

CAST IRON GRILL & BAR'S SUNDAY BRUNCH

\$13.99

Entrées served with Cast Iron brunch breads and seasonal fruit along with bottomless champagne or sparkling cider while you dine



THREE EGG OMELETS

ALL OMELETS SERVED WITH HOUSE BREAKFAST POTATOES

GARDEN OMELET

sautéed spinach, artichoke hearts, roasted red peppers, and goat cheese

BEACH SIDE OMELET

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

BACON MUSHROOM & SWISS OMELET

crispy bacon, sautéed mushrooms and Swiss cheese

GRIDDLE & GRILL

unless specified, all griddle items are served with your choice of applewood smoked bacon, plump sausage, ham steak or chicken apple sausage

BANANA CARAMEL & PECAN FRENCH TOAST

locally made brioche soaked in cinnamon custard, griddle fried; topped with banana caramel, and toasted pecans

LEMON RICOTTA BLUEBERRY PANCAKES

three pancakes from handmade batter folded with fresh ricotta, blueberries, and lemon zest served with whipped butter and maple syrup

BISCUITS & GRAVY

two eggs along with a healthy serving of sausage gravy poured over three house-made buttermilk biscuits

EGGS, MEAT, & POTATOES

three eggs your way with your choice of applewood smoked bacon, plump breakfast sausage, grilled smoked ham or chicken apple sausage, served with house breakfast potatoes

PRIME RIB HASH

chunks of slow roasted Angus prime rib seared on the griddle with potatoes, onions, and peppers; topped with three eggs of your choice; no breakfast meat choice

MOCO-LOCO

a true island favorite; fried rice topped with a ½ pound ground sirloin patty, two eggs over-easy, and brown gravy, definitely "Da Kine"; no breakfast meat choice

STEAK & EGGS

marinated and grilled flat iron steak with eggs any style served with breakfast potatoes; no breakfast meat choice

SIDES, ETC.

Applewood Smoked Bacon; 3 PC	\$4.25
Plump Breakfast Sausage; 3 PC	4.00
Chicken & Apple Sausage; 2 PC	4.00
Grilled Ham Steak;	5.00
English Muffin, White, Wheat or Sourdough toast	1.50

BENEDICTS

SERVED WITH OUR HOUSE BREAKFAST POTATOES

TRADITIONAL

toasted English muffins topped with grilled smoked ham, poached eggs, and house made hollandaise

SMOKED SALMON

English muffins topped with thinly sliced house cured and smoked salmon, poached eggs, red onions, capers, and our house made hollandaise

UNION STREET

toasted English muffins topped with bay shrimp, crab meat, fresh asparagus, poached eggs, and our house made hollandaise

CAST IRON CLASSICS

JAMBALAYA

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

"SPECIAL" SCRAMBLE

today's "chef choice" is scrambled with 3 eggs and served with Cast Iron's famous house breakfast potatoes

GRILLED MAPLE SALMON

Pacific salmon grilled and glazed with smoked maple & herbs and topped with grape red wine sauce; served with fresh asparagus and house breakfast potatoes

CAST IRON GRINDERS

served with choice of regular fries, sweet potato fries, or breakfast potatoes

BLATT SANDWICH

bacon, lettuce, avocado, turkey, fresh tomatoes and mayo piled high on grilled sour dough

FLAT IRON STEAK 'SANDWICH'

8 oz of tender, marinated flat iron steak is char-grilled and served open-faced on garlic bread

FROM THE GARDEN

CRAB & BAY SHRIMP LOUIS

crab & bay shrimp, avocado, cucumber, hardboiled egg, Boston lettuce and our spicy meyer lemon dressing

GRILLED PRAWN & AVOCADO SALAD

Cast Iron's famous ceasar salad is topped with grilled prawns and sliced avocado

FOR THE KIDS - \$3.99

Cheese Omelet with Potatoes
Pancakes with Bacon
Eggs Any Style Served with Bacon, Sausage or Ham
Cast Iron Corn Dogs with Fries

CAST IRON GRILL & BAR'S SUNDAY BRUNCH

BEVERAGES

COCKTAILS

MAIN STREET MARGARITA 1800 TEQUILA, SWEET & SOUR, LIME JUICE, COINTREAU AND A GRAND MARNIER FLOAT	\$8.50
CLASSIC VODKA MARTINI KETEL ONE VODKA, DRY VERMOUTH, GREEN OLIVES "SHAKEN, NOT STIRRED"	\$9.00
HARVEY WALLBANGER SKYY VODKA, FRESH ORANGE JUICE WITH A GALIANO FLOAT	\$8.50
COSMOPOLITAN KETEL ONE VODKA, COINTREAU, CRANBER- RY & LIME JUICE SERVED "UP" AND CHILLED	\$8.50
OLD-FASHIONED CROWN ROYAL, A TOUCH OF BITTERS, MUDDLED ORANGE, AND MARASCHINO CHERRIES	\$8.00
SUISUN CITY BAY BREEZE SKYY VODKA ON THE ROCKS WITH PINE- APPLE JUICE AND POMEGRANATE LIQUOR	\$7.50
CHILLED PEAR MARTINI HANGAR ONE PEAR VODKA, FRESH CITRUS, AND APPLE PUCKER	\$8.50
JOHN DALY SEAGRAM'S SWEET TEA VODKA, SWEET & SOUR, FRESH LEMON; "STIRRED, NOT SHAKEN"	\$7.50
CHERRY BLOSSOM - A CAST IRON ORIGINAL THREE OLIVES CHERRY VODKA, CHAM- BORD, SWEET & SOUR, SERVED CHILLED AND "UP"	\$7.50
SUN-KISSED ABSOLUT MANDARIN VODKA, RED BULL, PEACH SCHNAPPS ORANGE JUICE; SHAKEN, SERVED "UP"	\$8.00

CAFFEINATION!

IRISH COFFEE JAMESON IRISH WHISKEY, SUGAR, COFFEE AND WHIPPED CREAM	\$7.50
MEXICAN COFFEE CUERVO 1800 TEQUILA, KAHLUA, COFFEE AND WHIPPED CREAM	\$7.50
COFFEE ALEXANDER KORBEL BRANDY, DARK CREME DE MENTH, COFFEE AND WHIPPED CREAM	\$7.50
BOTTOMLESS COFFEE FRESH BREWED COFFEE SERVED WITH CREAM AND SWEETENER	\$2.50
HOT TEA YOUR CHOICE OF BLACK, GREEN, RASPBERRY, ORANGE OR CHAI TEA	\$2.50
ICED TEA REFRESHING ICED TEA SERVED WITH SWEETENERS	\$2.50

DRAFT BEER

	PINT	22OZ
TODAY'S SEASONAL BEER ASK YOUR SERVER	\$4.25	\$6.00
CAST IRON HEFEWEISEN	\$4.25	\$6.00
STELLA ARTOIS	\$4.50	\$6.50
SIERRA NEVADA PALE ALE	\$4.50	\$6.50
NEWCASTLE	\$4.50	\$6.50
GUINNESS	\$5.25	\$7.00
BLUE MOON	\$4.50	\$6.50
ANCHOR STEAM	\$4.50	\$6.50
JAGGED EDGE IPA - BLACK DIAMOND	\$4.25	\$6.00
BUD LIGHT	\$4.25	\$6.00
COORS LIGHT	\$4.25	\$6.00
FIRESTONE DBA	\$4.25	\$6.00

HOUSE WINE

	GLASS	BOTTLE
CHARDONNAY	\$5.00	\$18.00
MERLOT	\$5.00	\$18.00
CABERNET SAUVIGNON	\$5.00	\$18.00
WHITE ZINFANDEL	\$5.00	\$18.00

ASK ABOUT OUR GREAT SELECTION OF
SUISUN VALLEY WINES INCLUDING;
VEZER | WINTERHAWK
WOODEN VALLEY | LEDGEWOOD CREEK

ADDITIONAL WINES, INCLUDING YOUR FAVORITES;
PACIFIC RIM | CLOS DU BOIS | BONTERRA
FOLIE A DEUX | ST. FRANCIS | BOGLE
MARK WEST | NAPA CELLARS

For recommendations that will compliment your
meal, or to view our full beverage menu,
please ask your server

NON-ALCOHOLIC BEVERAGES

FOUNTAIN DRINKS;	\$2.50
COCA-COLA DIET COCA-COLA SPRITE	
I.B.C ROOT BEER	\$3.50
HOUSEMADE REFRESHERS;	\$3.50
GRANDMA'S LEMONADE CHERRY LEMONADE	
ARNOLD PALMER FRESH ORANGE JUICE	

18% Gratuity will be added to parties of 8 or more
and only one check will be presented

