SHARED PLATES

BOUDRO'S TABLESIDE GUACAMOLE
Freshly prepared with diced avocado,
roasted tomato and serrano pepper, cilantro
and fresh lime and orange juices $11

2-ALARM HUMMUS
Traditional puree of garbanzo beans and tahini,
pomegranate, spiced up with roasted serrano peppers $8

SPICY SPINACH ARTICHOKE AU GRATIN
Made with white cheddar, parmesan cheese,
roasted poblano pepper and
grilled piadina flat bread $10

TRUFFLED PARMESAN FRIES $8

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 $12

DUCK WINGS CONFIT
Flash fried with chile glaze, cojita cheese,
cilantro and spiced nuts $14

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

CHILE MAC & THREE CHEESES
Asiago, parmesan, white cheddar, salt & pepper $9

SALADS

CAESAR SALAD
With romaine lettuce, classic caesar dressing,
red bell pepper, shaved parmesan and
anchovy croutons $4

ZINC SALAD
With mixed greens, pear, goat cheese,
tobacco onions, pecans, grape tomatoes
and orange-sherry vinaigrette $4

TEXAS CHOPPED SALAD
Tequila cured salmon with arugula, pepitas,
cotija cheese, pearl couscous, sweet dried corn
and basil pesto dressing $14

GRILLED CHICKEN CAESAR SALAD
All natural chicken breast with romaine lettuce, parmesan
reggiano and classic caesar dressing $12

PIZZAS

ITALIAN SAUSAGE PIZZA
With crushed tomatoes, roasted peppers
and kalamata olives $12

MARGHARITA PIZZA
Fresh mozzarella, tomatoes, basil & EVOO $12

SOPPRESSATA PIZZA
With pepperoncini, 3 cheeses
and crimini mushrooms $12

BIG PLATES

STEAK & FRITES
New York strip steak pepper seared,
home fries and cognac pan sauce $28

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 $16

PASTA PORTOFINO
With chicken, basil pesto, tomatoes,
mushrooms and linguini $12

TEXAS LAMB PAPPARDELLE
Slow cooked with red wine, onions, garlic, mushrooms, and
zucchini $15

BURGERS & SANDWICHES

FRIED SHRIMP PO' BOY
Served with home fries $10

DEVIL'S RIVER LAMB BURGER
Serrano fig jam, triple brie, rocket, sweet grilled onions and
sambal mayo. Served with sweet potato fries $14

ZINC BURGER
Smokey cheddar, parmesan tuiles, spicy tomato aioli,
bibb lettuce and home fries $10

GRILLED HAM, CHEESE & TOMATO
Served on brioche with potato salad
and our soup of the day or salad $12

PORTOBELLO PATTY MELT
With sautéed lemon spinach, asparagus, texas sweet onions
and swiss cheese, served with sweet potato fries $10

ANCHO CRUSTED SHORT RIB SANDWICH
Ciabatta bread with arugula, roma tomato, red onion, and
sriracha sauce. Served with warm potato salad $12

DESSERTS

MOLTEN CHOCOLATE CAKE
With cajeta drizzle and creme anglaise $7

BRIOCHE APPLE BREAD PUDDING SOUFFLÉ
With nut brittle topping and toffee crunch ice cream $7

PUMPKIN CRÈME BRULEE
With fresh berries, coulis and chocolate pistachio biscotti $6

CHOCOLATE COVERED STRAWBERRIES $6

COMPOSED CHEESE SELECTION (3)
Le delice de Bourgogne – triple cream cow's milk cheese

Cana de Oveja – soft "bloomy" sheep's milk cheese

Shropshire blue – aged 4 months cow's milk cheese

Served with house made candied walnuts, fresh honeycomb,
peach saba, blackberries and flatbread $18