

ZINC BISTRO

DINNER MENU

HORS D'ŒUVRES

CREEKSTONE STEAK TARTARE* 18

Noble anchovy toast, herbs, smoke oil, barrel aged hot sauce, shallot, mustard

PÂTE MAISON 15

brandied duck, pork, bacon, caper, cornichon, frisée, gribiche

CHICKEN THIGHS 14

crispy skin confit, charred cucumber and fresno chile relish, sultanas, toasted corn nuts, mustard sherry glaze

ESCARGOTS 16

Burgandy snail fricassee, grilled MJ focaccia, manchego and gruyere fondue, smoked tomato, sauce verte

PORK BELLY 16

summer vegetable ratatouille, fermented red pepper, brie glaçage, fennel and sweet garlic puree, niçoise, fine herbs

MOULES MARINIÈRES 18

live Washington State mussels, white wine, leeks, toasted rosemary, french butter, frites

WARM DUNGENESS CRAB CRÊPE 21

tomato lobster cream, butter braised petite shiitakes, caramelized fennel

Chef's Choice

SEARED LA BELLE FARMS FOIE GRAS* \$22

signature daily preparation from
the chef de cuisine

Le Charcuterie

SAUCISSON Olympia Provisions • VARZI Cremenelli
• FINOCCHIONA Olympia Provisions • PROSCIUTTO Zoe's
• CHORIZO NAVARRE Olympia Provisions

one oz. \$7 | two oz. \$11 | tasting of three, one oz. each \$15

Le Fromage

EUROPEAN AND DOMESTIC CHEESES

cow • sheep • goat

olives, nuts, fruit

select 3 \$17 | select 5 \$25

ENTRÉES

DUCK CONFIT* 28

crispy confit duck leg, flageolet bean cassoulet, smoked bing cherries, blistered tomatoes, roasted hazelnut and pepita granola, olive bordelaise

CHICKEN* 26

grilled brined breast, confit fingerlings, pulled leg, plumped mustard, Champagne blanquette, balsamic olive butter

PORK RIBEYE* 36

dry aged ribeye, sweet corn spoon bread, charred peach, confit corn, braised radish, manchego crema, jerked peach glaze

BEEF CHEEKS* 30

cured wagyu beef cheek, grilled sweetbreads, roasted artichokes, mirepoix, candied tomato, jus de viande

HALIBUT* 32

Alaskan halibut, jasmine rice, mission fig, balsamic cipollinis, pisatchio and radish salad, dill, chamomile harissa broth

SALMON* 26

roasted Scottish salmon, grilled cucumber gazpacho, campari tomatoes, socca cake, crab stuffed crispy squash blossom, horseradish gremolata

SCALLOPS* 42

Diver scallops, Laughing Bird shrimp, corn and chorizo risotto, charred scallion, red pepper, shaved fennel, lemon vinaigrette

OMELETTE 18

melted gruyere and French ham omelette, béarnaise, straw potatoes

AGNOLOTTI 21

potato and ricotta agnolotti, pistachio, cavalo nero, pickled pearl onion, grilled baby carrots, cumin, orange tomato nage

Premium Shellfish

MARKET OYSTERS

3 oysters \$11.50 • ½ dozen \$22 • 1 dozen \$40

WILD SHRIMP \$5 ea. • SNOW CRAB \$5 ea. • 2 MUSSELS \$1

LE ZINC \$90

½ lobster, 8 oysters, *4 grilled shrimp, 3 snow crab claws, 6 mussels

LE GRAND \$120

1 lobster, 12 oysters, *6 grilled shrimp, 5 snow crab claws, 10 mussels

Dinner for Two \$130

ONION SOUP or ZINC HOUSE SALAD

(two side dishes of your choice will accompany main course)

CHÂTEAUBRIAND*

béarnaise sauce, bacon wrapped with roast garlic

ZINC SOUFFLÉ

SOUPES & SALADES

ZINC HOUSE SALAD* 12

cabernet vinaigrette, organic hand cut greens, herbs, warm chèvre crouton

LOCAL ORGANIC SAVOY SPINACH AND FRISÉE SALAD 12

sherried bacon vinaigrette, warm poached egg

ICEBERG SALAD 15

sweet sherry, blue cheese, toasted hazelnuts, haricot vert, baby tomatoes, tarragon - add dungeness crab 10

SMOKED SALMON 16

warm burrata, tomato and cucumber salad, lemon dill butter, toasted beer bread, cornichon

CHICKEN AND DUMPLINGS CONSOMME 16

potato gnocchi, roasted root vegetable, smoked fig, crispy chanterelles

ONION SOUP GRATINEE 14

traditional onion soup with bubbling gruyere

Les Steak Frites

all steaks are usda prime charcoal grilled, served with Zinc fries and your choice of sauce.

béarnaise, au poivre, red wine madeira

8 oz PRIME FLAT IRON* 30

6 oz CREEKSTONE FILET MIGNON* 32

6 oz BLACK ANGUS HANGER STEAK* 26

8 oz NY STRIP, AKAUSHI GRASS FED* 40

2 oz FOIE GRAS SUPPLEMENT* 16

SIDE ORDERS

haricots verts with lemon and shiitakes 7

Zinc potatoes 7

truffle and parmesan frites 9

grilled asparagus, lemon, fleur de sel 7

"mac and cheese" 7

chive pomme purée, French butter 7

roasted mushrooms, bourbon, smoked garlic 7

peewee potatoes, herb crème fraîche, shallot 7

bbq broccolini, grilled French radish, chili, beer vinegar 7

*consuming raw or undercooked food may be hazardous to your health
*these items may be prepared raw or undercooked.





SPARKLING

PROSECCO, ZARDETTO
VENETO, ITALY 10/40

BRUT, MARQUIS DE LA TOUR
LOIRE, FRANCE 10/40

BRUT, PERRIER-JOUET
CHAMPAGNE, FRANCE 18/90

BRUT ROSÉ, ROEDERER
ANDERSON VALLEY, CALIFORNIA 19/92

BRUT, TAITTINGER, "LA FRANÇAISE"
CHAMPAGNE, FRANCE 19/92

BRUT, VEUVE CLICQUOT, "YELLOW LABEL"
CHAMPAGNE, FRANCE 21/94



WHITES

PINOT GRIGIO, RIFF TRE VENEZIE, ITALY 10.5/36

PINOT BLANC, TRIMBACH ALSACE, FRANCE 12/44

CHABLIS AOC CHAMPS ROYAUX, DOMAINE WILLIAM FEVRE
BURGUNDY, FRANCE 16/60

MUSCADET, DOMAINE DE LA QUILLA LOIRE, FRANCE 10.5/36

SANCERRE, CHATEAU DE SANCERRE LOIRE, FRANCE 16/60

SAUVIGNON BLANC, LOVEBLOCK
MARLBOROUGH, NEW ZEALAND 12/44

RIESLING, SCHLOSS VOLRADS QbA RHEINGAU, GERMANY 11/40

CHARDONNAY, LATOUR POUILLY-VINZELLES, PARADIS
BURGUNDY, FRANCE 14/52

CHARDONNAY, POUILLY-FUISSE, LOUIS JADOT
BURGUNDY, FRANCE 16/60

CHARDONNAY, FRONTERA CHILE 10/36

CHARDONNAY, MACON LUGNY, LES CHARMES
BURGUNDY, FRANCE 12/32

ROSÉ PROVENCAL, CHATEAU DE POURCIEUX
CÔTES DE PROVENCE, FRANCE 14/52

CHENIN BLANC, REMY PANNIER LOIRE, FRANCE 10.5/36

REDS

BEAUJOLAIS, GEORGES DUBOEUF BEAUJOLAIS, FRANCE 12/44

PINOT NOIR, LATOUR "DOMAINE VALMOISSINE"
BURGUNDY, FRANCE 12/44

MALBEC, PASCUAL TOSO RESERVA MENDOZA, ARGENTINA 14/52

PINOT NOIR, VIN DE BOURGOGNE BURGUNDY, FRANCE 12/44

COTES DU RHONE, GUIGAL RHÔNE, FRANCE 11/40

MERLOT, SANTA EMA RESERVA MAIPO VALLEY, CHILE 11/40

ZINFANDEL, PINNACOLI PRIMATIVO
PUGLIA, ITALY 12.5/46

SHIRAZ, ANGOVE MCLAREN VALE, AUSTRALIA 13/48

CABERNET/SHIRAZ, PENFOLDS KOONUNGA HILL, AUSTRALIA 10/36

CABERNET, YELLOW LABEL, WOLF BLASS SOUTH AUSTRALIA 10/36

RESERVE SPECIALE, BARONS DE ROTHSCHILD
BORDEAUX, FRANCE 12/44

BORDEAUX, CHATEAU LOUDENNE MÉDOC, FRANCE 16/60



WHITE
CHARDONNAY, MACON VILLAGES, JOSEPH DROUHIN
BURGUNDY, FRANCE 10/36

RED
MERLOT, NICHOLAS
BORDEAUX, FRANCE 10/36

DRAUGHT

ANCHOR STEAM 6 **KRONENBOURG 1664** 7 **CHIMAY "CINQ CENT"** 10

BOTTLE

CORONA 5 **HEINEKEN** 5 **AMSTEL LIGHT** 5
WEIHENSTEPHANER 7 **GUINNESS DRAUGHT (in a can)** 6 **CHIMAY RED** 8
DUVEL BELGIUM ALE 8 **LAGUNITAS IPA** 7 **STELLA ARTOIS** 7

CAFÉ

FRENCH PRESS 6 **ESPRESSO** 4 **CAPPUCCINO** 5 **HOT TEA** 4

WATER

EVIAN (LTR) 7 **EVIAN (500ML)** 5 **SAN PELLEGRINO (LTR)** 7

SPARKLING

BRUT, PERRIER-JOUET FRANCE 90

BRUT, TAITTINGER, PRESTIGE BLANC FRANCE 92

BRUT ROSÉ, ROEDERER ANDERSON VALLEY, CALIFORNIA 92

BRUT, VEUVE CLICQUOT "YELLOW LABEL" FRANCE 94

BRUT ROSÉ, VEUVE CLICQUOT VINTAGE FRANCE 186

BRUT, FLOWER BOTTLE, PERRIER-JOUET VINTAGE FRANCE 275

BRUT, KRUG "GRAND CUVÉE" FRANCE 292

BRUT, DOM PÉRIGNON VINTAGE FRANCE 325

CRISTAL, LOUIS ROEDERER VINTAGE FRANCE 385

BRUT ROSÉ, COMTES DE CHAMPAGNE, TAITTINGER FRANCE 495

WHITES

SANCERRE, DOMAINE VINCENT DELAPORTE LOIRE, FRANCE 44

PINOT GRIS, DOMAINE SCHLUMBERGER ALSACE, FRANCE 38

CHABLIS, AOC, JOSEPH DROUHIN BURGUNDY, FRANCE 52

PULIGNY-MONTRACHET, IER CRU LA FOLATIÈRES,
JOSEPH DROUHIN BURGUNDY, FRANCE 192

MEURSAULT, LOUIS JADOT BURGUNDY, FRANCE 88

REDS

CHATEAU SIMARD, ST. EMILION BORDEAUX, FRANCE 88

ST. GLINGLIN, ST. EMILION GRAND CRU BORDEAUX, FRANCE 74

GEVREY CHAMBERTIN, JOSEPH DROUHIN BURGUNDY, FRANCE 96

CHATEAUNEUF DU PAPE, LA NERTHE RHÔNE, FRANCE 98

Reserve Wines

CALIFORNIA

SEQUOIA GROVE CABERNET SAUVIGNON NAPA VALLEY 85

FRANCISCAN "MAGNIFICAT" NAPA VALLEY 88

JUSTIN "JUSTIFICATION" PASO ROBLES 92

CAIN CUVÉE NAPA VALLEY 74

CAIN FIVE NAPA VALLEY 180

PAHLMAYER "JAYSON" RED NAPA VALLEY 105

HEITZ "MARTHA'S VINEYARD" NAPA VALLEY 280

SILVER OAK NAPA VALLEY 165

DOMINUS NAPA VALLEY 275

OPUS ONE NAPA VALLEY 295

INGLENOOK RUBICON VINEYARD 300

DUMOL PINOT NOIR RUSSIAN RIVER 148

FRANÇAIS

CH. LA BASTIDE MARGAUX 75

CH. DE PEZ ST. ESTÈPHE 98

LOUIS JADOT NUITS ST. GEORGE 125

CH. HOSANNA POMEROL 325

CH. DUCRU-BEAUCAILLOU ST. JULIEN 390

CH. MOUTON-ROTHSCHILD PAUILLAC 900

ZINC COCKTAILS

BELLINI Zardetto Prosecco, peach nectar 12

PÉTILLER Stoli raspberry infusion, sparkling pink lemonade, Champagne 12

ESPRESSO MARTINI Ketel One, Kahlua, Bailey's Irish Cream, Tuaca, espresso 14

FRENCH MARTINI Hangar One vodka, raspberry liqueur, pineapple juice 14

THE MULE Russian standard vodka, Gosling's ginger beer, fresh lime 12

ST. GERMAIN COCKTAIL St. Germain elderflower liqueur, Zardetto Prosecco 14

RYE DIRECTION Woodford rye, plum bitters, Tribuno sweet vermouth,
Luxardo cherry 14

AVIATION New Amsterdam gin, bitter truth violet liqueur, Maraschino lemon 14

MONTE CHRISTO COFFEE coffee, Grand Marnier, Kahlua, whipped cream 14

