

CAST IRON GRILL & BAR'S FAMOUS CHAMPAGNE BRUNCH

Entrees 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.

\$26.99

BENEDICTS ^{1, 2}

served with seasoned diced potatoes

TRADITIONAL

toasted English muffin topped with Canadian bacon, eggs any style and our house-made hollandaise

SMOKED SALMON

toasted English muffin topped with house-smoked salmon, eggs any style, red onions, capers, and house-made lemon herb hollandaise

SEAFOOD CAKES

toasted English muffin topped with our famous seafood cakes, eggs any style, and our house-made lemon herb hollandaise

CALIFORNIA

toasted English muffin topped with applewood smoked bacon, beefsteak tomato, avocado, eggs any style and our house-made hollandaise

GRIDDLE & GRILL

griddle items served with your choice of smoked bacon, sausage, ham steak, hot links, jalapeño pepperjack or chicken apple sausage

PANCAKES YOUR WAY

choose from traditional or lemon ricotta blueberry pancakes, with maple syrup and whipped butter; with eggs any style

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

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

3 eggs any style with your choice from meat selection above; served with seasoned diced potatoes

THREE EGG OMELETS ^{1, 2}

all omelets served with seasoned diced potatoes

VEGGIE

sautéed zucchini, yellow squash, red bell peppers, mushrooms, spinach and mozzarella cheese; topped with sliced avocado

BEACH SIDE

crab meat, bay shrimp, sautéed mushrooms, scallions, cheddar, and jack cheese, topped with house-made lemon herb hollandaise

CAST IRON OMELET

bacon, breakfast sausage, chorizo, cheddar and Monterey jack cheese, and green onions, topped with our country gravy

BACON, AVOCADO AND TOMATO

crispy applewood smoked bacon, sliced avocado, fresh diced tomatoes, and cheddar cheese

FOR THE KIDS \$9.99

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

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
English Muffin, Wheat, or Sourdough toast	1.49
Side of Gravy	1.99

CAST IRON CLASSICS

JAMBALAYA

a brunch size serving of our famous jambalaya featuring jumbo shrimp, andouille sausage, bacon, and chicken, served in this delta classic with rice

MOCO-LOCO ^{1, 2}

a true island favorite; fried rice topped with a ½ pound ground sirloin patty, 3 eggs any style, and your choice of country or brown gravy

NEW YORK AND EGGS ^{1, 2}

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

CHORIZO BRUNCH BURGER ^{1, 2}

½ pound of an 80/20 mix of ground beef and chorizo, served on a brioche bun with dressed arugula, maple sriracha aioli, applewood smoked bacon, avocado, pepperjack cheese and an egg any style; served with choice of regular fries, sweet potato fries, or seasoned diced potatoes

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

TRI TIP STEAK 'SANDWICH' ^{1, 2}

7 oz. tri-tip steak is chargrilled and served on a hoagie roll with caramelized onions, parmesan cheese, garlic aioli, and arugula dressed in an orange vinaigrette; served with choice of regular fries, sweet potato fries, or seasoned diced potatoes

SHRIMP LOUIE SALAD*

large chilled shrimp on a mixed bed of butter and romaine lettuces with a hard-boiled egg, cucumber, cherry tomatoes, and avocado, with a house-made traditional Louie dressing

BISCUIT STACK

butter milk biscuits topped with crispy chicken, our house-made country gravy with 3 eggs any style

GRILLED SALMON ^{1, 2}

topped with a maple-red wine glaze and fried ginger; served with asparagus and seasoned diced potatoes

CHORIZO SKILLET ^{1, 2}

scrambled eggs with chorizo and sautéed onions, served over brunch potatoes, topped with avocado lime crema, melted Monterey jack and cheddar cheese, cilantro and avocado

BREAKFAST PANINI

served with bacon or your choice of breakfast meat, with pepperjack cheese, avocado, pickled peppers, scrambled eggs, and Sriracha maple aioli on grilled sourdough; served with choice of regular fries, sweet potato fries, or seasoned diced potatoes

BREAKFAST BURRITO ^{1, 2}

your choice of chorizo, bacon, or breakfast sausage, with scrambled eggs, caramelized onions, seasoned diced potatoes, spinach, cheddar, jack, & queso fresco wrapped in a flour tortilla and topped with red chile sauce, sour cream, and pico de gallo

COUNTRY FRIED STEAK AND EGGS ^{1, 2}

(Traditional Beef or Pork) a hand-breaded steak, fried crispy, and topped with our country gravy; served with 3 eggs any style and seasoned diced potatoes

CAST IRON SCRAMBLE ^{1, 2}

bacon, Andouille sausage, spinach, bell peppers, onions, mushrooms and tomatoes; scrambled with 3 eggs and pepperjack cheese; served with seasoned diced potatoes. Make it spicy - sub Louisiana hot link for Andouille sausage, and add jalapeños

*1 May be served raw or undercooked or contains raw or undercooked ingredients. 2 Consuming 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 12.99

SPRING FLING

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

MANGO SANGRIA

Pacific Rim 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 12.99

Breckenridge Espresso vodka, Bailey's Irish cream 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 3.25

Fresh brewed coffee with cream and sweeteners

HOT TEA 3.25

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

ICED TEA 3.25

Refreshing iced tea served with lemon and sweeteners

DRAFT BEER

BUD LIGHT

American Lager (U.S.A)

MODELO

Golden Pilsner (Mexico)

STELLA ARTOIS

Pale Lager (Belgium)

COORS LIGHT

American Lager (U.S.A.)

SOLANO BREWING CO.

Hazy IPA

HERETIC: EVIL COUSIN

Double IPA (Fairfield, 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 3.25

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.

