



COCKTAIL MENU

Get Comfortable at Cast Iron Grill & Bar!

Raspberry Lemon Drop

Absolut Citron vodka, triple sec, fresh lemon juice and a Chambord sink; served up with a sugared rim 13.50

Main Street Margarita

Teremana Reposado tequila, triple sec, fresh lime juice, simple syrup, orange juice and a Korbel brandy float 13.50

Pineapple Mojito

Bacardi Pineapple Fusion rum muddled with fresh mint, a splash of pineapple juice, lime juice and simple syrup, topped with soda water 13

Roasted Peach Old Fashioned

Bulleit bourbon whiskey with house-made roasted peach simple syrup and a dash of orange bitters; served on the rocks 14

Bourbon Burst

Bulleit bourbon whiskey, Aperol, fresh lemon juice and house-made rosemary simple syrup; topped with a splash of orange juice 14

Espresso Martini ✨

Absolut Vanilla vodka, Luxardo Espresso, and Frangelico; served up in a martini glass garnished with espresso beans 14

Lychee Martini

House sake, lychee liqueur, fresh lemon and simple syrup with a dash of orange juice. Served in a martini glass with wasabi marinated lychee fruit. Take a bite and take a sip! 13

Wicked Watermelon

Absolut Watermelon, fresh lime juice, simple syrup and Watermelon Pucker; served in a martini glass with a Tajin rim 13

Ginuwine ✨

Tanqueray gin, red wine, fresh lemon juice and simple syrup; served up in a martini glass 13

Daily Drink Specials

3pm to Close

Martini Monday | Tequila Tuesday

Wine Wednesday | Top Shelf Thursday

Suisun Social Hour

Daily 3pm to 6:30pm

Draft Beer 7 pint | 8 22ounce

House Wines 6.50

Well Drinks - take 2.00 off!

Seasonal Specials

Passionrita

Teremana Reposado tequila, passionfruit, fresh lime and simple syrup served on the rocks with rim of choice and an edible flower 13.50

Blueberry Juniper Mule

Tanqueray gin, blueberry and juniper simple syrup, lime juice and ginger beer 14

Banana Breeze ✨

Bacardi rum, Amaretto, banana liqueur and pineapple juice; served on the rocks 13.50

Rewritten Linen ✨

Gray Whale gin, St. Germain Elderflower liqueur, fresh lemon juice, simple syrup, and fresh basil, topped with soda water on the rocks 14

Cast Iron 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 13.50

Mango Sangria

Sweet riesling and Korbel brandy mixed with mango puree, peaches, lime and oranges; topped with champagne 13.50

Berry Hot In Here ✨

Pinot grigio, Bacardi rum, pomegranate liqueur, hibiscus simple syrup, pomegranate juice with raspberries and strawberries; served with an edible flower 13.50

Try a Flight of all three for 22

Cast Iron Mocktails

Juniper Juice

N/A gin with blueberry and juniper simple syrup and tonic, garnished with lime and juniper berries 12

Perfect Partner ✨

N/A rum and aperitif alternative with fresh lemon juice, simple syrup and pineapple juice 12

Ms Sans Margarita

N/A tequila and triple sec with fresh lime juice. Your choice of traditional, strawberry, mango or hibiscus 12

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

Beer

Fine Wine



MORE GOOD STUFF



From the tap (Pint or 22 oz.)

Michelob Ultra
American Lager 7.50 / 8.50

Lagunitas
IPA Petaluma 8.50 9.50

Solano Brewing Co.
Current Hazy IPA 8.50 / 9.50

Elysian Space Dust
IPA Seattle, WA 8 / 9

Alaskan Amber
Alt - Style Ale 7.50 / 8.50

Modelo
Mexican Lager 7.50 / 8.50

Stella Artois
Belgium Pale Lager
7.50 / 8.50

Firestone Walker 805
Paso Robles Blonde Ale
8.50 / 9.50

Firestone Walker
Cali-Squeeze Blood Orange
Hefeweizen 8.50 / 9.50

In The Bottle

Budweiser / Bud Light
American Lager 6

Heineken
Netherlands Pale Lager 6

Corona
Mexican Pale Lager 6

Golden State
Hard Cider 8

Non-Alcoholic Beers

Beck's Blue 5
Corona N/A 6

Ask your server about our seasonal beers!

Sparkling Wine

Glass / Bottle

Ruffino Prosecco
Italy (187 mil)

9

Chandon Sparkling
California Brut (187 mil)

12

Mumm Blanc de Blanc
Napa Valley

34

Stanford Brut
California

25

White Wine

Chateau St. Michelle ✨
Riesling (Columbia Valley)

8.50 32

Benvolio
Pinot Grigio (Italy)

8.50 32

Joel Gott
Sauvignon Blanc (California)

9 34

La Crema
Chardonnay (California)

11 42

Napa Cellars
Chardonnay (Napa Valley)

11 42

House Wine

Sycamore Lane - California

8 26

Chardonnay

Merlot

Cabernet Sauvignon

Pinot Grigio

Red Wine

Glass / Bottle

Meiomi
Pinot Noir (California)

10 38

La Crema
Pinot Noir (Monterey)

11 42

Wente Vineyards ✨
Cabernet Sauvignon (Livermore)

12 44

The Federalist
Cabernet Sauvignon (Lodi)

11 42

Caymus Conundrum Red
California Proprietary Blend

11 42

Caymus
Cabernet Sauvignon (Napa Valley)

120

From our Friends in the Valley

Vezér Family Vineyards
Sauvignon Blanc (Suisun Valley)

10 38

Wooden Valley Winery
Sauvignon Blanc (Suisun Valley)

10 34

Wooden Valley Winery
Sangiovese (Suisun Valley)

11 42

Vezér Family Vineyards
Zinfandel (Suisun Valley)

16 56

Vezér Family Vineyards
Petite Sirah (Suisun Valley)

14 52

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

15 58

Corkage fee 20

✨ New menu item!

4/8/2025