



COCKTAIL MENU

ALL COCKTAILS \$12.99

Get Comfortable at Cast Iron Grill and Bar

RASPBERRY LEMON DROP

Absolut Citron vodka, triple sec, fresh lemon juice, and a Chambord sink; served up with a sugared rim

MAIN STREET MARGARITA

Teremana reposado tequila, triple sec, fresh lime juice, simple syrup, orange juice, and a Korbel brandy float

PINEAPPLE MOJITO

Bacardi Pineapple Fusion rum muddled with fresh mint, a splash of pineapple juice, lime juice and simple syrup; topped with soda water

ROASTED PEACH OLD FASHION

Bulleit bourbon whiskey with house-made roasted peach simple syrup and a dash of orange bitters; served over ice

SUISUN SOUR

Templeton rye whiskey, fresh lemon juice, simple syrup, orange bitters, and a red wine float

ESPRESSO MARTINI

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

LYCHEE MARTINI

House sake, lychee liquor, fresh lemon and simple syrups with a dash of orange juice. Served in a martini glass with wasabi marinated lychee fruit. Take a bite and take a sip!

WICKED WATERMELON

Absolut Watermelon, fresh lime juice, simple syrup and watermelon Pucker; served in a martini glass with a Tajin rim

GIN BLOSSOM

Empress Indigo gin, St. Germain Elderflower liqueur, fresh lemon juice and lavender simple syrup; served on the rocks with a lightly sugared rim

Seasonal Specials

here for a limited time!

BOURBON BURST

Bulleit boubon whiskey, Aperol, fresh lemon juice and house-made rosemary simple syrup; topped with a splash of orange juice

SPRING FLING

Absolut raspberry vodka and Grandma's lemonade, topped with pomegranate liqueur; served on the rocks and garnished with an edible flower

GOLDEN APRICOT MARTINI

Bulleit bourbon, fresh lemon juice, brown sugar and an apricot preserve; served up with a frothy orange zest

SUMMER SPARKLER

Pomegranate and St. Germain elderflower liqueurs topped with champagne; served in a bulb glass with a sprinkle of edible glitter

Cast Iron Sangrias

all sangrias are house-made

LAZY DAY SANGRIA

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

MANGO SANGRIA

Pacific Rim sweet riesling and Korbel brandy mixed with mango purée, peaches, lime, and oranges; topped with champagne

PEACH BLOSSOM SANGRIA

Korbel brandy, Absolut Peach vodka, Sycamore Lane chardonnay, honey simple syrup, peach juice and, all topped with champagne; garnished with an edible flower

Daily Drink Specials

MARTINI MONDAY

PREMIUM MARTINIS \$8.50 • WELL MARTINIS \$6.50

TEQUILA TUESDAY

\$2 OFF PREMIUM TEQUILA

WINE WEDNESDAY

\$2 OFF ANY WINE BY THE GLASS

TOP SHELF THURSDAY

\$2 OFF ANY TOP SHELF LIQUOR

Suisun Social Hour

Daily 3PM to 6:30PM

DRAFT BEERS

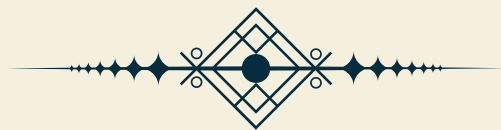
\$6.50 PINT • \$7.50 22oz.

HOUSE WINES • \$6.50

WELL DRINKS • \$2.00 OFF

All payments made via credit or debit cards will be charged a 3% processing fee. Cast Iron Grill and Bar does not profit from this charge. It covers the fees charged to us by the credit card processing companies.

BEER & FINE WINE



Beer

From The Tap (Pint or 22oz.)

BUD LIGHT 7.50/8.50
American Lager
(U.S.A.)

NAPA SMITH 8.50/9.50
GOLDEN GATE
IPA (Vallejo, CA)

SOLANO 8.50/9.50
BREWING COMPANY
Current hazy IPA (Vacaville CA)

HERETIC
EVIL COUSIN 8/9
Double IPA (Fairfield, CA)

MODELO 7.50/8.50
Medium Bodied Lager
(Mexico)

STELLA ARTOIS 7.50/8.50
Pale Lager
(Belgium)

FIRESTONE WALKER 7.50/8.50
805
Blonde Ale (Paso Robles, CA)

FIRESTONE WALKER 8.50/9.50
Cali-Squeeze Blood Orange Hefeweizen
(U.S.A.)

In The Bottle

BUDWEISER 5
American Lager (U.S.A.)

MICHELOB ULTRA 5
American Lager (St. Louis, MO)

HEINEKEN 5
Pale Lager (Netherlands)

CORONA 5
Pale Lager (Mexico)

SIERRA NEVADA 5
Pale Lager (Chico, CA)

GOLDEN STATE 6
MIGHTY DRY Hard Cider
16oz. Bottle - Sonoma County

BECK'S 4.50
Non-alcoholic beer

ASK YOUR SERVER ABOUT
OUR SEASONAL BEERS!

Fine Wine

Sparkling Wine

Ruffino Prosecco
187mil (Italy)

Kenwood Yulupa Brut
187mil (California)

Chandon Sparkling Brut
187ml (California)

Mumm Blanc de Blanc
(Napa Valley)

Stanford Brut
(California)

White Wine

Pacific Rim
Sweet Riesling
(Washington State)

Benvolio
Pinot Grigio (Italy)

Joel Gott
Sauvignon Blanc
(California)

La Crema
Chardonnay (Monterey)

Napa Cellars
Chardonnay (Napa Valley)

House Wine

Sycamore Lane ~ California 8 26

Chardonnay

Merlot

Cabernet Sauvignon

Pinot Grigio

Glass Bottle

8.50

8.50

12

34

25

8.50

8.50

9

11

11

8

26

Red Wine

Meiomi
Pinot Noir (California)

La Crema
Pinot Noir (Monterey)

St. Francis
Cabernet Sauvignon (Sonoma)

The Federalist
Cabernet Sauvignon (Lodi)

Caymus
Cabernet Sauvignon
(Napa Valley)

From our Friends in Suisun Valley

Vezér Family Vineyards
Sauvignon Blanc
(Suisun Valley)

Wooden Valley Winery
Sauvignon Blanc
(Suisun Valley)

Wooden Valley Winery
Sangiovese (Suisun Valley)

Vezér Family Vineyards
Zinfandel (Suisun Valley)

Vezér Family Vineyards
Petite Sirah (Suisun Valley)

Caymus-Suisun
Grand Durif ~ Petite Sirah
(Suisun Valley)

Caymus Conundrum Red
California Proprietary Blend

Glass Bottle

10 38

11 42

12 44

11 42

120

10 38

9 34

11 42

14 52

13 48

15 58

11 42