

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 BEFORE 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 AND DRESSED WITH HERB OIL, PARMESAN, AND FRESH GARLIC, BAKED TO GOLDEN BROWN; SERVED WITH MIXED OLIVE TAPENADE ON THE SIDE	4.00
CAST IRON CORN BREAD FRESH OUT OF THE OVEN IN A CAST IRON PAN TOPPED WITH MELTED ROASTED CHILE BUTTER	5.00

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
CAST IRON GARLIC SAUTÉED PRAWNS 8 TIGER PRAWNS, SAUTÉED IN BUTTER, ONION, GARLIC, 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 HOUSEMADE MEYER LEMON AIOLI	12.00
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
CAST IRON "MAUI" STYLE NACHOS CRISP TORTILLA CHIPS, BBQ HOUSE SMOKED PULLED PORK OR GRILLED CHICKEN BREAST, SHREDDED PEPPER JACK CHEESE, OUR HOUSE-MADE PINEAPPLE SALSA, AND LIME CREMA	9.50
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 HOUSEMADE TORTILLA CHIPS	10.00

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



FROM THE GARDEN

WEDGE SALAD CRISP ICEBERG ALL DRESSED UP WITH AVOCADO, TOMATO, BACON, JULIENNE CARROTS AND YOUR CHOICE OF DRESSING	\$7.00
CAESAR SALAD SPEARS OF ROMAINE LETTUCE TOSSED WITH OUR CAESAR DRESSING, FRESH GRATED PARMESAN AND CROUTONS; ADD CHICKEN BREAST \$3 ADD SHRIMP \$5 ADD AVOCADO \$2	7.50
FUJI APPLE & GORGONZOLA SALAD OUR MIXED BABY LETTUCE AND JULIENNE FUJI APPLE DRESSED WITH A HERB-BALSAMIC VINAIGRETTE; TOPPED WITH GORGONZOLA CHEESE, CANDIED WALNUTS & CUCUMBER ADD CHICKEN \$3 ADD SHRIMP \$5	7.75
CAST IRON CHOPPED COBB SALAD CHOPPED ROMAINE AND BUTTER LETTUCE TOPPED WITH HARDBOILED EGG, BACON, AVOCADO, HERB-ROASTED TURKEY BREAST, CHOPPED TOMATOES, AND CRUMBLLED BLEU CHEESE; TOPPED WITH YOUR CHOICE OF DRESSING	12.00
49ER FRIED CHICKEN SALAD CRISPY, SPICY FRESH CHICKEN BREAST, FRESH AVOCADO, TOMATO, SLICED MUSHROOMS, CUCUMBER AND RED ONION ON A BED OF MIXED GREENS WITH HOUSEMADE HONEY JALAPEÑO DRESSING	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

PASTA

Accompanied by Cast Iron garlic bread

MAC & CHEESE OUR VERSION OF THIS COMFORT CLASSIC MADE WITH SHARP CHEDDAR CHEESE, MONTEREY JACK, CREAM AND SMOKED GOUDA WITH DICED HAM	\$9.00
CAPELLINI POMODORO ANGEL HAIR PASTA WITH SAUTÉED TOMATOES, GARLIC, BASIL, EXTRA VIRGIN OLIVE OIL AND PARMESAN CHEESE; ADD CHICKEN \$3 ADD PRAWNS \$5	9.75
GARLIC CHICKEN FETTUCINI GRILLED CHICKEN BREAST, SAUTÉED SUN-DRIED TOMATOES, FRESH ROMA TOMATOES, ARTICHOKE HEARTS, BLACK OLIVES, SPINACH, BASIL, WHITE WINE & GARLIC TOSSED WITH FETTUCINI NOODLES	12.00
CHICKEN CANNELLONI 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	13.50
BUTTERNUT SQUASH RAVIOLI BUTTERNUT SQUASH STUFFED RAVIOLI IN A DELIGHTFUL BROWN BUTTER SAGE SAUCE WITH GARLIC AND PARMESAN CHEESE.	12.00

SOUP AND SIDES

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

❧ BIG PLATES | SPECIALTIES ❧

CAST IRON MEATLOAF BUTTERMILK MASHED POTATOES TOPPED WITH 6 OZ OF BACON WRAPPED MEATLOAF AND PAN GRAVY; SERVED WITH SEASONAL VEGETABLES	\$12.00
JUMBO JAMBALAYA JUMBO SHRIMP, ANDOUILLE SAUSAGE AND CHICKEN SERVED IN THIS CLASSIC DELTA DISH WITH RICE	12.50
“KALBI” KOREAN STYLE SHORT RIBS THINLY CUT BEEF SHORT RIBS SEASONED IN OUR KALBI MARINADE AND CHARGRILLED; SERVED WITH STEAMED RICE AND SPICY NAPA CABBAGE SLAW	12.75
MAPLE SMOKED 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	15.00
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 AND BASIL, AND SEASONAL VEGETABLES	14.00

❧ CAST IRON GRINDERS ❧

SERVED WITH YOUR CHOICE OF FRIES OR FUJI APPLE COLESLAW

SHIRLEY'S TUNA MELT PREMIUM LINE-CAUGHT ALBACORE TUNA SALAD WITH MELTED CHEDDAR AND TOMATOES ON GRILLED SOURDOUGH	\$8.75
GRILLED CHICKEN SANDWICH HOUSE-MARINATED CHICKEN BREAST ON A GRILLED BRIOCHE BUN WITH BUTTER LETTUCE, TOMATOES, RED ONION AND FRESH HERB AIOLI	9.00
49ER FRIED CHICKEN SANDWICH SPICY FRIED CHICKEN BREAST WITH OUR FAMOUS HONEY JALAPEÑO DRESSING ON A TOASTED FRENCH ROLL WITH LETTUCE, TOMATO AND RED ONION	9.25
PULLED PORK SANDWICH SOUTHERN STYLE WITH OUR HOUSE-SMOKED AND PULLED PORK SHOULDER ON TOASTED BRIOCHE BREAD WITH A HOUSE B.B.Q. SAUCE, SLICED PICKLES AND COLESLAW	9.50
FISH TACOS OUR TAKE ON BAJA STYLE FISH TACOS. WARM CORN TORTILLAS WITH CRISPY MAHI MAHI, LIME CREMA, SHREDDED CABBAGE AND PICO DE GALLO. ACCOMPANIED BY A SMALL BABY LETTUCE SALAD WITH AN ORANGE VINAIGRETTE	10.50
WEST COAST BACON BURGER ½ POUND CHUCK BURGER, WELL SEASONED AND PAN SEARED; TOPPED WITH BACON, LETTUCE, TOMATO, CARAMELIZED ONIONS, AND OUR BBQ SAUCE; ROASTED GARLIC MAYO & WHOLE GRAIN MUSTARD SERVED ON THE SIDE; CHOICE OF CHEDDAR, SWISS OR AMERICAN CHEESE	11.00
ROAST BEEF DIP PREMIUM ANGUS BEEF IS ROASTED IN OUR HERB SALT THEN SLICED THIN, AND SERVED ON A TOASTED FRENCH ROLL WITH CARAMELIZED ONIONS, SWISS CHEESE AND AUS JUS FOR DIPPING	11.25
FLAT IRON STEAK ‘SANDWICH’ 8 OZ OF TENDER, MARINATED FLAT IRON STEAK IS CHAR-GRILLED AND SERVED OPEN-FACED ON TOASTED GARLIC BREAD	12.50



❧ 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, 2009 Estate grown and aged in American and French oak; embodies a true expression of the Chardonnay grape	7 26
GSM, 2007 GOLD MEDAL WINNER Incredibly fresh and spicy; hints of vanilla tease with a toasty oak character	7 27

WINTERHAWK WINERY

MERLOT, 2008 A bouquet of chocolate & lavender melding with hints of cherry and dark cocoa	8 30
PINOT GRIS, 2009 Light bodied with flavors of arugula and méyer lemon	7 27

WOODEN VALLEY WINERY

SAUVIGNON BLANC, 2010 Thirst quenching and refreshing; citrus aromas & notes of lemongrass and white fig	6 22
WHITE GAMAY, 2010 Balanced acidity; flavors of raspberry and strawberry	6 18

VEZÉR FAMILY VINEYARDS

VERDELHO, 2007 Clean, round finish with pleasing tart acidity; aroma of peaches, pears, and apples	8 30
PETITE SYRAH, 2006 Splendid fruit with soft seductive finishes	9 39

❧ 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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