

Suisun Social Hour

everyday 3 to 6:30pm

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

from 3pm to close

MARTINI MONDAY

Well Martinis; Gin or Vodka \$6

Premium Martinis; Gin or Vodka \$7

TRADITIONAL, LEMONDROP OR COSMO

TEQUILA TUESDAY ^{\$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



Let's Get Social!

WWW.CASTIRONGRILLANDBAR.COM





Bar Menu

food specials available everyday 3:00pm to Close

CAESAR SALAD \$7

Romaine spears, shaved parmesan and croutons
Add grilled chicken breast \$3 / Add grilled shrimp \$5

WEDGE SALAD \$7

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

ARTICHOKE DIP \$5.50

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

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

PANCETTA PRAWNS AND POLENTA \$10.50

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 \$7.50

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 \$7.50

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

GRILLED PORTOBELLO PIZZA \$8.50

House-made pizza dough is spread with roasted garlic and topped with grilled Portobellos, fresh herbs, and parmesan cheese, and drizzled with extra virgin olive oil

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 \$4.25

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

BUFFALO BACON MAC N CHEESE \$4.25

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

CHICKEN WINGS \$7.50

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 \$7.75

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 \$12

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

BRUSCHETTA \$7

Fresh tomatoes, garlic, basil, roasted red peppers, and feta are tossed in olive oil and finished with a balsamic drizzle; served with grilled sourdough crostini

CUP OF TODAY'S SOUP \$3.50

At the whim of the chef!

GARLIC FRIES \$4.00
SWEET POTATO FRIES \$3.50
REGULAR FRIES \$2.50

See Server or Bartender for complete Cocktail Menu

12/12/2016