



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

Suisun Sour

Bulleit Rye whiskey, fresh lemon juice, simple syrup, orange bitters and a red wine float 14

Espresso Martini

Breckenridge Espresso vodka, Black Irish salted caramel cream 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

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 13.50

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

Bourbon Burst

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

Summer Fling

Absolut mandarin vodka and Grandma's lemonade, topped with passionfruit liqueur; on the rocks with an edible flower 13

Bulleit Fruit Mule

Bulleit bourbon whiskey, strawberry puree, grapefruit juice, lemon juice and ginger beer. Topped with an edible flower 14

CasaCrawford Jalapeño Refresher

Casamigos jalapeno tequila with muddled jalapeno and cucumbers, fresh lime juice and simple syrup with a chamoy tajin rim 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

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

Pina Colada Sangria

Malibu Rum, silver rum, pinot grigio, pineapple and lemon juice; topped with a maraschino cherry 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

Newly Fashioned

N/A whiskey with muddled orange, a maraschino cherry, sugar cube and a dash of liquid smoke; on the rocks 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



Beer

From The Tap (Pint or 22oz.)

MICHELOB ULTRA 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)

ALASKAN AMBER
ALT-STYLE ALE 7.50/8.50
(Alaska)

MODELO 7.50/8.50
Medium Bodied Lager
(Mexico)

STELLA ARTOIS 7.50/8.50
Pale Lager
(Belgium)

CAST IRON BLONDE ALE
7.50/8.50
Blonde Ale (Vallejo, CA)

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

ASK YOUR SERVER
ABOUT OUR
SEASONAL BEERS!

In The Bottle

BUDWEISER 5.50
American Lager (U.S.A.)

BUD LIGHT 5.50
American Lager (U.S.A.)

HEINEKEN 5.50
Pale Lager (Netherlands)

CORONA 5.50
Pale Lager (Mexico)

GOLDEN STATE 8
MIGHTY DRY Hard Cider
16oz. Can - Sonoma County

Non-Alcoholic Beer

BECK'S BLUE 4.50
Germany

Fine Wine

Sparkling Wine

Glass Bottle

Ruffino Prosecco
187mil (Italy)

9

Kenwood Yulupa Brut
187mil (California)

9

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)

120

From our Friends in Suisun Valley

Vezér Family Vineyards
Sauvignon Blanc
(Suisun Valley)

10

38

Wooden Valley Winery
Sauvignon Blanc
(Suisun Valley)

9

34

Wooden Valley Winery
Sangiovese (Suisun Valley)

11

42

Vezér Family Vineyards
Zinfandel (Suisun Valley)

14

52

Vezér Family Vineyards
Petite Sirah (Suisun Valley)

13

48

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

15

58

Caymus Conundrum Red
California Proprietary Blend

11

42