

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

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

COMPOSED CHEESE SELECTION

Le delice de Bourgogne, Cana de Oveja, Shropshire Blue Served with house made candied walnuts, fresh honeycomb, peach saba, blackberries and flatbread \$18

SALADS

CAESAR SALAD

With romaine lettuce, classic caesar dressing, red bell pepper, shaved parmesan and anchovy croutons \$5

ZINC SALAD

With mixed greens, pear, goat cheese, tobacco onions, pecans, grape tomatoes and orange-sherry vinaigrette \$5

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 \$16

FISH & CHIPS

Crispy tempura fried fillet of cod with home fries and tartar sauce \$12

CHURRASCOS OF GRILLED SHRIMP

With green peppers, mushrooms and onion on basmati rice \$18

PASTA PORTOFINO

With chicken, basil pesto, tomatoes, mushrooms and linguini \$14

TEXAS LAMB PAPPARDELLE

Slow cooked with red wine, onions, garlic, mushrooms, and zucchini \$17

CHICKEN FRIED LOCKHART QUAIL KNOTS

Asiago polenta, applewood smoked bacon, frisse, shaved radish, sweet onion, pickled mustard seed- beurre blanc \$24

BURGERS & SANDWICHES

FRIED SHRIMP PO' BOY

Served with home fries \$10

DEVIL'S RIVER LAMB BURGER

Serrano fig jam, triple brie, arugula, sweet grilled onions and aioli. Served with sweet potato fries \$14

ZINC BURGER

Smokey cheddar, parmesan tuiles, spicy tomato aioli, bibb lettuce, tomatoes and fries \$12

☆ ZINC IMPOSSIBLE BURGER

Veggie patty with avocado salsa, parmesan tuiles, garlic aioli, bibb lettuce, tomatoes, Diane's pickles and greens \$12

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 vanilla bean ice cream \$7

SEASONAL SORBETS

Texas honey and citrus lace tuile, mint and fresh berries \$7

SALTED CARAMEL CHEESECAKE

Brown butter-pecan crust and pralines \$7

CHOCOLATE COVERED STRAWBERRIES \$7

☆ **SAN ANTONIO CURRENT BURGER WEEK**
FEBRUARY 21ST TO MARCH 1ST
ZINC IMPOSSIBLE BURGER ONLY \$8.00