

GET COMFORTABLE AT CAST IRON GRILL

WELCOME TO CAST IRON GRILL AND BAR. WE REALLY MEAN IT - BE COMFORTABLE AND ENJOY.
IF THERE IS ANYTHING THAT WE CAN DO TO MAKE YOUR STAY BETTER, PLEASE LET US KNOW.

CLASSIC COCKTAILS

MAIN STREET MARGARITA	\$8.50	LAZY SUNDAY	\$8.50
This Cast Iron favorite is made with Casa- dores Reposado, Cointreau, fresh lime juice & house made sour, topped with Grand Marnier. Always served over ice with a salt rim.		Light and refreshing, it will make your troubles disappear. Absolute Wild Tea vodka & fresh lemon, topped with local LedgeWood Creek Muscat.	
RASPBERRY LEMON DROP	\$8.50	THE POISON APPLE	\$8.50
Hangar One "Buddha's Hand" citron vodka, Cointreau, and fresh lemon finished with a splash of Chambord, straight up with a twist.		Feeling villainous? This is the drink for you! Captain Morgan rum, Apple Pucker, cranberry and a dash of butterscotch schnapps.	
LYNCHBURG LEMONADE	\$8.00	THE ORIGINAL MAI TAI	\$8.50
A Southern classic made with Jack Daniel's, triple sec, sweet and sour and a splash of sprite.		No more neon mai tai's here. This is the way it was meant to be. Myers dark rum, triple sec, fresh lime, orgeat and pineapple juice.	
IRISH COFFEE	\$8.50	MIDNIGHT BLEU MARTINI	\$9.00
Get out of the cold and enjoy yourself. Jame- son Irish Whiskey, sugar & coffee, finished with a dollop of whipped cream.		This classic Stolichnaya martini is gussied up with two of our very own hand-stuffed bleu cheese olives.	
CAFÉ CON LECHE	\$8.50	PEARANORMAL	\$9.00
The perfect way to end your meal. Patron XO Café, Tres Leches triple cream liqueur & a touch of Frangelico. Served straight up.		Grey Goose La Poir pear vodka, Di'Sarono and fresh lemon juice. Served straight up.	

BEERS

FROM THE TAP	PINT / 22oz		IN THE BOTTLE	
TODAY'S SEASONAL BEER	\$4.25	\$6.00	COORS	\$3.75
ASK YOUR SERVER			U.S.A, AMERICAN LAGER	
ANCHOR STEAM	4.50	6.50	COORS LIGHT	3.75
SAN FRANCISCO, CA. AMBER ALE			U.S.A. AMERICAN LAGER	
JAGGED EDGE BLACK DIAMOND	4.25	6.00	HEINEKEN	4.00
IMPERIAL PALE ALE; 7.32 A.B.V.			NETHERLANDS, PALE LAGER	
CAST IRON HEFEWEIZEN	4.25	6.00	CORONA	4.50
PASO ROBLES, CA. BAVARIAN ALE			MEXICO, PALE LAGER	
STELLA ARTOIS	4.50	6.50	BUDWEISER	3.75
BELGIUM, PALE LAGER			U.S.A, AMERICAN LAGER	
SIERRA NEVADA	4.50	6.50	BUD LIGHT	3.75
CHICO, CA. PALE ALE			U.S.A, AMERICAN LAGER	
NEWCASTLE	4.50	6.50	DOS EQUIS	3.75
ENGLAND. BROWN ALE			MEXICO, PALE ALE	
GUINNESS	5.25	7.00	MICHELOB ULTRA	4.00
IRELAND, DRY STOUT			U.S.A, AMERICAN LAGER	
BLUE MOON	4.50	6.50	MILLER LITE	3.75
DENVER, CO. WHITE ALE			U.S.A, AMERICAN LAGER	
BUD LIGHT	4.25	6.00	NEWCASTLE	4.25
U.S.A, AMERICAN LAGER			NEW ENGLAND, BROWN ALE	
COORS LIGHT	4.25	6.00	SAPPORO 22 OZ.	6.50
U.S.A. AMERICAN LAGER			JAPAN, PILSNER	
FIRESTONE D.B.A.	4.25	6.00	BECK'S	3.50
PASO ROBLES, CA DOUBLE BARREL ALE			GERMAN NON-ALCOHOLIC BEER	

CAST IRON AFTER FIVE

THE VERY BEGINNING

BASKET OF CAST IRON ROLLS FRESH BAKED ARTISAN ROLLS AND BUTTER	\$3.00
DRESSED ARTISAN BREAD LOCALLY MADE SOURDOUGH IS SCORED DEEP, DRESSED WITH HERB OIL, PARMESAN, AND FRESH GARLIC, THEN BAKED; SERVED WITH MIXED OLIVE TAPENADE ON THE SIDE	5.00
CAST IRON CORN BREAD FRESH OUT OF THE OVEN IN A CAST IRON PAN TOPPED WITH MELTED ROASTED CHILE BUTTER	6.00

JUST STARTING OUT

OYSTER SHOOTERS 6 OYSTERS WITH HOUSE MADE COCKTAIL SAUCE, AND FRESH LEMON; FORTIFY YOUR SHOOTERS WITH BLACK PEPPER VODKA \$4.00	\$9.00
CALAMARI STRIPS OF CALAMARI BREADED WITH SEASONED PANKO AND FRIED; SERVED WITH SPICY MEYER LEMON TARTAR SAUCE, AND A GARNISH SALAD	9.75
"KALBI" KOREAN STYLE SHORT RIBS THINLY CUT BEEF SHORT RIBS SEASONED IN OUR KALBI MARINADE AND CHAR-GRILLED; SERVED WITH A SPICY NAPA CABBAGE SLAW	10.00
CAST IRON GARLIC SAUTÉED PRAWNS 8 TIGER PRAWNS, SAUTÉED IN BUTTER, PARSLEY & LEMON JUICE; SERVED IN A CAST IRON PAN WITH GARLIC BREAD FOR DIPPING	10.00
SAUSAGE MIXED GRILL FROM FAIRFIELD'S OWN SCHWARZ FINE SAUSAGE CO.; ANDOUILLE, LOUISIANA HOT, SMOKED BRATWURST, AND GARLIC SAUSAGES GRILLED; SERVED WITH ROASTED GARLIC WHOLE GRAIN MUSTARD	10.50
ROCK SHRIMP & CRAB CAKES SERVED WITH DRESSED GREENS AND OUR HOUSE MADE MEYER LEMON AIOLI	11.00
CAST IRON CLAMS STEAMED CLAMS IN WHITE WINE, BUTTER, GARLIC & FRESH HERB BROTH; SERVED IN A CAST IRON POT WITH A SIDE OF GARLIC BREAD	13.50
ARTICHOKE CRAB DIP SUCCULENT CRAB MEAT, ARTICHOKE HEARTS AND SAUTÉED SPINACH ARE COMBINED WITH A CREAM CHEESE SHERRY BLEND AND BAKED IN A CAST IRON PAN; SERVED WITH CRISPY HOUSE MADE TORTILLA CHIPS	10.00

FROM THE GARDEN

WEDGE SALAD CRISP ICEBERG ALL DRESSED UP WITH AVOCADO, TOMATO, BACON, JULIENNE CARROTS AND CHUNKY BLEU CHEESE DRESSING	\$7.00
CAESAR SALAD ROMAINE LETTUCE SPEARS TOSSED WITH OUR CAESAR DRESSING; TOPPED WITH FRESH GRATED PARMESAN AND CROUTONS; ADD CHICKEN BREAST \$3 ADD SHRIMP \$5	7.50
FUJI APPLE & GORGONZOLA SALAD OUR MIXED BABY LETTUCE AND JULIENNE FUJI APPLE DRESSED WITH HERB-BALSAMIC VINAIGRETTE AND TOPPED WITH GORGONZOLA CHEESE, CANDIED WALNUTS & CUCUMBER ADD CHICKEN \$3 ADD SHRIMP \$5	7.75
CAST IRON COBB SALAD CHOPPED ROMAINE AND BUTTER LETTUCE, TOPPED WITH HARDBOILED EGG, BACON, AVOCADO, HERB-ROASTED TURKEY BREAST, CHOPPED TOMATOES, AND CRUMBLÉD BLEU CHEESE; ALL DRESSED WITH YOUR CHOICE OF ONE OF OUR HAND-MADE DRESSINGS	12.00
WARM CRAB CAKE SALAD DRESSED MARKET GREENS, AVOCADO, TOMATO, CUCUMBER AND OUR MEYER LEMON DRESSING, TOPPED WITH ONE OF OUR WARM CRAB CAKES	11.75

CAST IRON CLASSICS

CAST IRON GRILL & BAR USES LOCALLY GROWN PRODUCE
AS THE SEASONS ALLOW

CAST IRON MEATLOAF BUTTERMILK MASHED POTATOES TOPPED WITH 9 OZ OF BACON WRAPPED MEATLOAF AND PAN GRAVY; SERVED WITH SEASONAL VEGETABLES	\$14.00
HERB ROASTED CHICKEN BREAST BRINED OVERNIGHT THEN PAN SEARED AND FINISHED IN THE OVEN. SERVED ON A BED OF FRESH HERBS, TUSCAN WHITE BEANS, FRESH TOMATO & BASIL AND SEASONAL VEGETABLES	16.00
PORK CHOP 11 OZ OF PREMIUM BONE-IN PORK CHOP MARINATED IN SAKE AND MISO, CHAR-GRILLED AND TOPPED WITH A LEMON-THYME PAN SAUCE; SERVED WITH BUTTERMILK MASHED POTATOES AND SEASONAL VEGETABLES	18.00
BBQ PORK RIBS HOUSE-SMOKED IN A CAST IRON RUB AND FINISHED ON THE GRILL WITH OUR BBQ SAUCE; SERVED WITH SWEET POTATO FRENCH FRIES AND FUJI APPLE SLAW	17.00
BEEF SHORT RIBS SLOW ROASTED AND FINISHED ON THE GRILL WITH A HONEY-BASIL BASTE, SERVED WITH A CHIPOTLE DEMI GLACÉ, CREAMY POLENTA AND SEASONAL VEGETABLES	21.50
GRILLED NEW YORK STEAK MARINATED IN GARLIC, BLACK PEPPER, SOY AND SAKE, FLAME GRILLED AND TOPPED WITH A TARRAGON BUTTER AND SERVED WITH BUTTERMILK MASHED POTATOES AND SEASONAL VEGETABLES	22.00
COFFEE RUBBED RIB-EYE STEAK 12 OZ. OF ANGUS BEEF RIB-EYE PAN SEARED WITH OUR TWELVE SPICE COFFEE RUB AND PLATED WITH A CARAMELIZED ONION DEMI GLACÉ, BUTTERMILK MASHED POTATOES AND SEASONAL VEGETABLES	24.00
ROSEMARY BRAISED LAMB SHANK LAMB SHANKS ARE SLOWLY SIMMERED WITH FRESH ROSEMARY, GARLIC AND TOMATO IN A RED WINE PAN SAUCE, SERVED WITH CREAMY POLENTA AND SEASONAL VEGETABLES	18.50
JUMBO JAMBALAYA JUMBO SHRIMP, ANDOUILLE SAUSAGE, AND CHICKEN SERVED IN THIS CLASSIC DELTA DISH WITH RICE	17.00
BLACKENED CATFISH FRESH CATFISH BLACKENED WITH OUR CAJUN SPICE RUB, TOPPED WITH CHILI BUTTER AND SERVED WITH SAUTÉED GREENS, SWEET POTATO FRIES AND FUJI APPLE SLAW	16.00
SMOKED MAPLE SALMON MARINATED KING SALMON IS BRUSHED WITH A SMOKED MAPLE GLAZE AND ROASTED ON A CEDAR PLANK. SERVED OVER A BED OF PACIFIC RISOTTO AND SEASONAL VEGETABLES. GARNISHED WITH A CUCUMBER SALAD	18.50
CALIFORNIA CIOPPINO THIS NORTHERN CALIFORNIA CLASSIC FEATURES SUCCULENT CRAB, CLAMS, PACIFIC ROCK FISH, PRAWNS AND SEA SCALLOPS IN OUR HEARTY PAN SAUCE; SERVED IN A CAST IRON POT WITH GARLIC BREAD	19.75

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



SANDWICHES

All sandwiches served with your choice of french fries,
sweet potato fries or Fuji apple coleslaw

CAST IRON BURGER	\$10.00
½ POUND CHUCK BURGER PAN SEARED AND TOPPED WITH YOUR CHOICE OF CHEESE, GARLIC MAYONNAISE, LETTUCE, TOMATO, AND SLICED RED ONIONS SERVED ON A KAISER ROLL	
WEST COAST BACON BURGER	11.25
½ POUND CHUCK BURGER, WELL SEASONED AND PAN SEARED; TOPPED WITH BACON, LETTUCE, TOMATO, CARAMELIZED ONIONS, AND OUR BBQ SAUCE; ROASTED GARLIC MAYO AND WHOLE GRAIN MUSTARD SERVED ON THE SIDE; CHOICE OF CHEDDAR, SWISS OR AMERICAN CHEESE	
FLAT IRON STEAK	12.50
8 OZ OF TENDER, MARINATED FLAT IRON STEAK CHAR-GRILLED AND SERVED OPEN FACED ON GARLIC BREAD	

PASTA

Accompanied by Cast Iron garlic bread

ORIGINAL MAC & CHEESE	\$9.50
OUR VERSION OF THIS COMFORT CLASSIC MADE WITH SHARP CHEDDAR CHEESE, MONTEREY JACK, CREAM AND SMOKED GOUDA WITH DICED HAM	
CAPELLINI POMODORO	12.50
ANGEL HAIR PASTA WITH SAUTÉED TOMATOES, GARLIC, BASIL, EXTRA VIRGIN OLIVE OIL AND PARMESAN CHEESE ADD CHICKEN \$3 ADD PRAWNS \$5 ADD CLAMS \$5	
GARLIC CHICKEN FETTUCINI	14.00
GRILLED CHICKEN BREAST, SAUTÉED SUN-DRIED TOMATOES, FRESH ROMA TOMATOES, ARTICHOKE HEARTS, BLACK OLIVES, SPINACH, BASIL, WHITE WINE & GARLIC, TOSSED WITH FETTUCINI NOODLES	
BUTTERNUT SQUASH RAVIOLI	13.50
BUTTERNUT SQUASH STUFFED RAVIOLI IN A DELIGHTFUL BROWN BUTTER SAGE SAUCE WITH GARLIC AND PARMESAN CHEESE.	
CHICKEN CANNELLONI	14.50
SMOKED AND SHREDDED CHICKEN AND CRISPY PANCETTA HAND-ROLLED IN FRESH PASTA AND BAKED WITH A FRESH MUSHROOM CREAM SAUCE, TOPPED WITH PARMESAN AND MOZARELLA CHEESE	

SOUP AND SIDES

ADD A SMALL HOUSE OR CAESAR SALAD TO YOUR MEAL FOR \$3.50

CUP OF SOUP	\$3.50
BOWL OF SOUP	\$5.50
REGULAR FRIES	\$3.00
SWEET POTATO FRIES	\$3.00
SMALL MAC & CHEESE	\$4.00
FRESH VEGETABLE OF THE DAY	\$3.00
BUTTERMILK MASHED POTATOES	\$3.00



WINES

SPARKLING WINE	BOTTLE	RED WINE	GLASS BOTTLE
KENWOOD "YALUPA" BRUT; 187ML RUSSIAN RIVER	8	MARK WEST PINOT NOIR 2009, CENTRAL COAST	6 24
PIPER SONOMA BLANC DE BLANC SONOMA COUNTY	28	KENWOOD PINOT NOIR 2009, RUSSIAN RIVER	7 26
KORBEL ROSÉ RUSSIAN RIVER	22	BOGLE PETITE SIRAH 2008, LAKE COUNTY	6 22
WHITE WINE	GLASS BOTTLE	MICHAEL & DAVID "6TH SENSE" SYRAH 2009, LODI APPELLATION	7 27
PACIFIC RIM SWEET RIESLING 2009, WASHINGTON STATE	6 22	ST. FRANCIS MERLOT 2007, SONOMA COUNTY	8 28
MONTEVINA PINOT GRIGIO 2010, AMADOR COUNTY	6 22	FOLIE À DEUX MERLOT 2009, NAPA VALLEY	7 26
ST. SUPERY SAUVIGNON BLANC 2010, NAPA VALLEY	8 31	DELOACH ZINFANDEL 2009, RUSSIAN RIVER	9 28
HESS SAUVIGNON BLANC 2009, NAPA VALLEY	7 27	CASTLE ROCK ZINFANDEL 2007, DRY CREEK	7 26
VITUS CHARDONNAY 2009, OAK KNOLL, NAPA VALLEY	8 33	AVALON CABERNET SAUVIGNON 2009, NAPA VALLEY	8 28
NAPA CELLARS CHARDONNAY 2010, NAPA VALLEY	8 27	VITUS CABERNET SAUVIGNON 2007, OAKVILLE, NAPA VALLEY	12 55
CLOS DU BOIS CHARDONNAY 2009, RUSSIAN RIVER, RESERVE	7 26	MERRYVALE, STARMONT CABERNET SAUVIGNON 2006, NAPA VALLEY	9 35

FROM OUR FRIENDS IN SUISUN VALLEY

LEDGEWOOD CREEK WINERY

THREE CLONE CHARDONNAY, 2008 7 | 26
Estate grown and aged in American and French oak; embodies a true expression of the Chardonnay grape

GSM, 2007 GOLD MEDAL WINNER 7 | 27
Incredibly fresh and spicy; hints of vanilla tease with a toasty oak character

WINTERHAWK WINERY

MERLOT, 2008 8 | 30
A bouquet of chocolate & lavender melding with hints of cherry and dark cocoa

PINOT GRIS, 2009 7 | 27
Light bodied with flavors of arugula and meyer lemon

WOODEN VALLEY WINERY

SAUVIGNON BLANC, 2010 6 | 22
Thirst quenching and refreshing; citrus aromas & notes of lemongrass and white fig

WHITE GAMAY, 2010 6 | 18
Balanced acidity; flavors of raspberry and strawberry

VEZÉR FAMILY VINEYARDS

VERDELHO, 2007 8 | 30
Clean, round finish with pleasing tart acidity; aroma of peaches, pears, and apples

PETITE SYRAH, 2006 9 | 39
Splendid fruit with soft seductive finishes

HOUSE WINE BY THE GLASS

SYCAMORE LANE - NAPA VALLEY

\$18 BOTTLE | \$5.50 GLASS

CHARDONNAY | MERLOT | CABERNET SAUVIGNON | WHITE ZINFANDEL

DESSERT WINES

VEZER FRANCI BLACK MUSCAT, 2007	6.00	EOS - TEARS OF DEW MOSCATO	7.00
FONSECA 10YR TAWNEY PORT	8.50	FONSECA BIN #27	7.50
TAYLOR FLADGATE 10YR TAWNEY PORT	7.00	WINTERHAWK, DESSERT 2008 ZINFANDEL	7.00

NON-ALCOHOLIC BEVERAGES

FROM THE FOUNTAIN

Coca-Cola \$2.50
Diet Coca-Cola \$2.50
Sprite \$2.50
I.B.C Root Beer \$3.50

HOUSEMADE REFRESHERS

Grandma's Lemonade \$3.75
Cherry Lemonade \$3.75
Arnold Palmer \$3.75
Fresh Orange Juice \$3.75

TEA (HOT OR ICED) \$2.50
COFFEE \$2.50

ASK US ABOUT CATERING & BANQUETS
FOR YOUR NEXT

HOLIDAY PARTY, FAMILY REUNION OR OFFICE PARTY
WEDDINGS & ANNIVERSARIES TOO

CALL AND SCHEDULE A CONSULTATION WITH OUR
PROFESSIONAL PARTY PLANNER

☎ 707-425-1700 ☎

Sunday CHAMPAGNE BRUNCH

10AM TO 2PM

\$13.99

FEATURING BOTTOMLESS
CHAMPAGNE
AND SPARKLING CIDER

FRESH FRUIT &
CAST IRON BRUNCH
BREADS

SUISUN SOCIAL HOUR

\$3 PINT BEERS \$3 HOUSE WINES
\$3 WELL DRINKS
SPECIAL CAST IRON APPETIZERS

*Daily from 3pm to 6pm
Thursday-Saturday 9pm to 11pm*

DAILY DRINK SPECIALS

MARTINI MONDAY
TEQUILA TUESDAY
WHISKEY WEDNESDAY
TROPICAL THURSDAY

from 3pm to Last Call

~ 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.

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