



Get Comfortable at Cast Iron Grill and Bar

Welcome to Cast Iron Grill and Bar! We really mean it, get comfortable and enjoy. If there is anything that we can do to make your experience better, please let us know.

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

SPICY SMOKY 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

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

Bulliet 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

THE FIVE BOROUGHS

Bulleit bourbon, Tuaca liqueur and a couple dashes of Fee Brothers black walnut bitters; shaken and served up with a candied walnut garnish

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!

ORANGE TEQUILA

ROSEMARY TWIST

21 Seeds orange tequila with house-made rosemary simple syrup. A tequila twist on the original old fashioned fixings.

SPRING FLING

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

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

Try a Sangria Flight of all 3 for \$18

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

Fine Wine

From The Tap (Pint or 2.2oz.)

BUD LIGHT 7.50/8.50 American Lager (U.S.A.)	MODELO NEGRA 7/8.50 Medium Bodied Lager (Mexico)
ELYSIAN 8.50/9.50 SPACE DUST IPA (Seattle, WA)	STELLA ARTOIS 7/8.50 Pale Lager (Belgium)
FIRESTONE WALKER 8/9.50 MINDHAZE Hazy IPA (Paso Robles, CA)	FIRESTONE WALKER 7.50/9 805 Blonde Ale (Paso Robles, CA)
HERETIC EVIL COUSIN 8/9.50 Double IPA (Fairfield, CA)	COORS LIGHT 7.50/8.50 American Lager (U.S.A.)

ASK YOUR SERVER ABOUT
OUR SEASONAL BEERS!

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)
CIDERHAWK 14 FARMHOUSE Dry Hard Cider 22oz. Bottle - Suisun Valley
BECK'S 4.50 Non-alcoholic beer

Sparkling Wine

	Glass	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

White Wine

Pacific Rim Sweet Riesling (Washington State)	8.50	32
Benvolio Pinot Grigio (Italy)	8.50	32
Joel Gott Sauvignon Blanc (California)	9	34
La Crema Chardonnay (Monterey)	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
St. Francis Cabernet Sauvignon (Sonoma)	12	44
The Federalist Cabernet Sauvignon (Lodi)	11	42
Caymus Cabernet Sauvignon (Napa Valley)		110

From our Friends in Suisun Valley

Vezér Family Vineyards Sauvignon Blanc (Suisun Valley)	9.50	36
Wooden Valley Winery Sauvignon Blanc (Suisun Valley)	8.50	32
Wooden Valley Winery Sangiovese (Suisun Valley)	11	42
Vezér Family Vineyards Zinfandel (Suisun Valley)	13	48
Vezér Family Vineyards Petite Sirah (Suisun Valley)	12	44
Caymus-Suisun Grand Durif ~ Petite Sirah (Suisun Valley)	14	54
Caymus Conundrum Red California Proprietary Blend	11	42

Shareables

CAST IRON CORN BREAD Our classic corn bread served in a cast iron pan with roasted chile butter or honey cinnamon butter 7.99

🕒 **FISH TACOS** Two of our Baja style tacos made with crispy pacific cod, lime crema, shredded cabbage, and pico de gallo. Grilled shrimp or blackened chicken available 8.99

PANCETTA PRAWNS AND POLENTA* Crispy pancetta bits and plump prawns are sautéed and served over parmesan polenta in a white wine-herb sauce 16.99

RED THAI CURRY PORK LOIN Crispy pork loin atop white rice with our house-made red Thai curry sauce and crispy sweet potatoes 9.99

🕒 **CALAMARI** Strips of calamari breaded with seasoned panko and deep fried; with a spicy lemon tartar sauce and a garnish salad 13.99

CAST IRON'S MAC & CHEESE A shareable size of our Famous Mac & Cheese made with sharp cheddar, Monterey Jack, smoked gouda, and diced ham. Or try the Buffalo Bacon version, jazzed up with buffalo sauce and crispy bacon instead of ham 9.99

49ER CHICKEN STRIPS House-made crispy chicken strips served with our honey jalapeño dressing 9.99

BRUSSELS SPROUTS Deep fried Brussels sprouts with crispy bacon, topped with a balsamic glaze, parmesan cheese and crispy onions 9.99

BAKED BRIE Warm, creamy brie cheese is topped with house-made mild pepper jelly; served with crostini and Fuji apple slices 11.99

🕒 **SEAFOOD CAKES** Two house-made cakes of shrimp, red crab meat, scallops and pollock; served with mixed greens dressed in an orange vinaigrette, smoked paprika-lemon aioli, and roasted red pepper sauce 15.99

🕒 **CHICKEN WINGS** Deep fried and coated with a Cajun dry rub, classic Buffalo sauce, St. Louis BBQ sauce, or Thai sweet chili sauce; served with bleu cheese or creamy peppercorn dressing, celery, and carrots 12.99

STEAMED MUSSELS* 1 lb. of Atlantic black mussels, in a chile, garlic, caramelized onion, and white wine broth; topped with cilantro and served with garlic bread 15.99

🕒 **ARTICHOKE DIP** A creamy dip with spinach, artichoke hearts, and roasted jalapeños; topped with toasted bread crumbs and served with crispy house-made tortilla chips 9.99

🕒 **NACHOS** Crispy tortilla chips topped with refried black beans, pepperjack cheese, lime crema, pico de gallo, avocado, and queso fresco; your choice of chicken or pork 14.99

🕒 **ROASTED PORK BELLY** Rich pork belly is oven roasted with cinnamon and cloves; served with roasted Napa cabbage and apple slaw, topped with an apple cider glaze and crispy sweet potatoes 11.99

🕒 *Special Happy Hour pricing from 3pm to 5:30pm*

On the Lighter Side

Add grilled chicken \$5.99 / sautéed shrimp \$6.99 / 6 oz. grilled salmon \$14.99

CAESAR SALAD^{1, 2}

Chopped romaine lettuce with our Caesar dressing; topped with fresh grated parmesan and croutons 10.99 *small 6.99*

FUJI APPLE & GORGONZOLA SALAD*

Mixed greens, julienned Fuji apples, gorgonzola cheese, cucumber, and candied walnuts with a balsamic vinaigrette 11.99 *small 7.99*

WEDGE SALAD*

Crisp iceberg lettuce with avocado, tomato, bacon, julienned carrots; with chunky bleu cheese dressing and a balsamic reduction drizzle 10.99 *small 7.99*

SHRIMP LOUIE*

Chilled poached shrimp with hard-boiled egg, cucumber, cherry tomatoes, and avocado, with a house-made traditional Louie dressing 18.99

AHI POKE SALAD

Soy-ginger marinated raw Ahi tuna, served over mixed greens with cucumber, radish, avocado, edamame, carrot, mango, sesame seeds, and crispy wonton with a sweet balsamic vinaigrette and spicy aioli 22.99

PEAR, ORANGE & GOAT CHEESE SALAD*

Butter lettuce and mixed greens, pear slices, orange segments, dried cranberries, goat cheese, cinnamon pecans; with a lemon-poppseed dressing 11.99 *small 7.99*

ASIAN STYLE CHICKEN SALAD

House-made crispy chicken placed atop butter lettuce, shredded cabbage, carrots, sliced cucumbers, basil, orange segments, toasted almonds, crispy wontons, and green onion all tossed in a sesame soy vinaigrette 17.99

Classics

TRI TIP*^{1, 2}

10 oz. tri tip served to order with buttermilk mashed potatoes and sautéed vegetables 25.99

RIBEYE STEAK*^{1, 2}

10 oz. Ribeye steak grilled to order with a compound garlic herb butter; served with buttermilk mashed potatoes and sautéed vegetables 35.99

Choose your sauce

Chimichurri • Creamy horseradish

Make it Surf N Turf; Add 3 Jumbo Shrimp \$6.99

Add Sautéed mushrooms \$1.99 • Add Gorgonzola cheese \$2.49

Add Red Wine Demi Glaze \$1.99

BEEF TENDERLOIN*^{1, 2} 8 oz. of beef shoulder tenderloin is topped with a red wine demi glaze and sautéed mushrooms; served with buttermilk mashed potatoes and sautéed seasonal vegetables 29.99

Make it Surf N Turf; Add 3 Jumbo Shrimp \$6.99

MAHI MAHI* Seared mahi mahi over steamed rice and sautéed vegetables; topped with a spicy miso glaze and beurre blanc 23.99

JUMBO JAMBALAYA Jumbo shrimp, andouille sausage, bacon, and chicken are served in this classic delta dish with rice and garlic bread 19.99

SHORT RIB* Slow braised beef short rib over creamy polenta, topped with our house-made red wine demi glaze; served with sautéed vegetables 29.99

SALMON*^{1, 2} An 8 oz. grilled salmon filet is served atop smashed red potatoes and Brussels sprouts sautéed in white wine, shallots and whole grain mustard; topped with a maple-red wine glaze and fried ginger 26.99

PINEAPPLE HABANERO CHICKEN 10 oz. chicken breast, marinated and fried crispy, topped with our house-made slightly spicy pineapple-habanero sauce; served with roasted red potatoes and sautéed vegetables 22.99

SCALLOP RISOTTO* Pan seared U10 scallops over parmesan risotto and sautéed asparagus; topped with house-made maple-bacon jam and white truffle infused beurre blanc 29.99

CAST IRON MEATLOAF 9 oz. of bacon wrapped meatloaf smothered in brown gravy and topped with crispy onions; served with buttermilk mashed potatoes and sautéed vegetables 20.99

PORK CHOP*^{1, 2} 11 oz. of premium bone-in pork chop marinated in sake and miso, chargrilled and topped with a lemon-thyme pan sauce; served with buttermilk mashed potatoes and sautéed vegetables 25.99

BBQ RIBS Pork ribs are smoked in a house-made BBQ rub and tossed in your choice of a tangy Carolina BBQ sauce or sweet St. Louis BBQ sauce; served with sweet potato fries and coleslaw 22.99

LAMB CHOPS*^{1, 2} Lamb chops, marinated in roasted garlic and balsamic vinegar, chargrilled and topped with parsley and shallots tossed in lemon juice and truffle oil; served with roasted red potatoes and sautéed vegetables 29.99

ADD A SMALL HOUSE OR CAESAR SALAD, OR CUP OF SOUP TO YOUR MEAL FOR \$6.99
BREAD IS AVAILABLE UPON REQUEST

Pasta

SERVED WITH GARLIC BREAD

ORIGINAL MAC & CHEESE

Our version of this comfort classic made with sharp cheddar cheese, Monterey jack, smoked gouda, and diced ham; topped with toasted bread crumbs. Or try the Buffalo Bacon version, jazzed up with buffalo sauce and crispy bacon instead of ham 15.99

ITALIAN SAUSAGE PASTA

Fettuccine pasta tossed in a garlic cream sauce with Italian sausage, mushrooms, sun-dried tomatoes, and basil 18.99

CHICKEN BACON PASTA

Fettuccine pasta tossed in a garlic cream sauce with chicken breast, bacon, asparagus, spinach, and sun-dried tomatoes 19.99

PARMESAN CHICKEN

A chicken breast fried crispy, topped with marinara sauce and melted mozzarella and parmesan cheeses; served over fettuccine pasta, basil, and your choice of rosé or marinara sauce 22.99

BUTTERNUT SQUASH RAVIOLI

Tossed in brown butter sage sauce and goat cheese, and topped with toasted walnuts 17.99
Add grilled chicken \$5.99 or sautéed shrimp \$6.99

SEAFOOD PASTA

Shrimp, scallops, mussels, mushrooms, cherry tomatoes, and asparagus, tossed with fettuccine in our house-made rose sauce 24.99

Sandwiches

ALL SANDWICHES SERVED WITH YOUR CHOICE OF FRENCH FRIES OR FUJI APPLE COLESLAW

You may substitute Sweet Potato Fries or Garlic Fries for \$1.99

TRI-TIP SANDWICH^{1,2}

7 oz tri-tip is chargrilled and served on a hoagie roll with caramelized onions, parmesan cheese, garlic aioli, and arugula dressed in an orange vinaigrette 18.99

RIB ROAST SANDWICH

Braised rib roast, garlic mayo, sweet and spicy onions, goat cheese and dressed arugula on a hoagie roll 18.99

CALI CHEESESTEAK

Thin sliced tri-tip with sautéed onions, mushrooms, and bell peppers; topped with Swiss cheese, chipotle aioli and dressed arugula 17.99

SALMON BURGER^{1,2}

A house-made salmon patty with leeks, garlic, and dill; served on a toasted brioche bun with butter lettuce, pickled cucumber, tomato, and a garlic-caper aioli 19.99

LAMB BURGER^{1,2}

½ lb of an 80/20 mix of ground lamb and beef, grilled to order; served on a brioche bun with dressed arugula, tomato jam, and whipped feta 18.99

PULLED PORK SANDWICH

House-made pulled pork, tangy BBQ sauce, coleslaw, and pickles piled on a brioche bun 15.49

WEST COAST BACON BURGER^{1,2}

½ lb ground chuck burger, grilled to order; topped with your choice of cheese, house made Carolina BBQ sauce, caramelized onions, and bacon on a brioche bun. Lettuce and tomato served on the side 17.99

CAST IRON CHEESEBURGER^{1,2}

½ lb ground chuck burger, grilled to order; topped with your choice of cheese on a brioche bun. Lettuce, tomato, and red onion served on the side 15.99

CRISPY CHICKEN SANDWICH

A chicken breast fried crispy with your choice of cheese on a hoagie roll with lettuce, tomato, red onion, chipotle aioli, and bacon 16.99

VEGGIE BURGER

A house-made quinoa and black bean patty on a brioche bun with cheddar cheese, avocado, lettuce, red onion, tomato and chipotle ranch aioli 16.99

GRILLED CHICKEN SANDWICH

Herb-marinated chicken is grilled and served on a brioche bun with smoked gouda, bacon, and herb aioli. Lettuce, tomato, and red onion served on the side 16.99

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR SENSITIVITIES YOU MAY HAVE.

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.

Food Allergy Notice

Please be advised that food prepared in our restaurant contains these ingredients: Milk, eggs, soybean, wheat, peanuts, tree nuts, fish and shellfish.

A 20% service charge will be automatically applied to your bill for parties of ten or more. Due to an inability to obtain some items through our normal sources, some of our prices have temporarily changed. We appreciate your patience. Prices online will vary.

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.





CHAMPAGNE BRUNCH

SATURDAY & SUNDAY

9:30AM TO 2PM

Join us each weekend for champagne brunch!

YOUR BRUNCH INCLUDES COMPLIMENTARY HOUSE-MADE BRUNCH BREADS, FRESH SEASONAL FRUIT, AND MIMOSAS (CHOICE OF CRANBERRY OR OJ; ONE BOTTLE PER TWO GUESTS, OR TWO SPLITS FOR A SINGLE GUEST), OR SPARKLING CIDER, WHILE YOU DINE. BRUNCH IS WALK-INS ONLY. NO RESERVATIONS.

DAILY DRINK SPECIALS

MARTINI MONDAY • TEQUILA TUESDAY
WINE WEDNESDAY • TOP SHELF THURSDAY
FROM 3PM TO LAST CALL

SUISUN SOCIAL HOUR

\$6.50 PINT • \$7.50 22 OZ. BEERS
\$6.50 HOUSE WINES
\$2 OFF WELL DRINKS

DAILY FROM 3PM TO 6:30 PM

CATERING & BANQUETS

LET US CATER YOUR SPECIAL EVENT!

WEDDING • ANNIVERSARY PARTY

HOLIDAY PARTY • FAMILY REUNION • OFFICE PARTY

BIRTHDAY PARTY • GRADUATION CELEBRATION

Call and schedule a consultation with our catering department

707-425-1700

Gotta Eat, Gotta Drink

BOB TOOKE & BILL DAVINI
PROPRIETORS

FOR ANY COMMENTS OR CONCERNS, PLEASE DO NOT HESITATE TO CONTACT EITHER OF US. WE APPRECIATE YOUR CONSTRUCTIVE FEEDBACK.

BDAVINI@CASTIRONGRILLANDBAR.COM
BTOOKE@CASTIRONGRILLANDBAR.COM
WWW.CASTIRONGRILLANDBAR.COM



Sweet Endings

all desserts are \$8.49

CAST IRON'S FAMOUS BREAD PUDDING

Our famous bread pudding with rum soaked raisins served with our whiskey sauce and whipped cream

FLOURLESS CHOCOLATE CAKE

A dense brownie-like cake with a dulce de leche mousse; drizzled with a caramel sauce

PEACH COBBLER

Juicy peaches under a golden crunchy top; served with a scoop of vanilla ice cream and a cinnamon drizzle

CINNAMON APPLE UPSIDE DOWN CAKE

A moist, buttery cake with a cinnamon caramel glaze; served with vanilla ice cream

CARAMEL MACCHIATO CRÈME BRÛLÉE

Smooth coffee infused custard with a sweet caramel layer underneath; with a torched sugar crust

Or choose our White Chocolate Raspberry Crème Brûlée

NEW YORK CHEESECAKE

Traditional NY cheesecake with our house-made strawberry jam

After dinner drinks!

CHOCOLATE MARTINI \$12.99

Stoli Vanilla vodka, Bailey's, dark crème de cocoa; in a martini glass drizzled with chocolate

Dessert Wines

Fonseca Bin #27 \$8.50

Taylor Fladgate 10yr Tawney Port \$8

Cognac, etc.

Hennessy V.S. \$10.75

Courvoisier V.S. \$10.75

Remy Martin V.S.O.P. \$11

Grand Marnier \$9.25

Single Malt Scotch

Balvinie, Doublewood - 12 yr \$11.25

The Glenlivet - 12yr \$10.25

Glenfiddich - 12 yr \$11

Macallan - 12 yr \$12.50

Non-Alcoholic Beverages

Coca-Cola	\$3.25
Diet Coca-Cola	\$3.25
Sprite	\$3.25
Root Beer	\$3.25
Tea (hot or iced)	\$3.25
Coffee	\$3.25

HOUSEMADE REFRESHERS

\$3.75

Grandma's Lemonade

Cherry Lemonade

Arnold Palmer