

# ZINO

## MEDITERRANEAN CUISINES

### Bakery & Sides



Sourdough or Wheat Toast 4  
*butter, strawberry preserves*



Croissant 5



Fruit Bowl 6



Summer Berries 8



Breakfast Potatoes 6  
*caramelized onion, chives*

2 Eggs Any Style 6

Bacon, Pork Sausage, Ham 6

Smoked Salmon 9



Steel-Cut Oats 8  
*raisins, cinnamon, cream*



Labne Parfait 10  
*betties, granola, honey*

### Brunch Mains



Buttermilk Pancakes 15  
*mixed berry compote, whipped cream, maple syrup*



Avocado Toast 9  
*citron flake sea salt, olive oil, micro herbs*  
*add: egg any style 4*  
*add: smoked salmon 9*

Smoked Salmon 17  
*everything bagel, lebaneh, dill, pickled onion, cucumber*

Zino Breakfast 16  
*two eggs any style, choice of meat, breakfast potatoes, toast*

Cheddar & Herb Omelette 15  
*served with breakfast potatoes & toast*  
*choose any or all: caramelized onion, artichoke, tomato*  
*add: smoked salmon 9*

Shakshuka 16  
*two eggs poached in a spiced tomato sauce with peppers, feta & cilantro, served with flatbread*

Steak Sandwich 18  
*marinated flatiron steak, caramelized onions, tomato, arugula, chermoula, served on ciabatta with breakfast potatoes*

Vegan:



Vegetarian:



## Specialty Craft Cocktails

1910 Old Fashioned (in honor of HSP's 110th Birthday!) 15  
1910 Old Forester, Blue Willow Oolong Milk Tea, Demerara Syrup

The Opposite Shore 15  
Tanqueray 10 Gin, Giffard Pamplemousse, Sumac, Za'atar, Basil Oil

Mediterranean Gin & Tonic 13  
Malfy Gin, Fever Tree Mediterranean Tonic, Citrus  
\*\*\*Can be made non-alcoholic using Seedlip craft n/a spirits

Mouthful of Gold 15  
Hine Cognac, oloroso giffard apricot, saffron, lemon

## Draft Beer

Dust Bowl Taco Truck Lager 7  
*Turlock, CA (4.7% abv)*

Drake's Flyaway Pilsner 7  
*San Leandro, CA (4.5% abv)*

Drake's Depogginizer Tropical Double IPA 9  
*San Leandro, CA (9.0% abv)*

Bear Republic Racer 5 IPA 7  
*Cloverdale, CA (7.5% abv)*

Sierra Nevada Pale Ale 7  
*Chico, CA (5.6% abv)*

Shadow Puppet Kentucky Uncommon Red Ale 8  
*Livermore, CA (5.8% abv)*

*House Red, White and Rose 8/32*

## White Wines By the Glass

2016 J. Ramos, Loureiro, Vinho Verde, Portugal 10/40  
2017 Orowines, Albariño, Kentia, Rias Baixas, Spain 11/44  
2018 Domaine Cherrier, Sauvignon Blanc, Sancerre, France 17/68  
2017 Saget La Perrière, Sauvignon Blanc, Loire Valley, France 12/48  
2018 Rudi Pichler, Gruner Veltliner, Wachau, Austria 16/64  
2017 Hahn, Chardonnay, Santa Lucia Highlands, Ca. 15/60  
2016 Cakebread, Chardonnay, Napa, Ca. 19/76

## Red Wines By the Glass

2014 Navarro, Pinot Noir, Méthod l'Ancienne, Anderson Valley, Ca. 17/68  
2014 Montaña, Reserva, Tempranillo, Rioja, Spain 12/48  
2016 Domaine Petroni, Sangiovese Blend, Corsica, France 12/48  
2016 Bodegas Breca, Garnacha, Aragon, Spain 17/68  
2016 Vermillion, Syrah Blend, Northern California 17/68  
2016 Chateau Pavie de Luze, Cabernet Sauvignon, Bordeaux 16/64  
2015 Buehler, Cabernet Sauvignon, Napa Valley, Ca. 16/64

## Bubbles

NV Caposaldo, Prosecco, Brut, Rosé, Veneto, Italy 10/40  
NV Segura, Viudas, Cava, Spain 15/60  
NV Bisol Desiderio, Prosecco, Brut, Veneto, Italy 10/40

\*\*\*Vintages subject to change, ask your server for a complete wine list