

CAST IRON GRILL & BAR'S

Famous Champagne Brunch

ENTRÉES SERVED WITH HOUSE-MADE BRUNCH BREADS AND FRESH FRUIT, ALONG WITH YOUR CHOICE OF COMPLIMENTARY MIMOSAS*, (CHOICE OF CRANBERRY OR OJ; ONE BOTTLE PER TWO GUESTS, OR TWO SPLITS FOR A SINGLE GUEST), OR SPARKLING CIDER WHILE YOU DINE. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR SENSITIVITIES YOU MAY HAVE.

\$25.99

BENEDICTS^{1,2}

served with seasoned diced potatoes

TRADITIONAL toasted English muffin topped with Canadian bacon, eggs any style, and house-made hollandaise

SMOKED SALMON toasted English muffin topped with house smoked salmon, eggs any style, red onions, capers, and house-made lemon herb hollandaise

SEAFOOD CAKES toasted English muffin topped with our famous seafood cakes, eggs any style, and our house-made lemon herb hollandaise

CALIFORNIA toasted English muffin topped with applewood smoked bacon, beefsteak tomato, avocado, eggs any style and our house-made hollandaise

GRIDDLE & GRILL

all griddle items are served with your choice of applewood smoked bacon, sausage, ham steak, linguica, hot links, or chicken apple sausage

PANCAKES YOUR WAY choose from traditional or lemon ricotta blueberry pancakes, with maple syrup and whipped butter; served with three eggs any style

TRADITIONAL FRENCH TOAST thick cut sourdough dipped in a batter made with brandy, vanilla, and cinnamon; griddle fried and served with powdered sugar, whipped butter, and maple syrup

EGGS, MEAT, AND POTATOES^{1,2}
3 eggs any style with your choice from meat selections above; served with seasoned diced potatoes

THREE EGG OMELETS^{1,2}

all omelets served with seasoned diced potatoes

VEGGIE sautéed zucchini, yellow squash, red bell peppers, mushrooms, spinach and mozzarella cheese; topped with sliced avocado

BEACH SIDE crab meat, bay shrimp, sautéed mushrooms, scallions, cheddar, and jack cheese, topped with house-made lemon herb hollandaise

BACON, MUSHROOM AND SWISS crispy applewood smoked bacon, sautéed mushrooms, and Swiss cheese

BACON, AVOCADO AND TOMATO crispy applewood smoked bacon, avocado, fresh diced tomato, and cheddar cheese

For the Kids 9.99

- Cheese Omelet with Potatoes^{1,2}
- Scrambled eggs with Bacon, Sausage or Ham^{1,2}
- Cast Iron Corn Dogs with Fries or Breakfast Potatoes
- Pancakes (with or without chocolate chips) and Bacon
- French Toast and Bacon
- Grilled Cheese Sandwich with Fries or Breakfast Potatoes

Sides, etc.

- Applewood Smoked Bacon (3 pieces) 4.⁴⁹
- Breakfast Sausage (3 pieces) 4.⁴⁹
- Chicken Apple Sausage, Hot Links, or Linguica (2 pieces) 5.⁴⁹
- Grilled Ham Steak 5.⁴⁹
- Biscuits & Gravy (3 biscuits) 5.⁹⁹
- English Muffin, Wheat, or Sourdough toast 1.⁵⁰
- Gravy 1.⁹⁹

CAST IRON CLASSICS

JAMBALAYA a brunch size serving of our famous jambalaya featuring jumbo shrimp, andouille sausage, bacon, and chicken served in this delta classic with rice

MOCO-LOCO^{1,2} a true island favorite; fried rice topped with a ½ pound ground sirloin patty, 3 eggs any style, and your choice of country or brown gravy

NEW YORK AND EGGS^{1,2} 8 oz. New York strip steak grilled to order; served with seasoned diced potatoes and 3 eggs any style

CHORIZO BRUNCH BURGER^{1,2} ½ pound of an 80/20 mix of ground beef and chorizo, served on a brioche bun with dressed arugula, maple sriracha aioli, applewood smoked bacon, avocado, pepperjack cheese and an egg any style; served with choice of regular fries, sweet potato fries, or seasoned diced potatoes

BLATT SANDWICH crispy bacon, warm turkey, sliced tomatoes, butter lettuce, and avocado on lightly toasted sourdough with herb aioli; served with choice of regular fries, sweet potato fries, or seasoned diced potatoes

TRI TIP STEAK 'SANDWICH'^{1,2} 7 oz. tri-tip steak is chargrilled and served on a hoagie roll with caramelized onions, parmesan cheese, garlic aioli, and arugula dressed in an orange vinaigrette; served with choice of regular fries, sweet potato fries, or seasoned diced potatoes

SHRIMP LOUIE SALAD* large chilled shrimp on a mixed bed of butter and romaine lettuces with a hard-boiled egg, cucumber, cherry tomatoes, and avocado, with a house-made traditional Louie dressing

BISCUIT STACK buttermilk biscuits topped with crispy chicken, our house-made country gravy and 3 eggs any style

GRILLED SALMON^{1,2} topped with a maple-red wine glaze and fried ginger; served with asparagus and seasoned diced potatoes

CORNERED BEEF HASH house-made corned beef hash, sautéed onions and cheddar cheese, over seasoned diced potatoes, and 3 eggs any style

BREAKFAST PANINI crispy applewood smoked bacon, pepperjack cheese, avocado, pickled peppers, scrambled eggs, and Sriracha maple aioli served on sliced sourdough; served with choice of regular fries, sweet potato fries, or seasoned diced potatoes

BREAKFAST BURRITO^{1,2} your choice of chorizo, bacon, or breakfast sausage, with scrambled eggs, caramelized onions, seasoned diced potatoes, spinach, cheddar, jack, and queso fresco wrapped up in a flour tortilla and topped with a red chile sauce, sour cream, and pico de gallo

COUNTRY FRIED STEAK AND EGGS^{1,2} (TRADITIONAL BEEF OR PORK) a hand-breaded steak, fried crispy, and topped with our country gravy; served with 3 eggs any style and seasoned diced potatoes

CAST IRON SCRAMBLE^{1,2} (TRADITIONAL OR SPICY) Bacon, Andouille sausage, spinach, bell peppers, onions, mushrooms and tomatoes; scrambled with 3 eggs and pepperjack cheese; served with seasoned diced potatoes. *Make it spicy - sub Louisiana hot link for Andouille sausage and add jalapeños*

¹May be served raw or undercooked or contains raw or undercooked ingredients. ²Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. *Gluten free

A 20% service charge will be automatically added to your bill for parties of ten or more

CAST IRON GRILL & BAR'S Famous Champagne Brunch Beverages

FOR RECOMMENDATIONS THAT WILL COMPLIMENT YOUR MEAL, OR
TO VIEW OUR FULL BEVERAGE MENU, PLEASE ASK YOUR SERVER



BRUNCH COCKTAILS \$12.50

ORANGE DREAMSICLE Absolut Mandarin, peach schnapps and fresh orange juice; topped with a vanilla creamer and served over ice

MANGO SANGRIA Pacific Rim Sweet Reising and Korbel brandy mixed with mango purée, peaches, lime, and oranges; topped with champagne
Add a mango sink to your champagne for \$5.50

LAZY DAY SANGRIA Absolut Citron vodka, Sycamore Lane cabernet, triple sec, Pama, simple syrup; topped with a splash of champagne and ginger beer

BERRY HOT IN HERE Bacardi rum, Pama, Sycamore Lane pinot grigio, ginger simple syrup, lemon juice, fresh raspberries and strawberries; topped with champagne

MAIN STREET MARGARITA Cazadores Reposado, triple sec, fresh lime juice, simple syrup, orange juice, and a Grand Marnier float

BLT BLOODY MARY House infused bacon vodka with our own bloody mary mix. Garnished with a bacon strip, croutons, and a romaine spear

SPICY BLOODY MARY St. George Green Chile vodka with our house-made bloody mary mix



CAFFEINATION!

ESPRESSO MARTINI \$12.50
Breckenridge Espresso vodka, Black Irish salted caramel cream, and Frangelico; served up in a martini glass garnished with espresso beans

IRISH COFFEE \$9.25
Jameson Irish whiskey, sugar, coffee, and whipped cream

COFFEE & BAILEY'S \$9.25
Bailey's Irish Cream, coffee, and whipped cream

BOTTOMLESS COFFEE \$3.25
fresh brewed coffee served with cream and sweetener

HOT TEA \$3.25
your choice of black, green, raspberry, orange or chai tea

ICED TEA \$3.25
refreshing iced tea served with lemon and sweeteners



DRAFT BEER PINT / 22oz

BUD LIGHT \$6.50 \$7.50
American Lager (U.S.A.)

MODELO ESPECIAL \$6.50 \$7.50
Golden Pilsner (Mexico)

STELLA ARTOIS \$7.00 \$8.50
Pale Lager (Belgium)

ROGUE: DEAD GUY \$7.00 \$8.50
Light Ale (Newport, OR)

COORS LIGHT \$6.50 \$7.50
American Lager (U.S.A.)

ELYSIAN SPACE DUST \$7.50 \$9.00
IPA (Seattle, WA)

HERETIC: EVIL COUSIN \$7.50 \$9.00
Double IPA (Fairfield, CA)

GOLDEN ROAD: MANGO CART \$7.00 \$8.50
Light Ale (Newport, OR)

FIRESTONE WALKER: 805 \$7.50 \$9.00
Blonde Ale (Paso Robles, CA)

FIRESTONE WALKER: MIND HAZE \$7.50 \$9.00
IPA (Paso Robles, CA)

Ask your server about our two seasonal beers!



HOUSE WINE *Sycamore Lane - California*

CHARDONNAY GLASS BOTTLE
\$7.50 \$25.00

MERLOT \$7.50 \$25.00

CABERNET SAUVIGNON \$7.50 \$25.00

PINOT GRIGIO \$7.50 \$25.00

CHAMPAGNE (Stanford Brut) \$7.50 \$25.00

NON-ALCOHOLIC BEVERAGES

FOUNTAIN DRINKS \$3.25

Coca-Cola, Diet Coca-Cola, Sprite, Root Beer

ORANGE JUICE \$3.50 SM / \$4.25 LG

HOUSEMADE REFRESHERS \$3.75

Grandma's Lemonade, Cherry Lemonade, Shirley Temple, Arnold Palmer

GET COMFORTABLE AT CAST IRON GRILL & BAR!

** Champagne service is the responsibility of your server. The Department of Alcoholic Beverage Control (ABC) requires that we practice reasonable restraint when serving alcoholic beverages*

September 2022