



It is no secret that our owner, Michael Zisis, loves to eat and drink. As one of Manhattan Beach's premier restaurateurs, he has traveled the planet to enjoy the world's best restaurants. Shade presents a variety of opportunities to indulge the palate. Zinc's distinctive small plates menu and unique wine preservation system - by which a large selection of fine international wines are offered by the glass - offer a unique dining experience for Manhattan Beach. Fresh Mojitos, Margaritas and Martinis in the rarified atmosphere of the Skydeck as you watch the sun slowly set. In true Shade fashion, you tell us what you want, where and when, and we'll serve it up on a silver platter.

### **BREAKFAST**

*served from 9:00 am to 11:30 am*

### **LUNCH**

*served from 11:30 am to 4:30 pm*

## **BREAKFAST**

*served from 9:00 am to 11:30 am  
Monday - Friday*

### **Beach Refreshers 7.5**

Shade Bloody Mary      Greyhound      Mojito      Mimosa      Scratch Margarita      Zinc Pink  
Gloria Ferrer "Blanc de Noir" Sparkling Wine  
Montevina Pinot Grigio      Beaulieu Vineyards Chardonnay      Estancia Cabernet Sauvignon

### **Shade Breakfast Sandwich 10.**

scrambled eggs, applewood smoked bacon, and avocado with melted cheddar cheese  
on a fresh baked croissant served with country potatoes

### **Free Range Eggs 10.**

two free range eggs cooked any style served with country potatoes, a choice of toast,  
and a choice of applewood smoked bacon, sausage links, or smoked ham

### **Pancakes with Pecan Maple Butter 10.**

buttermilk or blueberry served with a choice of applewood smoked bacon, sausage links, or smoked ham

### **Huevos Rancheros 10.**

two free range eggs atop corn tortillas topped with black beans, salsa verde, pico de gallo, and guacamole

### **Shade Omelette 10.**

### **Sides 3.**

one free range egg  
applewood smoked bacon  
sausage links [pork or chicken apple]  
smoked ham  
choice of toast [wheat, white, sourdough, rye]  
bagel [plain or onion]

country potatoes  
vanilla yogurt  
fresh seasonal fruit  
cereal with milk  
[cheerios, honey nut cheerios, total  
cinnamon toast crunch, or lucky charms]

### **The Ultimate Shade Breakfast 75.**

[for two]

free range eggs cooked any style  
sausage links or applewood smoked bacon  
country potatoes  
fresh seasonal fruit and vanilla yogurt  
pancakes with pecan maple butter  
bagels and lox  
fresh baked croissant and jams

Lavazza coffee [regular or decaf] and assorted herbal teas  
your choice of fresh squeezed juice [orange or grapefruit]  
a bottle of Gloria Ferrer "Blanc de Noir" Sparkling Wine

*egg whites available upon request*

## LUNCH

*served from 11:30 am to 4:30 pm*

### Starters

#### **House Made Tomato Soup 5.**

garden fresh tomatoes simmered with garlic and herbs served with a grilled crostini and topped with basil oil

#### **Charcuterie 18.**

a selection of sliced domestic & imported meats and cheeses served with sliced sourdough bread, Marcona almonds, dates, and quince paste

#### **Crab Cakes 16.**

3 macadamia nut-crusting jumbo lump crab cakes with a served with grilled pineapple relish and a cilantro aioli

### Salads

#### **Veggie Salad 9.**

Mixed baby greens and seasonal vegetables tossed in a balsamic-vanilla vinaigrette

#### **Crispy Goat Cheese 10.**

mixed baby greens, roasted yellow & red beets, and candied walnuts tossed in a fresh berry vinaigrette topped with crispy goat cheese

### Sandwiches

includes a choice of one side

#### **Ground Sirloin Burger 11.**

served with tender lettuce, vine-ripened tomato, and caramelized onions with a choice of cheddar, Swiss, or blue cheese on a freshly baked bun

#### **Herb Marinated Chicken Breast 11.**

vine-ripened tomato, caramelized onions, lettuce, and a choice of cheddar, Swiss, or blue cheese on a fresh baked bun

#### **BLTA 11.**

applewood smoked bacon, tender lettuce, vine-ripened tomato, and avocado on your choice of bread

### Pizzas

#### **Margherita 12.**

house made tomato sauce, fresh Mozzarella cheese, sliced vine-ripened tomatoes, and fresh basil

#### **Pepperoni 14.**

house made tomato sauce, mozzarella cheese, pepperoni

### Entrées

#### **Grilled Salmon 15.**

served with mashed potatoes, asparagus, and a smoked tomato beurre blanc

#### **Steak Frites 16.**

grilled hanger steak topped with brown butter, shallot, and red wine jus served with fries and mixed green salad

**Fresh Squeezed Juices 4.**

[orange or grapefruit]

**Cappuccino, Latte, or Espresso 4.**

**Beverages 3.**

Soda [coke, diet coke, sprite, ginger ale, or root beer]

assorted herbal teas with clover honey and lemon

Lavazza 100% Arabica coffee [regular or decaf]

apple, tomato, or cranberry juice

milk [whole or non-fat]

**Water 4.**

[500 ml]

FIJI Natural Artesian [still]

Voss [sparkling]

## ZINC DRINKS

### **Shade Lemonade 9.**

Smirnoff Black Cherry vodka and Shade-made lemonade with a raspberry liqueur sinker in a sugar rimmed highball

### **Scratch Margarita 11.**

Cuervo Gold tequila, triple sec, fresh lime juice, and simple syrup shaken frothy or blended smooth, served in salt rimmed glass

### **Mojito 12.**

Bacardi Limón rum and Shade-made limeade shaken with fresh mint and limes topped with soda and served in a sugar rimmed glass

### **"RBV" Red Bull Vodka 12.**

Red Bull and Kettle One vodka served on the rocks

### **Ruby Slipper 11.**

Smirnoff vodka, Pama liqueur, and pomegranate juice served with a lime in a sugar rimmed glass

### **Zinc Pink 10.**

Gloria Ferrer sparkling wine and guava nectar  
*cool and elegant*

### **Ultima Margarita 15.**

Patrón Silver, Patrón Citronge, fresh lime juice, and simple syrup shaken frothy or blended smooth served in a salt rimmed glass with a Grand Marnier float

## BEVERAGES

### **Fresh Squeezed Juices 4.**

[orange or grapefruit]

### **Cappuccino, Latte, or Espresso 4.**

### **Beverages 3.**

Soda [coke, diet coke, sprite, ginger ale, or root beer]  
assorted herbal teas with clover honey and lemon  
Lavazza 100% Arabica coffee [regular or decaf]  
apple, tomato, or cranberry juice  
milk [whole or non-fat]

### **Water 4.**

[500 ml]

FIJI Natural Artesian [still]

Voss [sparkling]

gratuity of 20% will be added  
for parties of 6 or more

## ZINC MARTINIS

### **Martini Lunch 12.**

Ciroc vodka served with blue cheese stuffed olives and finished with a drizzle of honey raspberry balsamic reduction

### **Sapphire Summer 12.**

Bombay Sapphire gin, peach liqueur, fresh lemonade, and a grenadine sinker served in a sugar rimmed glass

### **Passionate Kiss 12.**

Finlandia Lime vodka, Pama liqueur, and pomegranate juice served with a twist of lime and a cherry

### **Classic 12.**

Grey Goose vodka with a spritz of Martini & Rossi dry vermouth served with green olives or a twist

### **Traditional 12.**

Tanqueray 10 gin with a spritz of Martini & Rossi dry vermouth served with green olives or a twist

### **Manhattan 12.**

Bulleit bourbon whiskey with a splash of Martini & Rossi sweet vermouth and a dash of bitters served with a cherry

### **Black Widow 12.**

Smirnoff Black Cherry vodka and a splash of lemon-lime soda served with a sinker of raspberry liqueur and a cherry

### **Key West Lime 12.**

Smirnoff Vanilla vodka, vanilla liqueur, a splash of real key lime juice, and cream served in a graham cracker rimmed glass

### **Cosmopolitan 13.**

Ketel One Citroen vodka and triple sec, a splash of real key lime, cranberry, and fresh lemon juice served with a lime wedge

### **Blueberi Martini 12.**

Stolichnaya Blueberi vodka, vanilla liqueur, and cream served in a graham cracker rimmed glass

### **Lemon Drop 12.**

Smirnoff Citrus vodka, triple sec, Shade-made lemonade served in a sugar rimmed glass with a fresh lemon

### **Apple Martini 12.**

Finlandia Lime vodka, Apple Pucker liqueur, and a splash of lemon-lime soda served with a cherry

### **Chocolate Covered Raspberry 12.**

Smirnoff Raspberry vodka, Bacardi Razz rum, and Light Creme de Cocoa liqueur served in a chocolate swirled glass

## BEER

### **ON THE HANDLE [16 oz.] 6.**

Firestone Double Barrel Amber    Firestone Pale Ale    Long Board Kona Lager    Michelob Ultra  
Red Hook ESB    Widmer Hefeweizen

### **IN THE BOTTLE 7.**

Bass (12 oz)    Beck's (12 oz)    Budweiser (16 oz)    Bud Light (16 oz)    Budweiser Select (16 oz)    Corona (12 oz)  
Duvel (11.2 oz)    Guinness Stout "Pub Draft" (11 oz)    Grolsch (16 oz)    Hofbraü "Original" (12 oz)  
O'Douls [non-alcoholic] (12 oz)    Stella Artois (12 oz)    Wyder's Pear Cider (12 oz)

## WHITE WINE

### Bubbles

Gloria Ferrer "Blanc de Noir", NV, Carneros 10. / 40.  
Domaine Chandon, NV, Napa half bottle 30.

### Sauvignon Blanc

Napa Cellars, 2006, Napa Valley 10. / 35.  
Kim Crawford, 2007, Marlborough, New Zealand 11. / 40.

### Chardonnay

Beaulieu Vineyards, 2006, Coastal 10. / 35.  
Thomas Halby, 2005, Napa Valley 11. / 40.  
Buehler Vineyards, 2006, Russian River Valley 11. / 40.  
Paul Dolan, 2006, Mendocino County 12. / 42.  
Franciscan Oakville Estates, 2006, Napa Valley 13. / 45.  
Chalone Estate, 2005, Monterey 14. / 50.  
La Crema, 2006, Sonoma 15. / 53.  
Grgich Hills, 2005, Napa Valley 20. / 70.

### Other Whites

Cline Viognier, 2006, California 9. / 32.  
Montevina Pinot Grigio, 2006, California 9. / 32.  
Ceja "White" [Chard, Marsanne, Viognier],  
2005, Carneros 9. / 32.  
Ruffino Pinot Grigio, 2006, Friuli-Venezia, Italy 10. / 35.  
Trimbach Riesling, 2004, Alsace, France 12. / 42.

## RED WINE

### Pinot Noir

Echelon, 2006, Napa Valley 10. / 35.  
Parduci, 2006, California 14. / 50.  
Gloria Ferrer, 2005, Carneros 15. / 53.

### Merlot

Trinchero Family, 2004, Monterey 9. / 32.  
Robert Mondavi, 2004, Napa Valley 12. / 42.

### Zinfandel

Cline Ancient Vines, 2006, Contra Costa 11. / 42.

### Cabernet Sauvignon

Estancia, 2005, Paso Robles 10. / 35.  
Thomas Halby, 2003, Napa Valley 11. / 40.  
Simi, 2005, Alexander Valley 13. / 45.  
Provenance, 2004, Rutherford, Napa Valley 17. / 60.  
Faust, 2004, Napa Valley 25. / 90.

### Other Reds

Cline "Cool Climate" Syrah, 2005, Sonoma 10. / 35.  
Jacuzzi Sangiovese, 2005, Sonoma 10. / 35.  
Robert Hall "Rhone de Robles", 2005,  
Paso Robles 10. / 35.  
Kendall-Jackson Meritage, 2004, California 11. / 40.  
Tintara Shiraz, 2005, McLaren Valley 12. / 42.  
Newton Claret, 2005, Napa Valley 16. / 56.

## SWEET WINE

### Maderia

Leacocks 10 year glass 11.

### Port

Penfolds Club Reserve glass 10.  
Fonseca Bin 27 glass 11.  
Fonseca 20 yr. Tawny glass 18.

gratuity of 20% will be added  
for parties of 6 or more