

TAPAS

BAR MENU

Corn Meal Crusted Calamari	13
Hot Slaw, Smoked Paprika Lime Honey, Spicy Avocado Aioli	
Jumbo Lump Crab Cocktail	16
Mojito Mignonette, Pink Grape Fruit Escabeche, Avocado Crema, Boniato Chips	
Tenderloin Tartare	19
Fried Quail Eggs, Lobster Mango Cole Slaw, Bone Marrow Hollandaise	
Avocado Frites	13
Horseradish Crema	
Lobster Fries	15
One of a kind Bouillabaisse, Brulee Orange Citrus Remoulade	
Mussels Zamora	15
Sambuca, Fennel, Blood Orange, Heirloom Tomato, Fresh Herbs	
Yellow Fin Tuna Poke	16
Tomatillo Lychee Salsa, Crispy Lotus Root	
Smoked Crispy Chicharron	12
Tamarind Gastrique, Jicama Habanero Pina Slaw	
El Gigante Albondiga	15
House Ground Lamb and Beef, English Peas, Asparagus, Sherry Mushroom Cream	
Oysters Castile	15

SAMMY'S

Buenos Dias Burger	13
Hydro Bibb, Pickled Onions, Heirloom Tomato, Smoked Crispy Chicharron, Aged Manchego cheese, Roast Garlic Aioli	
Beunos Manana Burger	14
Crispy Serrano, Port Salut Cheddar, Caramelized Onion and Shallot Jam, Fried Free Range Duck Egg, Yucca Boule	
Grilled Free Range Chicken	14
Queso Mahon, Frisee, Pickled Papaya Salsa, Soffrito Aioli, House Focaccia	
Gulf Black Grouper (Fried or Grilled)	16
House Spanish Pancetta, Citrus Remoulade, Pink Grapefruit Escabeche, Yucca Boule	

SALADS

Heirloom Tomatoes and Burrata	14
Fig Balsamic Redux, Candied Orange Zest, Grilled Sourdough Baguette	
Baby Arugula Salad	14
Panko Crusted Goat Cheese, Crispy Serrano, Seasonal Berry, Pomegranate Balsamic Vinaigrette	

* Consuming raw or undercooked meats, eggs, poultry, fish or shellfish increases your risk of contracting a food borne illness, especially if you have certain medical conditions.

CASTILE

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BY THE GLASS

WHITE

Zonin	Prosecco	7.5
Schramsberg Mirabelle	Brut Rose	13.5
Sonoma Cutrer	Russian River Chardonnay, 2012	13
Seaglass	Santa Barbara Chardonnay	8
Saleval	Albarinio, Galicia, Spain	8
Murphy - Goode: The Fume	Sauvignon blanc Sonoma, 2012	8
Bex	Reisling, Germany, 2012	7
Paco & Lola	Albarinio Spain, 2011	9.5
Trapiche	Broquel, Torrentes	12
Satori	Pinot Grigio Venito 2012	7
Moet	Ice	18
Santa Margherita	Pinot Grigio Alto Aldige 2013	14
St. Supery	Sauvignon Blanc, Napa	8

RED

Sterling VC	Cabernet	10
Joel Gott 815	Cabernet	13
Deloach 'Heritage Reserve'	Pinot Noir	12
Bogle	Merlot, California, 2012	8
Napa Cellars	Pinot Noir Napa Valley	13
Trivento Reserve	Malbec, Mendoza AR	8
Alexander Valley Vineyards Temptation	Zinfandel, 2010	8
Sebastiani	Sanoma Cabernet	10.5
Hahn	Pinot Noir, Monterey	8.5
Troublemaker	Red Blend, Paso Robles	11

BEER

Amstel	Import	5.5
Blue Moon	Domestic	5
Bud Light	Domestic	5
Coors Light	Domestic	5
Corona	Import	5.5
Corona Lite	Import	5.5
Florida Avenue	Domestic	6.5
Guinness	Import	6.5
Heineken	Import	5.5
Maduro Brown Ale	Domestic	5.5
Magic Hat #9	Domestic	6
Magner's Cider	Import	7
Miller Lite	Domestic	5
Michelob Ultra	Domestic	5
Modelo Especial	Import	6
Yuengling	Domestic	5
Samuel Adams Light	Domestic	5.5
Sierra Nevada	Domestic	5.5
Stella Artois	Import	5.5
St Paulies	Import	5

Blueberry Emocion	10
Van Gogh Acai Vodka, Navan, Lime slice, Simple syrup blueberries	
Lychee T	11
Kai Lychee Vodka, Hendricks Gin, lemon juice, Zen green tea, fresh mint	
Three Olive Martini	14
Grey goose Vodka or Bombay Sapphire Gin, Olive Juice, Three stuffed olives, crab, shrimp, and caviar	
Key Lime Martini	11
Keki, Absolut vanilla vodka, Liquor 43 cream	
Perfecto Pera	11
Absolut pear vodka, Lime juice, pear puree Prosecco	
Coquetear Martini	11
Mango infused Rum, Chambord, Cranberry juice, Sauvignon Blanc	
Naughty Grapefruit	11
Absolut Ruby Red Grapefruit Vodka, X-Rated Fusion Liqueur, topped with a splash of Prosecco	
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Acai Caipirinha	12
Leblon Cachaca, Cedilia Acai Liqueur, fresh lime, mix berries, simple syrup, mix fresh berries	
Hot Mama	11
Partida Blanco Tequila, fresh limes, Agave Nectar, cucumber, jalapeno and cilantro	
Orange Mojito	11
Patron Citronage Orange Liqueur, Fresh lime juice, simple syrup, fresh orange, and mint leaves	
The Antioxidant	11
Veev Acai Liqueur, fresh lemon juice, Agave Nectar, fresh blueberries	
The Brazilian	11
Veev Acai spirit, Funkin fruit puree, Pom Pomegranate juice	
Peruvian sunset	11
Barsol Pisco, St-Elder Elderflower Liqueur, Ruby red grapefruit juice, Grenadine, fresh lime juice	
White Peach Sparkling Sangria	11
Barsol Pisco, Combiér Peche de vinge, Sour mix, Prosecco	
Café y Chocolate	12
Patron XO café Liqueur, Patron XO café Dark Cocoa, Monin cinnamon syrup, Almond Milk	
Puesta del Sol	12
Coconut Rum, Stolichnaya Vodka, Baileys, Kaluha, Amaretto, Cream of coconut, Chocolate syrup, nutmeg	
Bella Dama	12
Dark Rum, Light Rum, 151 Rum, Kaluha, fresh lime juice and Pineapple juice	