

# CASTILE

RESTAURANT • LOUNGE • ROOFTOP

## DINNER

TAPAS

<b>Mussels Zamora</b>	16
Sambuca, Fennel, Blood Orange, Heirloom Tomatoes, 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 Grapefruit 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>Maine Lobster Ajillo</b>	17
Spanish Smoked Paprika, Garlic, Chablis, Sweet Onions, Serrano Peppers, Grilled Focaccia	
<b>Heirloom Tomatoes and Burrata</b>	14
Fig Balsamic Redux, Candied Orange Zest, Grilled Sourdough Baguette	

SALAD SOUP

<b>Chef's Whim</b>	<b>Ask Your Server</b>
<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	

ENTREES

<b>Seared Diver Scallops</b>	29
Creamed Corn Casserole, Candied Pancetta, Smoked Tomatoes and Jalapeno Prosecco Cream	
<b>Black Grouper Cheeks</b>	26
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>	<b>Market Price</b>
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>Roast Pollo</b>	22
Roast Vegetable Ratatouille, Cabrales Green Peppercorn Jus, Saffron Oil	
<b>Coconut Curry Braised Short Rib</b>	29
Heirloom Tomatoes and Cheyote Ragout, Natural Jus	
<b>Harissa Grilled Culotte Steak</b>	25
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>Boniato Mash</b>	8		

\* 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 Lite	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	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	Yeungling	Domestic	5
	MARTINIS	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						
COCKTAILS	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, Combiar 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						