

MORNING MOTIVATORS

v GF Organic Steel Cut Oats <i>Brown Sugar Cranberries</i>	8	v GF Greek Yogurt Parfait <i>Flax Seed Granola Spring Berries</i>	6
v GF Quinoa "Oatmeal" <i>Coconut Milk Golden Raisins Toasted Almonds</i>	9	v GF Power Kale Smoothie <i>Apple Orange Banana Kale</i>	7

ALL ABOUT EGGS

+ Two Cage Free Eggs Any Way <i>Neimans Ranch Sausage Or Bacon Zink Potatoes Choice of Toast</i>	11	+ Zink Omelet <i>Choice of Whole Egg or Egg Whites Breakfast Meat Fresh Vegetables</i>	12
+ Breakfast Pizza <i>Thyme Cream Smoked Bacon, Potato Sunny Farm Egg</i>	11	+ American Eggs Benedict <i>Local Ham Poached Farm Egg House Made English Muffin Hollandaise</i>	12
+ Spanish Chorizo & Crispy Potato Breakfast Burrito <i>Cage Free Eggs Charred Green Tomatillo Salsa</i>	11	v Sweet Potato & Smoked Corn Hash <i>Poblano Peppers Slow Cooked Black Beans Caramelized Onion</i>	11
		+ Grass Fed Steak & Eggs <i>Dry Aged Rib Eye Steak Two Eggs Any Way Zink Potatoes A-1 Jus</i>	24

THE GRIDDLE

+ v Vanilla Belgian Waffle <i>Bourbon Banana Marmalade Nutella</i>	11	+ v Crispy Corn Flake Crusted Stuffed French Toast <i>Whipped Cream Spring Berries</i>	12
+ v Buttermilk Pancakes <i>Vermont Maple Syrup Organic Butter</i>	11	Smoked Ham & Cheese "Poptarts" <i>With Seasonal Fruit Salad</i>	11

SIDES

+ Smoked Bacon	5	+ Ham Steak	5
+ Country Sausage	5	+ Turkey Jalapeno Sausage	5
Toast English Muffin Bagel	2	Zink Potatoes	4

BEVERAGES

Assorted Fruit Juices	3	Milk	3
Coffee, Hot Tea	3	<i>Whole 2% Skim Almond Soy</i>	
Soft Drinks	3	Specialty Coffees	4
<i>Pepsi Diet Pepsi Mountain Dew Sierra Mist Lemonade Dr. Pepper</i>		<i>Espresso Cappuccino Latte</i>	
Mimosa or Bloody Mary	7	Bottled Water	4
	8	<i>Fiji Perrier San Pelligrino</i>	

BREAKFAST BUFFETS

Breakfast Buffet Monday - Friday

17

Breakfast Buffet Saturday - Sunday

12

Continental Breakfast Monday - Sunday

9

Executive Chef Anthony Cutajar

Executive Sous Chef Geoff Geriner

ZINK LUNCH MENU

NIBBLES

- ☞ v Organic Quinoa Falafel 6
Cucumber | Yogurt | Mint | Pickled Onion
- v Bruschetta 9
Heirloom Cherry Tomato | Sweet Basil | Fresh Mozzarella | Balsamic
- ☞ Crispy Brussel Sprouts 8
Pancetta | White Balsamic | Meyer Lemon
- + Thai Beef Sliders 9
Spicy Peanut | Green Papaya | Jicama
- + Korean Style Hot Wings 9
House Kimchi | BBQ Sauce | Mung Bean | Lime
- Pacific Northwest Mussels 12
Spanish Chorizo | Fennel | White Wine | Sea Stock
- Quiche Of The Day 11
Farm Green Salad | Champagne Vinaigrette

SOUPS & SALADS

- Soup Of The Moment 6
A Seasonally Inspired Rotating Selection
- + Add Red Bird Grilled Organic Chicken 6 | Wild Pacific Spot Prawns 7
- Zink Caesar 10
Hearts Of Romaine | Focaccia Croutons | Aged Parmesan | Caesar
- + Organic Buffalo Chicken Salad 13
Crisp Romaine | Cherry Tomatoes | Celery hearts | Croutons | Local Blue cheese | House Made Buttermilk Dressing
- v Red Quinoa "Taco" Salad 10
Avocado | Salsa Fresca | Black Beans | Queso Fresco | Crispy Tortilla | Lime
- ☞ v Slow Cooked Beet 10
Winter Citrus | Avocado | Watercress | Roasted Pistachio | Radish
- + Aspen Farm Greens 10
Roasted Local Squash | Chicory | French Feta | Minus 8 Vinaigrette

WOOD STONE OVEN

- v Prosciutto 12
Wild Arugula | Thyme Crème | Pickled Spring Onion
- Italian Sausage 12
Broccoli Pesto | Fire Roasted Fresno Chili
- v Classic Margarita 11
Tomato | Fresh Mozzarella | Basil
- v Nana's Manicotti 16
Fresh Ricotta | Aged Parmesan | Smoked Mozzarella | Fresh Garden Greens

SANDWICHES & BURGERS

- Choice of French Fries, Side Salad or Cup of Soup*
- + Grass Fed Angus Burger 14
Traditional Condiments | Add .75 For Each Choice of | Cheddar | Swiss | Pepperjack | Provolone | Blue Cheese | Avocado | Mushroom | Bacon | Onion Marmalade | ADD Farm Egg 1.50
- + Organic Chicken & Pesto Panini 12
Creamy Brie | Grilled-Marinaded Chicken Breast | Arugula Pesto | Aspen Baguette
- v Quinoa Falafel 11
Cucumber | Mint | Pickled Onion | Cumin-Carrot Spread | Toasted Naan Bread
- Mom's BLTA Sandwich 12
Neiman Ranch Bacon | Heirloom Tomato | Romaine | Avocado Aioli | Aspen Sourdough
- + Classic Cuban Sandwich 12
Citrus-Cumin Pork | French Ham | Swiss | Jalapeno | Pickles | Aspen Soft Roll
- + Neiman's Ranch Smoked Roast Beef Sandwich 13
Arugula | Horseradish-White Pepper Aioli | White Cheddar | Aspen Brioche

ENTRÉES

- Nieman Ranch Dry Aged Grass Fed Steak 24
Farro | Wild Mushroom | Asparagus | Smoked Black Garlic BBQ Sauce
- ☞ Wild Pacific Northwest Halibut 24
Roasted Sun Choke | Red Kale | English Peas | Pickled Ramp | Aioli
- + Slow Roasted Free Range Half Chicken 18
Homestyle Stuffing | Heirloom Vegetables | Thyme Jus
- + Hand Made Ricotta Gnocchi 18
Dungeness Crab | Sugar Snap Peas | Celery Root | Meyer Lemon Emulsion

Executive Chef Anthony Cutajar
Executive Sous Chef Geoff Geriner

*WARNING: Some items may be cooked to order and contain raw or undercooked product. Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of food-borne illness.

ZINK DINNER MENU

SMALL PLATES

GF BBQ Spiced Marcona Almonds <i>Smoked Brown Sugar Thyme</i>	4
GF V Organic Quinoa Falafel <i>Cucumber Yogurt Mint Pickled Onion</i>	6
+ Korean Style Hot Wings <i>House Kimchi BBQ Sauce Mung Bean Lime</i>	9
GF Crispy Brussel Sprouts <i>Pancetta White Balsamic Meyer Lemon</i>	8
GF + Pacific Northwest Mussels <i>Spanish Chorizo Fennel White Wine Sea Stock</i>	12
+ Thai Beef Sliders <i>Spicy Peanut Green Papaya Jicama</i>	9
+ Grass Fed Buffalo Meatballs <i>Tomato Ricotta Salata Fresh Herbs</i>	10

SOUPS & SALADS

+ Soup Of The Moment <i>A Seasonally Inspired Rotating Selection</i>	6
+ Add Red Bird Grilled Organic Chicken 6 Wild Pacific Spot Prawns 7 Zink Caesar <i>Hearts Of Romaine Focaccia Croutons Aged Parmesan Caesar</i>	10
GF V Red Quinoa "Taco" Salad <i>Avocado Salsa Fresca Black Beans Queso Fresco Crispy Tortilla Lime</i>	10
GF V Slow Cooked Beet <i>Winter Citrus Avocado Watercress Roasted Pistachio Radish</i>	10
GF V Aspen Farm Greens <i>Roasted Local Squash Chicory French Feta Minus 8 Vinaigrette</i>	10
GF Local Asparagus <i>Morel Mushroom Spring Asparagus Panna Cotta Smoked Bacon Sherry Vinaigrette</i>	11

WOOD STONE PIZZA OVEN

+ Prosciutto <i>Wild Arugula Thyme Crème Pickled Spring Onion</i>	12
V Classic Margarita <i>Tomato Fresh Mozzarella Basil</i>	11
+ Italian Sausage <i>Broccoli Pesto Fire Roasted Fresno Chili</i>	12
V Mushroom <i>Crimini Provolone Truffle Crème</i>	12
+ Puttanesca <i>Tomato Black Olive Mozzarella White Anchovy Chili</i>	11
V Nana's Manicotti <i>Fresh Ricotta Aged Parmesan Smoked Mozzarella Fresh Garden Greens</i>	17

MAIN DISHES

+ Nieman Ranch Dry Aged Grass Fed Rib Eye <i>Farro Wild Mushroom Asparagus Smoked Black Garlic BBQ Sauce</i>	38
GF + Wild Pacific Northwest Halibut <i>Roasted Sun Choke Red Kale English Peas Pickled Ramp Aioli</i>	26
+ Slow Roasted Free Range Half Chicken <i>Homestyle Stuffing Heirloom Vegetables Thyme Jus</i>	21
+ Moroccan Lamb Porter House <i>Roasted Carrot Couscous Braised Shank Natural Jus</i>	28
Hand Made Ricotta Gnocchi <i>Dungeness Crab Sugar Snap Peas Celery Root Meyer Lemon Emulsion</i>	18
GF V From The Garden <i>Slow Braised Carrot English Pea Gremolata Caramelized Jerusalem Artichoke Pickled Shallot Crispy Farm Kale Wild Greens</i>	17

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