

ZINC BISTRO

DINNER MENU

HORS D'ŒUVRES

CREEKSTONE STEAK TARTARE* 18
grilled Noble bread, smoke oil, barrel aged hot sauce, shallot, dijon, Jidori yolk

PÂTE MAISON 15
brandied duck, pork, bacon, caper, cornichon, frisée, gribiche

AHI TARTARE* 16
shallot, dijon, smoke oil, fermented red pepper, egg, grilled pumpnickel

PORK BELLY 16
jerk rub, fig and walnut toast, mustard fennel veloute, blackberry and marrow marmalade, blood orange, beer vinaigrette

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 HUDSON VALLEY FOIE GRAS* \$22

signature daily preparation from
the chef de cuisine

Le Charcuterie

SAUCISSON Olympia Provisions • **VARZI** Creminelli
• **CALABRESE** Creminelli • **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 BREAST* 32
miso and orange honey, summer squash cassoulet, pulled confit duck, crispy parsnips, five spice aigre doux

CHICKEN BREAST 28
charcoal grilled, crispy pan de bono, shishito and bacon ragout, roasted sweet corn, blue cheese mousseline, sherry and peach hydromel

DRY AGED PORK RIBEYE* 38
roasted heirloom carrots, sweet English peas, braised pea tendrils, grilled abalone mushrooms, roasted blackberries, sauce "Robert"

BEEF CHEEKS* 30
cured Wagyu beef cheek, grilled sweetbreads, roasted artichokes, mirepoix, candied tomato, jus de viande

ALASKAN HALIBUT* 32
grilled octopus, roasted clams, green bamboo rice risotto, smoked sweet sausage, pickled summer plums, coconut and pepper nage

SALMON* 32
grilled Faroe Island salmon, ginger glaze, black barley, egg mollet, pickled shimeji mushrooms, charred onion, sake and tomato emulsion

SCALLOPS* 42
Diver scallops, crispy rock shrimp, corn and chorizo risotto, charred scallion, red pepper, shaved fennel, lemon vinaigrette

OMELETTE 18
melted gruyere and French ham omelette, béarnaise, straw potatoes

RICOTTA GNOCCHI 21
roasted Hen of the Woods mushrooms, local dates, grilled pearl onion, celery, ricotta salata, madeira and mushroom 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 SALAD 16

red mustard and wild arugula, warm burrata, shaved onion, tomato, Persian cucumber, toasted ryr bread crumbs, tomato vinaigrette

ONION SOUP GRATINÉE 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

10 oz **PRIME FLAT IRON*** 32

8 oz **CREEKSTONE FILET MIGNON*** 40

8 oz **BLACK ANGUS HANGER STEAK*** 28

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

*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 12/44

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

CÔTES 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 195

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 BAILLY-REVERDY CHAVIGNOL
LOIRE, FRANCE 72

PINOT GRIS, DOMAINE SCHLUMBERGER ALSACE, FRANCE 44

CHABLIS, AOC, JOSEPH DROUHIN BURGUNDY, FRANCE 52

PULIGNY MONTRACHET, JOSEPH DROUHIN BURGUNDY, FRANCE 82

MEURSAULT, LOUIS JADOT BURGUNDY, FRANCE 88

REDS

CHATEAU SIMARD, ST. EMILION BORDEAUX, FRANCE 88

CH. LA BASTIDE MARGAUX 75

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. DE PEZ ST. ESTÈPHE 98

LOUIS JADOT NUITS ST. GEORGE 125

CH. HOSANNA POMEROL 325

CH. DUCRU-BEAUCAILLOU ST. JULIEN 390

CH. MOUTON-ROTHSCHILD PAULLAC 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 Prairie 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

FRENCH 75 Drumshanbo gin, fresh lemon, simple syrup, prosecco 16

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