

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

CAESAR SALAD
with romaine lettuce, chipotle 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

FRIED SHRIMP PO' BOY
served with home fries \$10

**HERB ROASTED COLORADO
LAMB SANDWICH**
with grilled red onions
and peach chutney \$12

ZINC BURGER
smoked cheddar, parmesan tuiles, spicy tomato
aioli, bibb lettuce and home fries \$9

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

ITALIAN SAUSAGE PIZZA
with crushed tomatoes, roasted peppers,
and kalamata olives \$10

MARGHARITA PIZZA
fresh mozzarella, tomatoes, basil & EVOO \$9

CINNAMON SOPAPILLA
with fresh berries & whipped cream \$5

CHOCOLATE COCONUT SILK PIE
coconut anglaise and passion fruit caramel \$5

shared plates

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
assorted meats & cheeses with marinated olives,
fruits and toasted almonds \$18

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

salads

TEXAS SALMON SALAD
tequila cured 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 chipotle caesar dressing \$8

burgers & sandwiches

GRILLED HAM, CHEESE AND 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 chesse,
served with sweet potato fries \$8

big plates

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

pizzas

SOPPRESSATA PIZZA
with pepperoncini, 3 chesses
and crimini mushrooms \$12

GORGONZOLA PIZZA
with figs and prosciutto \$12

desserts

VANILLA BEAN CRÈME BRULEE
with fresh berries, coulis,
and chocolate pistachio biscotti \$5

CHOCOLATE COVERED STRAWBERRIES \$5