

# CASTILE

RESTAURANT • LOUNGE • ROOFTOP

## BRUNCH

TAPAS

<b>Breakfast Empanada</b>	13
Scrambled Free Range Eggs, Crispy Yucca, Breakfast Sausage, Manchego Cheese, Heirloom Tomato Caponata, Pickled Jalapenos	
<b>Bacon Butterscotch Beignets</b>	10
Navel Orange Gastrique	
<b>Spanish Monkey Bread</b>	9
Mango Pineapple Glaze, Iced Milk	
<b>Spanish "Scotched" Egg</b>	11
Castile Chorizo Sausage, Chimichurri, Pickled Papaya Salsa	
<b>Castile Parfait</b>	11
Whipped Ricotta Yogurt, Cocoa Granola, Mimosa Pineapple, Black Berries and Pickled Papaya	

SALAD

<b>Baby Gem Salad</b>	13
Spiced Walnuts, Cabrales, Fuji Apple, Warm Bacon Vinaigrette, Smoked Poached Egg	
<b>Steak and Eggs</b>	16
Meyers Prime Coulotte, Fried Free Range Eggs, Baby Arugula, Frissee, Valedon Blue Crumbles, Baby Heirloom Tomatoes, Crispy Shallots	
<b>Heirloom Tomatoes and Burrata</b>	14
Fig Balsamic Redux, Candied Orange Zest, Grilled Sourdough Baguette	

ENTREES

<b>Spanish Hash and Eggs Skillet</b>	14
Castile Breakfast Sausage, Yucca Soffrito Hash, Fried Duck Eggs	
<b>Deep Dish Quiche</b>	14
Daily Selection, Chef says, "Try it."	
<b>Waffle Flight</b>	12
Pineapple Rum Marmalade, Blackberry Cardamom Jam, Navel Orange Vanilla Bean Marmalade, Chantilly	
<b>Traditional 3</b>	12
Free Range Eggs Anyway, Crispy Chicharron Bacon or Castile Breakfast Chorizo, Yucca Hash Browns	
<b>The Benedict</b>	14
Castile Canadian Bacon, Serrano Braised Spanish Greens, Poached Free Range Eggs, Ciabatta English Muffin, Preserved Lemon Hollandaise, Yucca Soffrito Hash Browns	
<b>Cast Iron "Deep Dish" Pancake</b>	11
Chantilly and Fresh Fruit, Choice of Syrup	
<b>Steel Cut Oatmeal</b>	10
Seasonal Fruit, Warm Cream, Choice of Syrup	
<b>Seasonal French Toast</b>	12
Castile Brioche, Coulis, Chantilly, Choice of Syrup	
<b>Castile Omelette</b>	13
Smoked Chicharrons, Mahon Cheddar, Guanciale Pepper, Heirloom Tomatoes, Caramelized Onions, Avocado Yucca Soffrito Hash	
<b>Zamora Omelette</b>	13
Ratatouille, Braised Wild Mushrooms, Spinach, Manchego Cheese, Lime Crème Fraiche, Yucca Soffrito Hash	
<b>Queso Omelette</b>	11
Manchego Cheese, Scallion, Yucca Soffrito Hash	
<b>Frittata</b>	14
Roasted Pepper Piperade, Leeks, Wild Mushrooms, Spinach, Crème Fraiche, Pumpernickel Toast	
<b>Breakfast Tacos</b>	14
Castile Chorizo, Scrambled Free Range Eggs, Caramelized Onions, Heirloom Tomato Caponata, Avocado Crema, Chimichurri	

SAMMY'S

<b>Grilled Free Range Chicken</b>	14
Queso Mahon, Frissee, Pickled Papaya Salsa, Soffrito Aioli, House Focaccia	
<b>Blackout BLT</b>	15
Peppered Bacon, Bloody Mary Aioli, Fried Green Tomato, Red Onion, Baby Gem Lettuce, Fried Egg, Pumpernickel	
<b>Gulf Black Grouper (Fried or Grilled)</b>	16
House Spanish Pancetta, Citrus Remoulade, Pink Grapefruit Escabeche, Yucca Boulle	
<b>Queso Plancha</b>	13
Port Salut Cheddar, Mahon, Manchego Cheese and Queso De Cobra, Roast Pepper Piperade, Baby Arugula, Grilled Heirloom Tomato, Jalapeno Pepper Jam, Country Loaf	

\* 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.

## WINES 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 Veneto 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	36
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	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 Light	Import	5.5
Florida Avenue	Domestic	6.5	Guinness	Import	6.5
Heineken	Import	5.5	Magic Hat #9	Domestic	6
Magner's Cider	Import	7	Maduro Brown Ale	Domestic	5.5
Miller Lite	Domestic	5	Michelob Ultra	Domestic	5
Modelo Especial	Import	6	Samuel Adams Light	Domestic	5.5
Sierra Nevada	Domestic	5.5	Stella Artois	Import	5.5
St Paulies	Import	5	Yuengling	Domestic	5

### MARTINIS

<b>Blueberry Emocion</b>	10
Van Gogh Acai Vodka, Navan, Lime slice, Simple syrup blueberries	
<b>Lychee T</b>	11
Kai Lychee Vodka, Hendricks Gin, lemon juice, Zen green tea, fresh mint	
<b>Three Olive Martini</b>	14
Grey goose Vodka or Bombay Sapphire Gin, Olive Juice, Three stuffed olives, crab, shrimp, and caviar	
<b>Key Lime Martini</b>	11
Keki, Absolut vanilla vodka, Liquor 43 cream	
<b>Perfecto Pera</b>	11
Absolut pear vodka, Lime juice, pear puree Prosecco	
<b>Coquetear Martini</b>	11
Mango infused Rum, Chambord, Cranberry juice, Sauvignon Blanc	
<b>Naughty Grapefruit</b>	11
Absolut Ruby Red Grapefruit Vodka, X-Rated Fusion Liqueur, topped with a splash of Prosecco	

### COCKTAILS

<b>Acai Caipirinha</b>	12
Leblon Cachaca, Cedilia Acai Liqueur, fresh lime, mix berries, simple syrup, mix fresh berries	
<b>Hot Mama</b>	11
Partida Blanco Tequila, fresh limes, Agave Nectar, cucumber, jalapeno and cilantro	
<b>Orange Mojito</b>	11
Patron Citronage Orange Liqueur, Fresh lime juice, simple syrup, fresh orange, and mint leaves	
<b>The Antioxidant</b>	11
Veev Acai Liqueur, fresh lemon juice, Agave Nectar, fresh blueberries	
<b>The Brazilian</b>	11
Veev Acai spirit, Funkin fruit puree, Pom Pomegranate juice	
<b>Peruvian Sunset</b>	11
Barsol Pisco, St-Elder Elderflower Liqueur, Ruby red grapefruit juice, Grenadine, fresh lime juice	
<b>White Peach Sparkling Sangria</b>	11
Barsol Pisco, Combier Peche de vinge, Sour mix, Prosecco	
<b>Café y Chocolate</b>	12
Patron XO café Liqueur, Patron XO café Dark Cocoa, Monin cinnamon syrup, Almond Milk	
<b>Puesta del Sol</b>	12
Coconut Rum, Stolichnaya Vodka, Baileys, Kaluha, Amaretto, Cream of coconut, Chocolate syrup, nutmeg	
<b>Bella Dama</b>	12
Dark Rum, Light Rum, 151 Rum, Kaluha, fresh lime juice and Pineapple juice	