

CAST IRON

GRILL & BAR

COMFORTABLE SINCE 2009

"GOTTA EAT, GOTTA DRINK."

SUISUN SOCIAL HOUR

EVERY DAY
3:00_{PM} TO 6:30_{PM}

BUD LIGHT / COORS LIGHT (DRAFT) \$3 PINT / \$4 22 OZ.
ALL OTHER DRAFT BEERS \$4 PINT / \$5 22 OZ.
HOUSE WINES \$4.50 • WELL DRINKS \$2.00 off

DAILY DRINK
SPECIALS

MARTINI MONDAY

WELL MARTINIS; GIN OR VODKA \$6

TRADITIONAL, LEMONDROP OR COSMO

SUPER PREMIUM \$7

TEQUILA TUESDAY

ALL SINGLE SHOT TEQUILA COCKTAILS \$6

MARGARITA, TEQUILA SUNRISE, ITALIAN MARGARITA,

PALOMA, ENVY PREMIUM TEQUILA SHOT \$6

WILD WEDNESDAY

SUISUN SOCIAL HOUR PRICES 'TIL WE CLOSE!

THIRD OFF THURSDAY

1/3 OFF ALL PREMIUM COCKTAILS!

Drink Specials are available from 3:00pm - Close



Bar Menu

food specials available everyday 3:00pm to Close

CAESAR SALAD \$8

Romaine spears, shaved parmesan and croutons
Add grilled chicken breast \$4 / Add grilled shrimp \$6

WEDGE SALAD \$8

Crisp iceberg lettuce with avocado, tomatoes, julienned carrots, bacon & chunky bleu cheese dressing, with a balsamic reduction drizzle

ARTICHOKE DIP \$6

A creamy dip with spinach, artichoke hearts and roasted jalapeños; topped with toasted bread crumbs and served with crispy house-made tortilla chips

SLIDERS \$6.50

Herb roasted tri-tip is cut thin and piled on mini hoagies with horseradish - black pepper aioli and crispy onions

PANCETTA PRAWNS AND POLENTA \$12.50

Crispy pancetta bits & plump prawns are sautéed and served over parmesan polenta in a white wine-herb sauce

FISH TACOS \$6

2 of our Baja style fish tacos made with crispy fish, lime crema, shredded cabbage and pico de gallo. Feel free to substitute the fish with grilled shrimp

CRAB AND SHRIMP CAKE \$7

A single serving of our famous crab cakes, served with mixed greens dressed in an orange vinaigrette, smoked paprika-lemon aioli and our delicious roasted red pepper sauce

NACHOS \$9

Crispy tortilla chips are topped with house-made refried black beans, pepperjack cheese, sour cream, pico de gallo, avocado and queso fresco; with your choice of chicken, beef or pork

MISO ROASTED PORTOBELLO \$7

A miso marinated Portobello mushroom, roasted in the oven and topped with ginger oil, toasted walnuts, and arugula

PORK BELLY \$9.50

Rich pork belly is oven roasted with cinnamon and cloves; served with roasted Napa cabbage and apple slaw and topped with apple cider glaze and crispy sweet potatoes

CAST IRON'S FAMOUS MAC N CHEESE \$5.50

Our version of this comfort classic with sharp cheddar cheese, Monterey Jack, smoked gouda, and diced ham

BUFFALO BACON MAC N CHEESE \$5.50

Our Mac N Cheese jazzed up with buffalo sauce and crispy bacon instead of ham

CHICKEN WINGS \$8

Deep fried and coated with a Cajun dry rub, classic buffalo sauce, or St. Louis BBQ sauce. Served with bleu cheese dressing, celery & carrots

OYSTER SHOOTERS \$9.50

6 fresh oysters are served with house-made cocktail sauce & citrus mignonette on the side; fortify your shooters with green chile vodka | \$4

BBQ RIBS \$8.50

Pork ribs are smoked in a house-made BBQ rub, & tossed with your choice of a tangy Carolina style BBQ sauce or a sweeter St. Louis style BBQ sauce

GINGER PORK MEATBALLS \$9

House-made pork meatballs tossed in a light teriyaki glaze; served over a Napa cabbage slaw

49ER CHICKEN STRIPS \$5.50

House-made crispy chicken strips served with our honey jalapeño dressing

CALAMARI \$8.50

Strips of calamari breaded with seasoned panko and fried; served with spicy Meyer lemon tartar sauce and a garnish salad

STEAMED MUSSELS \$11

A pound of Atlantic black mussels, served in a chile, garlic, caramelized onion, and white wine broth and topped with cilantro. Served with garlic bread

BAKED BRIE \$9.50

Warm, creamy brie cheese is topped with house-made mild pepper jelly; served with crostini and apple slices

CUP OF TODAY'S SOUP \$3.50

At the whim of the chef!

GARLIC FRIES \$4.50
SWEET POTATO FRIES \$4
REGULAR FRIES \$3

See Server or Bartender for complete Cocktail Menu

9/14/2017