

# CASTILE

RESTAURANT • LOUNGE • ROOFTOP

## DINNER

TAPAS

<b>Raw Oysters Castile</b>	15
<b>Baked Oysters Zamora</b>	23
Jumbo Lump Crab, Worcestershire Butter, Sherry Roasted Pepper Piperade, Parmesan, Panko	
<b>Mussels Zamora</b>	16
Sambuca, Fennel, Blood Orange, Heirloom Tomato, Fresh Herbs, Grilled Baguette	
<b>Tenderloin Tartare</b>	19
Fried Quail Eggs, Lobster Mango Cole Slaw, Bone Marrow Hollandaise	
<b>Jumbo Lump Crab Cocktail</b>	16
Mojito Mignonette, Pink Grape Fruit Escabeche, Avocado Crema, Boniato Chips	
<b>Yellow Fin Tuna Poke</b>	16
Citrus Trinity, Sesame Oil, Soy, Tomatillo Lychee Salsa, Crispy Lotus Root	
<b>Lobster Fries</b>	15
Bouillabaisse, Brulee Orange, Citrus Remoulade	
<b>Corn Meal Crusted Calamari</b>	13
Hot Slaw, Smoked Paprika Lime Honey, Spicy Cilantro Avocado Aioli	
<b>Smoked Crispy Chicharrons</b>	12
Castile Cured and Smoked, Tamarind Gastrique, Jicama Habanero Pina Slaw	
<b>El Gigante Albondiga</b>	15
8oz House Ground Lamb and Beef, English Peas, Asparagus, Sherry Mushroom Cream	
<b>Candy Cane Beet Tartare</b>	13
Shaved Goat Cheese, Grape Must, Smoked Pistachios, Preserved Lemon, Grilled Sourdough Baguette	
<b>Roasted Vegetable Endive Poppers</b>	12
Toasted Arugula Vinaigrette, Ratatouille, Shaved Pecorino, Black Truffle Pearls	
<b>Maine Lobster Ajillo</b>	15
Spanish Smoked Paprika, Garlic, Chablis, Sweet Onions, Serrano Peppers, Grilled Focaccia	

SALAD SOUP

<b>Daily Chefs Creation (Soup of the Season)</b>	Ask Your Server
<b>Baby Arugula Salad</b>	14
Panko Crusted Goat Cheese, Crispy Serrano, Seasonal Berries, Pomegranate Vinaigrette	
<b>Baby Gem Salad</b>	13
Spiced Walnuts, Cabrales, Fuji Apple, Warm Bacon Vinaigrette, Smoked Poached Egg	
<b>Heirloom Watercress</b>	12
Grilled Hearts of Palm, Heirloom Tomato, Lotus Root Crisps, Cilantro Sambal Lime Vinaigrette	
<b>Heirloom Tomatoes and Burrata</b>	14
Fig Balsamic Redux, Candied Orange Zest, Grilled Sourdough Baguette	

ENTREES

<b>Seared Diver Scallops</b>	29
Creamed Corn Casserole, Candied Pancetta, Smoked Tomato and Jalapeno Prosecco Cream	
<b>Black Grouper Cheeks</b>	24
Jamon Serrano Crisp, Avocado Kaffir Crema, Heirloom Tomato Caponata, Mojito Vinaigrette	
<b>Plancha Yellow fin Tuna</b>	27
Chipotle Crema, Yuzu Gastrique, Pickled Papaya Salsa, Micro Amarenth	
<b>Oak Grilled Market Catch</b>	Market Price
Pink Grapefruit Escabeche, Cilantro Oil, Pink Grapefruit Vinaigrette	
<b>Pasta De La Tierra</b>	21
Wild Mushrooms, Heirloom Tomatoes, Fresh Herbs, Meyer Lemon, Pappardelle, Pickled Pearl Onion Butter	
<b>Jumbo Lump Crab Cake</b>	28
Smoked Pistachio Crumble, Tomatillo Lychee Salsa, Lychee Gastrique	
<b>Roast Pollo</b>	22
Roast Vegetable Ratatouille, Cabrales Green Peppercorn Jus, Saffron Oil	
<b>Coconut Curry Braised Short Rib</b>	29
Heirloom Tomato and Cheyote Ragout, Natural Jus	
<b>Harissa Grilled Culotte Steak</b>	25
Himalayan Pink Salt Block, Cilantro, Horseradish Crema, Chimmichurri, Avocado Frites	
<b>Oak Grilled Tenderloin</b>	37
Meyers Prime, White Asparagus, Cilantro Gremolata, Crispy Shallots, Malbec Jus	

SIDES

<b>Yucca Chorizo Hash</b>	7.5	<b>Queso Cotija Fingerling Potatoes</b>	7.5
<b>Okinawan Potato Pave</b>	8	<b>Boniato Mash</b>	8
<b>Coconut Lemongrass Sticky Rice</b>	7		

\* 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, Combiér 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		