

# 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.

\$24.99

### BENEDICTS<sup>1,2</sup>

*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

**UNION STREET** toasted English muffin topped with bay shrimp, crab meat, fresh asparagus, eggs any style, and house-made lemon herb hollandaise

**SHRIMP AND CRAB CAKES** toasted English muffin topped with our famous shrimp and crab cakes, eggs any style, and our house-made lemon herb hollandaise

**CALIFORNIA BENEDICT** 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<sup>1,2</sup>

3 eggs any style with your choice from meat selections above; served with seasoned diced potatoes

#### THREE EGG OMELETS<sup>1,2</sup>

*all omelets served with seasoned diced potatoes*

**GARDEN** sautéed spinach, artichoke hearts, roasted red peppers, and goat cheese

**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

### SIDES, ETC.

Applewood Smoked Bacon (3 pieces)	4. <sup>99</sup>
Breakfast Sausage (3 pieces)	4. <sup>99</sup>
Chicken Apple Sausage, Hot Links, or Linguica (2 pieces)	5. <sup>99</sup>
Grilled Ham Steak	5. <sup>99</sup>
Grits	3. <sup>99</sup>
English Muffin, Wheat, or Sourdough toast	1. <sup>99</sup>

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

### 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<sup>1,2</sup>** 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<sup>1,2</sup>** 8 oz. New York strip steak grilled to order; served with seasoned diced potatoes and 3 eggs any style

**CHORIZO BRUNCH BURGER<sup>1,2</sup>** 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 applewood smoked 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'<sup>1,2</sup>

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 hard-boiled egg, cucumber, cherry tomatoes, and avocado, with a house-made traditional Louie dressing

**GRILLED SALMON<sup>1,2</sup>** topped with a maple-red wine glaze and fried ginger; served with asparagus and seasoned diced potatoes

**SPICY SKILLET<sup>1,2</sup>** red and green bell peppers, jalapeños, pepperjack cheese, onion, and Louisiana hot sausage; served in a cast iron skillet with 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<sup>1,2</sup>** your choice of chorizo, bacon, or breakfast sausage, with scrambled eggs, caramelized onions, diced red 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<sup>1,2</sup>** (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<sup>1,2</sup>** bacon, Andouille sausage, spinach, bell peppers, onions, mushrooms and tomatoes, scrambled with 3 eggs and topped with pepperjack cheese; served with seasoned diced potatoes

### FOR THE KIDS 9.<sup>99</sup>

Cheese Omelet with Potatoes<sup>1,2</sup>

Scrambled eggs with Bacon, Sausage or Ham<sup>1,2</sup>

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

An 18% 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 \$11.50

**MANGO SANGRIA** Sycamore Lane White Zinfandel and Korbel brandy mixed with mango purée, peaches, lime, and oranges; topped with champagne  
*Add a mango sink to your champagne for \$5.50*

**STRAWBERRY APPLE SANGRIA** White zinfandel, sparkling cider, Absolut citron vodka, Korbel brandy, strawberry purée, and apples; topped with champagne

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

**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

**FRENCH PEAR MARTINI** Absolut Pear vodka, St. Germain Elderflower liqueur; topped with champagne and garnished with a lemon twist



### CAFFEINATION!

#### CARIBBEAN RUM COCONUT ICED (SPIKED) COFFEE \$11.50

Myers's dark rum, Malibu rum, cream of coconut, with house-made iced coffee, topped with whipped cream

#### IRISH COFFEE \$9.00

Jameson Irish whiskey, sugar, coffee, and whipped cream

#### COFFEE & BAILEY'S \$9.00

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 sweeteners



### DRAFT BEER

PINT / 22oz

**BUD LIGHT** \$6.00 \$7.50  
*American Lager (U.S.A.)*

**MODELO ESPECIAL** \$6.00 \$7.50  
*Golden Pilsner (Mexico)*

**STELLA ARTOIS** \$6.00 \$7.50  
*Pale Lager (Belgium)*

**ROGUE: DEAD GUY** \$6.00 \$7.50  
*Light Ale (Newport, OR)*

**FIRESTONE WALKER: 805** \$6.00 \$7.50  
*Blonde Ale (Paso Robles, CA)*

**FIRESTONE WALKER: MIND HAZE** \$6.00 \$7.50  
*Double IPA (Paso Robles, CA)*

### 7 SEASONAL ROTATING TAPS

ASK YOUR SERVER

"WHAT'S NEW ON TAP?"

\$7.50 / \$9.00



### HOUSE WINE

Sycamore Lane - California

GLASS      BOTTLE

**CHARDONNAY** \$7.50 \$25.00

**MERLOT** \$7.50 \$25.00

**CABERNET SAUVIGNON** \$7.50 \$25.00

**WHITE ZINFANDEL** \$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

**WELCOME BACK TO 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 2021