

CAST IRON GRILL & BAR'S *Mother's Day Brunch*

For the enjoyment of our guests on this special Sunday, please adhere to our time limit policy. Thank you.

Entrées served with house-made brunch breads and fresh fruit, along with your choice of complimentary mimosas*, (choice of cranberry or oj, one bottle of champagne per two guests, or two splits for a single guest), or sparkling cider while you dine. Before placing your order, please inform your server of any allergies or sensitivities you may have.

\$39.99

Mother's Day Specials & Cast Iron Classics

HALIBUT*

A pan seared halibut filet topped with a spicy miso glaze, crab meat and truffle oil beurre blanc; served over basmati rice and sautéed vegetables.

GRILLED SALMON^{1,2}

8 oz. grilled salmon filet topped with a maple-red wine glaze and crispy ginger; served with asparagus and seasoned diced potatoes.

OVEN ROASTED PRIME RIB*^{1,2}

10 oz. of slow roasted prime rib with au jus and creamy horseradish; served with buttermilk mashed potatoes and asparagus.

MAPLE BOURBON GLAZED HAM*

A 10 oz. ham steak is glazed in our own maple bourbon sauce; served with buttermilk mashed potatoes and asparagus.

LOBSTER RISOTTO

Poached lobster tail on creamy risotto with sugar snap peas, cherry tomatoes, and fresh corn; served with garlic bread.

CRAB AND SHRIMP LOUIE SALAD*^{1,2}

Large chilled shrimp mixed with crab meat on a mixed bed of butter and romaine lettuces with a hard-boiled egg, cucumber, cherry tomatoes, and avocado; served with a house-made traditional Louie dressing.

LEMON RICOTTA BLUEBERRY PANCAKES

Three pancakes from our hand-made batter folded with fresh ricotta, blueberries, and lemon zest served with whipped butter and maple syrup; served with your choice of bacon, breakfast sausage, ham steak, hot links, jalapeño pepperjack or chicken apple sausage; and eggs any style. Traditional pancakes are also available.

TRADITIONAL FRENCH TOAST

Thick cut sourdough dipped in batter made with brandy, vanilla, and cinnamon; griddle fried and served with powdered sugar, whipped butter, and maple syrup. Served with your choice of bacon, breakfast sausage, ham steak, hot links, jalapeño pepperjack or chicken apple sausage.

SIDES, ETC.

Applewood Smoked Bacon (3 pieces)	4.49
Breakfast Sausage (3 pieces)	4.49
Chicken Apple Sausage, Louisiana Hot Links or Jalapeño Pepperjack Sausage (2 pieces)	5.49
Grilled Ham Steak	5.49
Biscuits & Gravy (3 biscuits)	5.99
Side of Gravy	1.99

SMOKED SALMON BENEDICT^{1,2}

Toasted English muffin topped with house-smoked salmon, eggs any style, red onions, capers, and house-made lemon herb hollandaise; served with seasoned diced potatoes.

SEAFOOD CAKE BENEDICT^{1,2}

Toasted English muffin topped with our famous seafood cakes, eggs any style, and our house-made lemon herb hollandaise; served with seasoned diced potatoes.

NEW YORK AND EGGS^{1,2}

10 oz. New York strip steak grilled to order; served with seasoned diced potatoes and 3 eggs any style.

BLATT SANDWICH

Crispy bacon, warm turkey, sliced tomatoes, butter lettuce, and avocado on lightly toasted sourdough with herb aioli; served with choice of regular fries, sweet potato fries, or seasoned diced potatoes.

COUNTRY FRIED STEAK & EGGS^{1,2}

A traditional hand-breaded beef steak, fried crispy, and topped with our country gravy; served with 3 eggs any style and seasoned diced potatoes.

EGGS, MEAT, AND POTATOES^{1,2}

3 eggs any style with your choice of bacon, breakfast sausage, ham steak, hot links, jalapeño pepperjack or chicken apple sausage; served with seasoned diced potatoes.

VEGGIE OMELET^{1,2}

Sautéed zucchini, yellow squash, red bell peppers, mushrooms, spinach and mozzarella cheese; topped with sliced avocado and served with seasoned diced potatoes.

BEACH SIDE OMELET^{1,2}

Crab meat, bay shrimp, sautéed mushrooms, scallions, cheddar, and jack cheese, topped with house-made lemon herb hollandaise; served with seasoned diced potatoes.

BACON, AVOCADO AND TOMATO OMELET^{1,2}

Crispy Applewood smoked bacon, avocado, fresh diced tomato and cheddar cheese; served with seasoned diced potatoes.

FOR THE KIDS \$14.99

Cheese Omelet with Potatoes
Scrambled eggs with Bacon, Sausage or Ham
Cast Iron Corn Dogs w/ Fries or Breakfast Potatoes
Pancakes (with or without chocolate chips) and Bacon
French Toast and Bacon
Grilled cheese Sandwich w/Fries or Breakfast Potatoes

All payments made via credit or debit cards will be charged a 3% processing fee

*Champagne service is the responsibility of your server. The Department of Alcohol Beverage Control (ABC) requires that we practice reasonable restraint when serving alcoholic beverages.

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

Champagne Brunch Beverages

FOR RECOMMENDATIONS THAT WILL COMPLIMENT YOUR MEAL, OR
TO SEE OUR FULL BEVERAGE MENU, PLEASE ASK YOUR SERVER

BRUNCH COCKTAILS 13.50

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

Sweet Reisling and Korbel brandy mixed with mango puree, peaches, lime, and oranges; topped with champagne.

Add a mango sink to your champagne for \$5.50

TROPICAL MIMOSA

Tito's vodka, orange juice, blue curacao and champagne

MAIN STREET MARGARITA

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

BLT BLOODY MARY

House infused bacon vodka with our own bloody Mary mix. Garnished with a bacon strip, house-made croutons, and a romaine lettuce spear

SPICY BLOODY MARY

St. George green chile vodka with our house-made spicy bloody Mary mix and garnish

CAFFEINATION!

ESPRESSO MARTINI 14.00

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

IRISH COFFEE 9.25

Jameson Irish whiskey, sugar, coffee, and whipped cream

BAILEY'S & COFFEE 9.25

Bailey's Irish cream, coffee, and whipped cream

BOTTOMLESS COFFEE 3.50

Fresh brewed coffee with cream and sweeteners

HOT TEA 3.50

Your choice of black, green, raspberry, orange or chai tea

ICED TEA 3.50

Refreshing iced tea served with lemon and sweeteners

DRAFT BEER

MICHELOB ULTRA

American Lager (U.S.A)

MODELO

Mexican lager (Mexico)

STELLA ARTOIS

Pale Lager (Belgium)

ALASKAN AMBER

Alt - Style Ale

SOLANO BREWING CO.

Hazy IPA

LAGUNITAS

IPA (Petaluma, CA)

FIRESTONE WALKER: 805

Blonde Ale (Paso Robles, CA)

FIRESTONE WALKER: BLOOD ORANGE

Hefeweizen (Paso Robles, CA)

HOUSE WINE

GLASS \$8 / BOTTLE \$26

Sycamore Lane - California

CHARDONNAY | MERLOT

CABERNET SAUVIGNON

PINOT GRIGIO | CHAMPANGE

(STANFORD BRUT)

NON-ALCOHOLIC BEVERAGES

FOUNTAIN DRINKS 3.50

Coca-Cola, Coke Zero, Sprite, Root Beer

ORANGE JUICE 3.50 SMALL | 4.25 LG

HOUSEMADE REFRESHERS 3.75

Grandma's Lemonade | Cherry Lemonade

Shirley Temple | Arnold Palmer

*Champagne Service is the responsibility of your server.
The Department of Alcoholic Beverage Control (ABC)
requires that we practice reasonable restraint when
serving alcoholic beverages*

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

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.



Mother's Day 2025