

SHARED PLATES

BOUDRO'S TABLESIDE GUACAMOLE

Freshly prepared with diced avocado, roasted tomato and serrano pepper, cilantro and fresh lime and orange juices \$9

2-ALARM HUMMUS

Traditional puree of garbanzo beans and tahini, spiced up with roasted serrano peppers \$7

SPICY SPINACH ARTICHOKE AU GRATIN

Made with white cheddar, parmesan cheese, roasted poblano pepper and grilled piadina flat bread \$9

TRUFFLED PARMESAN FRIES \$7

ESCARGOT

Baked in lots of garlic butter and a splash of pernod \$12

FAUX GRAS

Chicken liver pate served with sun-dried cherry marmalade and pistachios \$9

ANTIPASTO

St. andre triple cream brie, spanish manchego, smoked duck, soppressata and prosciutto with marinated olives, fruits and toasted almonds \$18

CALAMARI

Flash fried with jalapenos & escabeche served with spicy tomato aioli \$12

BURGERS & SANDWICHES

FRIED SHRIMP PO' BOY

Served with home fries \$10

HERB ROASTED COLORADO LAMB SANDWICH

With grilled red onions and peach chutney \$12

ZINC BURGER

Smokey cheddar, parmesan tuiles, spicy tomato aioli, bibb lettuce and home fries \$9

GRILLED HAM, CHEESE & TOMATO

Served on brioche with vegetable chips and our soup of the day or salad \$9

PORTABELLO PATTY MELT

With sautéed lemon spinach, nopalitos, texas sweet onions and swiss cheese, served with sweet potato fries \$8

PIZZAS

ITALIAN SAUSAGE PIZZA

With crushed tomatoes, roasted peppers and kalamata olives \$10

MARGHARITA PIZZA

Fresh mozzarella, tomatoes, basil & EVOO \$9

SOPPRESSATA PIZZA

With pepperoncini, 3 cheeses and crimini mushrooms \$12

GORGONZOLA PIZZA

With figs and prosciutto \$12

BIG PLATES

STEAK & FRITES

New York strip steak pepper seared, home fries and cognac pan sauce \$22

GULF BLUE CRABCAKES

With tarragon butter sauce, micro greens, pear and avocado \$14

FISH & CHIPS

Crispy tempura fried fillet of cod with home fries and tartar sauce \$10

CHURRASCOS OF GRILLED SHRIMP

With green peppers, mushrooms and onion on basmati rice \$14

PASTA PORTOFINO

With chicken, basil pesto, tomatoes, mushrooms and linguini \$12

SALADS

CAESAR SALAD

With romaine lettuce, classic caesar dressing, red bell pepper, shaved parmesan and anchovy croutons \$3

ZINC SALAD

With mixed greens, pear, goat cheese, tobacco onions, pecans, grape tomatoes and orange-sherry vinaigrette \$3

TEXAS CHOPPED SALAD

Tequila cured salmon with arugula, pepitas, cotija cheese, pearl couscous, sweet dried corn and basil pesto dressing \$12

GRILLED CHICKEN CAESAR SALAD

With romaine lettuce, parmesan reggiano and classic caesar dressing \$8

DESSERTS

CINNAMON SOPAPILLA

With fresh berries & whipped cream \$5

CHOCOLATE COCONUT SILK PIE

Coconut anglaise and passion fruit caramel \$5

VANILLA BEAN CRÈME BRULEE

With fresh berries, coulis and chocolate pistachio biscotti \$5

CHOCOLATE COVERED STRAWBERRIES \$5

ARTISAN CHEESE PLATTER

Two white stiltons with apricot and lemon, cotswold double gloucester with onions & chives, goat cheese with cranberry & cinnamon, st. andre triple cream brie, served with dried fruits and house made breads \$18