange butter and maple syrup

SOUP & SALAD

SOUP DU JOUR 6 | 9

BLACK BEAN CHILI 6 | 9

ZINC SALAD 8 | 11

mixed greens, feta cheese tomatoes, pine nuts, kalamata olives, croutons, zinc vinaigrette

THAI SALAD 14

carrots, cabbage, bean sprouts, fresh basil, mint, spiced peanuts, brown rice, braised tofu, thai dressing

SHARE PLATES

GUACAMOLE & CHIPS 11

lime, serrano chili, cilantro, tomatoes, red onion

CHIPS & SALSA 8

tortilla chips, fire roasted salsa

BOWLS

*HEALTHY BOWL 14

quinoa (soy sauce, cashews, shiitake mushrooms), corn, sweet potato, arugula, cucumber, harissa, lemon, olive oil
– add poached egg +2

BREAKFAST BURRITO BOWL/WRAP 11

scrambled eggs, vegetarian sausage and onion sauté, white cheddar, avocado, pico de gallo, fire roasted salsa

LUNCH BURRITO BOWL/WRAP 11

black beans, brown rice, white cheddar, avocado, sour cream, cabbage, pico de gallo, roasted salsa

CHILAQUILES BOWL 12

tortilla chips, salsa verde, poached egg, queso fresco, avocado, sour cream, lettuce, pico de gallo

BURGER | 14

sold with choice of one side soup | chili | greens

*MUSHROOM DIJON BURGER sautéed mushrooms, braised onion, melted gruyère cheese, dijonnaise

*CHEESE BURGER lettuce, tomato, white cheddar, red onion, avocado, zinc sauce

PIZZA | 15

MARGHERITA

red sauce, fresh mozzarella, sea salt, basil, parmesan

FUNGHI

béchamel, garlic confit, gruyère cheese, sautéed mushrooms, jalapeño, red onion, parmesan

ENTRÉES | 15

sold with choice of one side soup | chili | greens

SPINACH LASAGNA

ricotta cheese, eggs, spinach, garlic, shallots, bechamel, nutmeg, ginger, onions

EGGPLANT PARMESAN

breaded and fried eggplant, egg, ricotta cheese, topped with marinara and parmesan

MACARONI & CHEESE

parmesan, goat, white cheddar, fontina, butter, flour, nutmeg, onion, milk, bread crumbs

STUFFED PEPPER

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

MUSHROOM NUT LOAF

brown rice, mushrooms, eggs, almonds, walnuts, onion, gruyère, topped with marinara

TOASTS & SANDWICHES | 13

*AVOCADO TOAST 13

buttered toast with smashed avocado, heirloom cherry tomatoes, lemon juice, radish salad, chives, onion, dill
– add poached egg +2 ea

items below sold with choice of one side soup | chili | greens

ASPARAGUS & CAULIFLOWER TOAST

open faced sourdough toast, cauliflower purée, asparagus spears, white cheddar, poached egg, bread crumbs

EGG SALAD TOAST

whole wheat toast, egg salad with tomato, tabasco, dijon
– served as sandwich or open faced

*GRILLED CHEESE ON SOURDOUGH

gruyère, cornichons, tomato, onion, dijonnaise

OMELETTES | 13

sold with choice of two sides toast | fruit | greens | potatoes

*ASPARAGUS & MUSHROOM

asparagus, mushrooms, goat cheese, parmesan, lemon zest

*MEDITERRANEAN

spinach, feta cheese, roasted tomatoes, parmesan, lemon zest

MARKET SALADS 6 SM | 11 MED

THREE SALAD SAMPLER 15

selection of three market salads in our large aluminum container
– excluding avocado salad

the market salad's below will be packed in our small / medium aluminum containers

AVOCADO SALAD

avocado, green beans, tomato, basil, lemon juice, olive oil, white wine vinegar, mustard

BALSAMIC ROASTED VEGETABLES

brussel sprouts, yams, beets, squash, garlic, balsamic vinegar, olive oil

BRAISED TOFU, ZUCCHINI & SQUASH

zucchini, baked tofu strips, soy, sauce, olive oil, ginger, green onions

BROCCOLINI

broccolini, lemon, olive oil, red pepper flakes

BROWN RICE

brown rice, sautéed onions, mushrooms, celery, herbs

BRUSSEL SPROUTS W/ WHITE BEANS

lemon juice, olive oil, garlic

CUCUMBER SALAD

cucumbers, red onion, dill, red wine vinegar, lemon juice, salt & black pepper

FARFALLE PASTA

bow tie pasta, lemon rind, lemon juice, parmesan cheese, cilantro, olive oil, salt

GARLIC CAULIFLOWER

cauliflower, garlic, olive oil, cilantro, salt, pepper

GINGERED CARROTS

carrots, fresh ginger toasted almonds, olive oil

HEIRLOOM TOMATO

heirloom tomatoes, red onions, basil, rice vinegar, olive oil, salt and pepper

LENTILS

lentils, celery, carrots, red onion, parsley, olive oil, red wine vinegar, chili flakes

PESTO PASTA

basil pesto, sun-dried tomatoes, goat cheese, olive oil, lemon rind, lemon juice

QUINOA, SHITAKE & CASHEW

shitake mushrooms, fennel, roasted garlic, cashews, green onion, cilantro, parsley, soy sauce, lemon, olive oil

SHAVED BRUSSEL SPROUTS W/ CURRANTS

brussel sprouts, currants, chestnuts, apple cider vinegar

SOUTHWEST SALAD

corn, black beans, tomato, avocado, onion, jalapeno, cilantro, olive oil, garlic, lemon juice

SPICY TOFU

baked tofu, ginger, green onion, soy sauce, rice vinegar, radish, peppers, garlic, hot sauce, sesame oil, paprika, celery, onion, carrots

STRING BEANS (HARICOT VERT)

steamed green beans, hazelnuts, shallots, olive oil

MARKET SOUPS | 6.25

this is a selection of the soups that we will be rotating through. Not all will be available every day.

BISTRO LENTIL

lentils, swiss chard, olive oil, garlic, cilantro, chili flakes, bay leaves, onions, cumin, vegetable broth, coriander, lemon

MOROCCAN CHICKPEA

chickpeas, onion, celery, olive oil, turmeric, black pepper, cinnamon, cilantro, vegetable broth, lentils, capellini pasta, parsley

FENNEL LEEK

potatoes, fennel, leeks, onion, garlic, olive oil, vegetable broth, salt, pepper

BLACK BEAN CHILI

black beans, yellow onions, green bell peppers, jalapenos, garlic, diced tomatoes, tomato purée, cumin, oregano, cayenne, coriander, tomato juice

GINGER CARROT

carrots, ginger, curry, white peppercorn, cumin, onions, butter, spices, creme fraiche

MARKET ITEMS

DEVILED EGGS 1.25

mayonnaise, mustard, chives, parsley

BURGER PATTY 3.25

brown rice, oats, onion, celery, mushrooms, egg, mozzarella cheese, garlic, parsley, cloves, nutmeg, salt, pepper

GUACAMOLE 9.90 pt

avocado, cilantro, jalapeno, tomatoes, lime juice, red onions, salt, pepper

FIRE-ROASTED SALSA 4.75 pt

roasted roma tomatoes, cilantro, jalapeno, red onion, lime juice, salt

TOMATILLO SALSA 4.50

tomatillos, cilantro, jalapeno, white onion, garlic, avocado, green onion, lime juice, salt

PICO DE GALLO 4.75

roma tomatoes, cilantro, jalapeno, red onion, lime juice, salt, olive oil

PESTO 6.75

basil, parmesan, pine nuts, olive oil, garlic, salt, lemon

EGG SALAD 4

egg, mayonnaise, butter, green onions, cilantro, celery, salt

GRANOLA 8 | 15.95

oats, pecans, almonds, sesame seeds, coconut, orange rind, butter, brown sugar

STEEL CUT OATS 7.95

OATMEAL 7.95

OATMEAL TOPPING 7.50

CROUTONS 5.95

bread, butter, canola oil, garlic, salt, pepper, parmesan cheese

CAFÉ DRINKS

HOT DRINKS

HOUSE COFFEE	2.25 3.25
HOT TEA or TEA AU LAIT	3.25 4
earl grey, english breakfast, green, ethos, pacific mint, peach, lemon ginger, blood orange	
AMERICANO	3 3.50
CAPPUCCINO	3.75
CAFÉ LATTE	4 4.50
MOCHA	4.50 4.95
WHITE CHOCOLATE LATTE	4.75 5.25
CHAI LATTE	4 4.50
DIRTY CHAI	5 5.50
MATCHA TEA LATTE w/ AGAVE	4.75 5.25
TURMERIC LATTE w/ AGAVE	4.75 5.25

COLD DRINKS

ICED TEA	3.25
- passion fruit hibiscus green black	
LEMONADE	3.25
ICED COLD BREW COFFEE	3.50
ICED HAMMERHEAD	3.75
ICED ESPRESSO	2.75
ICED AMERICANO	3.50
ICED CAPPUCCINO	3.75
ICED LATTE	4.75
ICED MOCHA	4.95
ICED WHITE CHOCOLATE LATTE	4.95
ICED CHAI	4.75
ICED DIRTY CHAI	5
ICED MATCHA TEA LATTE w/ AGAVE	4.95
ICED TURMERIC LATTE w/ AGAVE	4.95

HEALTH DRINKS

FRESH SQUEEZED JUICE	4 6 8
orange	
ZINC SUNRISE	6.95
fresh squeezed orange juice, peach juice, raspberry purée	
BLENDED GREEN DRINK 10 oz.	9
apple, spinach, ginger, lemon, pineapple, flax seed oil, coco. water	
RETAIL DRINKS	
COKE	1.45
DIET COKE	1.45
SPRITE	1.45
SMART WATER	2.75
PELLIGRINO	2.50
500 ml	
SAN PELLIGRINO MINI	1.65
rossa, aranciata, limonata	
MARTINELLI'S APPLE JUICE	1.95
VYBES	7.99
blueberry mint, strawberry lavender	

BEER

STELLA	3
stella artois brewing, leuven, belgium 12oz bottle, 5% abv	
LITTLE YELLA PILSNER	3
oskar blues brewery, longmont, co 12oz. can, 5.3% abv, 35 ibu	
STONE DELICIOUS IPA	3
stone brewing, san diego, ca 12oz. bottle, 7.7% abv, 35 ibu	
SPARKLING	
CLASSIC MIMOSA (serves 1-2)	15
187ml ti amo prosecco, 8oz OJ	
ZINCLINI (serves 1-2)	16
187ml ti amo prosecco, 8 oz orange & peach juice, raspberry purée	
WHITE	
DOMAINE DU SALVARD, SAUVIGNON BLANC	17
loire valley, france	
TOLOSA, CHARDONNAY	15
edna valley, ca	
ROSE	
DOMAINE de CALA, ROSE	16
brignoles, france	
RED CAR, ROSE PINOT NOIR	23
sonoma coast, ca	
RED	
DARK & BOLD, CABERNET / MERLOT	15
paso robles, ca	
JL BONACCORSI, PINOT NOIR	23
santa barbara, ca	