

# CASTILE

RESTAURANT • LOUNGE • ROOFTOP

## LUNCH

TAPAS

<b>Mussels Zamora</b>	16
Sambuca, Fennel, Blood Orange, Heirloom Tomato, Fresh Herbs, Grilled Baguette	
<b>Yellow Fin Tuna Poke</b>	16
Citrus Trinity, Sesame Oil, Soy, Tomatillo Lychee Salsa, Crispy Lotus Root	
<b>Smoked Crispy Chicharrons</b>	12
Castile Cured and Smoked, Tamarind Gastrique, Jicama Habanero Pina Slaw	
<b>Corn Meal Crusted Calamari</b>	13
Hot Slaw, Smoked Paprika Lime Honey, Spicy Cilantro Avocado Aioli	

SOUPS & SALADS

<b>Chef's Whim</b>	Ask your Server
<i>(add any Grilled Fish, Steak or Chicken)</i>	
<b>Baby Arugula Salad</b>	14
Panko Crusted Goat Cheese, Crispy Serrano, Seasonal Berries, Pomegranate Balsamic Vinaigrette	
<b>Baby Gem Salad</b>	13
Spiced Walnuts, Cabrales, Fuji Apple, Warm Bacon Vinaigrette, Smoked Poached Egg	
<b>Heirloom Tomatoes and Burrata</b>	14
Fig Balsamic Redux, Candied Orange Zest, Grilled Sourdough Baguette	

MAINS

<b>Grilled Free Range Chicken</b>	14
Queso Mahon, Frisee, Pickled Papaya Salsa, Soffrito Aioli, House Focaccia	
<b>Gulf Black Grouper (Fried or Grilled)</b>	16
House Spanish Pancetta, Citrus Remoulade, Pink Grapefruit Escabeche, Yucca Boule	
<b>Blackout BLT</b>	15
Peppered Bacon, Bloody Mary Aioli, Fried Green Tomato, Red Onion, Baby Gem Lettuce, Fried Egg, Pumpernickel	
<b>Buenos Dias Burger</b>	13
Hydro Bibb, Pickled Onions, Heirloom Tomato Caponata, Smoked Crispy Chicharron, Aged Manchego, Roast Garlic Aioli	
<b>Buenos Mañana Burger</b>	14
Crispy Serrano, Port Salut Cheddar, Caramelized Onion and Shallot Jam, Fried Free Range Duck Egg, Yucca Boule	
<b>Black Grouper Cheeks</b>	18
Jamon Serrano Crisp, Avocado Kaffir Crema, Heirloom Tomato Caponata, Mojito Vinaigrette	

SIDES

<b>Arugula Salad</b>	5
Red Onion, Heirloom Tomatoes, Euro Cucumber, Lemon Vinaigrette	
<b>Castile French Fries</b>	5
<b>Boniato Chips</b>	5
<b>Fresh Fruit</b>	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 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 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	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	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, Combier 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						