

CASTILE

RESTAURANT • LOUNGE • ROOFTOP

LUNCH

TAPAS

Raw Oysters Castile	15
Mussels Zamora	16
Sambuca, Fennel, Blood Orange, Heirloom Tomato, Fresh Herbs, Grilled Baguette	
El Gigante Albondigas	15
House Ground Lamb and Beef, Peas, Sherry Mushroom Cream	
Yellow Fin Tuna Poke	16
Citrus Trinity, Sesame Oil, Soy, Tomatillo Lychee Salsa, Crispy Lotus Root	
Smoked Crispy Chicharrons	12
Castile Cured and Smoked, Tamarind Gastrique, Jicama Habanero Pina Slaw	
Corn Meal Crusted Calamari	13
Hot Slaw, Smoked Paprika Lime Honey, Spicy Cilantro Avocado Aioli	
Candy Cane Beet Tatare	13
Shaved Goat Cheese, Grape Must, Smoked Pistachios, Preserved Lemon, Grilled Sourdough Baguette	
Roasted Vegetable Endive Poppers	12
Toasted Arugula Vinaigrette, Ratatouille, Shaved Pecorino, Black Truffle Pearls	

SALAD SOUP

Soups of the Season	Ask your server
<i>(add any Grilled Fish, Steak or Chicken)</i>	8
Baby Arugala Salad	14
Panko Crusted Goat Cheese, Crispy Serrano, Seasonal Berry, Pomegranate Balsamic Vinaigrette	
Baby Gem Salad	13
Spiced Walnuts, Cabrales, Fuji Apple, Warm Bacon Vinaigrette, Smoked Poached Egg	
Heirloom Tomatoes and Burrata	14
Fig Balsamic Redux, Candied Orange Zest, Grilled Sourdough Baguette	

SAMMY'S

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 Boulle	
Queso Plancha	13
Port Salut Cheddar, Mahon, Manchego Cheese and Queso De Cobra, Roast Pepper Piperade, Baby Arugula, Grilled Green Tomato, Jalapeno Pepper Jam, Country Loaf	
Buenos Dias Burger	13
Hydro Bibb, Pickled Onions, Heirloom Tomato Caponata, Smoked Crispy Chicharron, Aged Manchego, Roast Garlic Aioli	
Buenos Mañana Burger	14
Crispy Serrano, Port Salut Cheddar, Caramelized Onion and Shallot Jam, Fried Free Range Duck Egg, Yucca Boulle	

ENTREES

Black Grouper Cheeks	16
Jamon Serrano Crisp, Avocado Kaffir Crema, Heirloom Tomato Caponata, Mojito Vinaigrette	
Plancha Yellow Fin Tuna	17
Chipotle Crema, Yuza Gastrique, Pickled Papaya Salsa, Micro Amarenth	

SIDES

Arugula Salad	5
Red Onion, Heirloom Tomatoes, Euro Cucumber, Lemon Vinaigrette	
Castile French Fries	5
Boniato Chips	5
Fresh Fruit	5

* 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.

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	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	Import	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

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 Liquor, 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 Liquor, 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		