

CAST IRON

GRILL & BAR

COMFORTABLE SINCE 2009

Specialty Cocktails

12.99

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

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

SUISUN SOUR

Templeton rye whiskey, fresh lemon juice, simple syrup, orange bitters, and a Wooden Valley Sangiovese 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

A LITTLE ISLAND TWIST

Tito's vodka, Tanqueray gin, Malibu rum, triple sec, lemonade and cranberry juice; topped with a splash of Sprite

PEARANORMAL

Absolut Pear vodka, Disaronno amaretto, fresh lemon juice, and simple syrup; served up in a martini glass

ESPRESSO MARTINI

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

ROASTED PEACH OLD FASHION

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

JAMAICA SUNRISE

Your choice of Bombay gin or Teremana reposado tequila, grapefruit soda, lime juice, and house-made hibiscus syrup

Seasonal Specials

PUMPKIN PIE MARTINI

Absolut vanilla vodka, pumpkin pie liquor, spiced chocolate liquor, and house-made clover simple syrup; served up in a martini glass with whipped cream and a pumpkin pie spice sprinkle

SPICY SMOKEY MARGARITA

Casamigos mezcal, triple sec, fresh lime juice, orange and grapefruit juices with a smoked simple syrup and fresh jalapeños

SPICED APPLE MOSCOW MULE

Captain Morgan's spiced apple rum, fresh lemon juice, house-made clover simple syrup, sparkling apple juice and ginger beer

THE BASIC B*TCH

Absolut vanilla vodka, Kahlua liqueur, and pumpkin pie spice creamer; served over ice with a sprinkle of cinnamon

House-Made Sangrias

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 reisling and Korbel brandy mixed with mango purée, peaches, lime, and oranges; topped with champagne

COZY RED APPLE SANGRIA

Sycamore Lane merlot, Absolut vanilla, Korbel brandy, apple juice, dash of vanilla and a hint of cinnamon

Sangria Flight of all 3 for \$18

Daily Drink Specials

AVAILABLE 3PM TO CLOSE

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

October 2022

Beers

Fine Wines

Beer & Fine Wines

From The Tap (PINT OR 22OZ.)

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

ELYSIAN 8.50/9.50
SPACE DUST
IPA (Seattle, WA)

FIRESTONE WALKER 8/9.50
MINDHAZE
Hazy IPA (Paso Robles, CA)

HERETIC
EVIL COUSIN 8/9.50
Double IPA (Fairfield, CA)

MODELO NEGRA 7/8.50
Medium Bodied Lager (Mexico)

STELLA ARTOIS 7/8.50
Pale Lager (Belgium)

FIRESTONE WALKER 7.50/9
805
Blonde Ale (Paso Robles, CA)

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

In The Bottle

BUDWEISER 4.50
American Lager (U.S.A.)

MICHELOB ULTRA 4.50
American Lager (St. Louis, MO)

HEINEKEN 5
Pale Lager (Netherlands)

CORONA 5
Pale Lager (Mexico)

GOLDEN STATE 6
MIGHTY DRY *Hard Cider*

BECK'S 4.50
Non-alcoholic beer

ASK YOUR SERVER ABOUT
OUR SEASONAL BEERS!

White Wine

Pacific Rim 8.50 32
Sweet Riesling (Washington State)

Benvolio 8.50 32
Pinot Grigio (Italy)

Vezér Family Vineyards 9.50 36
Sauvignon Blanc (Suisun Valley)

Wooden Valley Winery 8.50 32
Sauvignon Blanc (Suisun Valley)

Joel Gott 9 34
Sauvignon Blanc (California)

La Crema 11 42
Chardonnay (Monterey)

Napa Cellars 11 42
Chardonnay (Napa Valley)

Sparkling Wine Bottle

Ruffino Prosecco 187mil (Italy) 8.50

Kenwood Yulupa Brut 187mil (California) 8.50

Chandon Sparkling Brut 187ml (California) 12

Mumm Blanc de Blanc (Napa Valley) 34

Stanford Brut (California) 25

Red Wine

Meiomi 10 38
Pinot Noir (California)

La Crema 11 42
Pinot Noir (Monterey)

Wooden Valley Winery 11 42
Sangiovese (Suisun Valley)

Vezér Family Vineyards 13 48
Zinfandel (Suisun Valley)

Vezér Family Vineyards 12 44
Petite Sirah (Suisun Valley)

Caymus-Suisun 14 54
Grand Durif ~ Petite Sirah (Suisun Valley)

St. Francis 12 44
Cabernet Sauvignon (Sonoma)

The Federalist 11 42
Cabernet Sauvignon (Lodi)

Caymus Conundrum Red 11 42
California Proprietary Blend

Caymus 110
Cabernet Sauvignon (Napa Valley)

House Wine
Sycamore Lane (California)
Chardonnay • Merlot
Cabernet Sauvignon • Pinot Grigio
8 glass / 26 bottle

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