



## Beginnings

House Crafted White

**Bean Hummus \$13**

*Served with Local Honey, Rosemary, Organic Vegetables & Flatbread*

**Truffle Parmesan Chips \$12**

*House Fried Potatoes, Truffle Aioli, Parmesan Regiano, Fresh Herbs*

**Chips & Guacamole \$12**

*Roasted Molcajete Salsa & Guacamole*

**Beer Cheese Dip \$12**

*Warm Guinness & Cheddar Dip with Jalapeno & Tomato, Served with Pretzel Bread*

**Fruit & Cheese Board \$16**

*Selection of Fine Cheese, Lavash Cracker, Assorted Seasonal Fruit*

**Jerk Bacon \$12**

*House Jerked Strips of Smoked Bacon in a Sweet & Spicy Maple Jerk Sauce*

**Grilled Sausage Platter \$16**

*Please Ask Your Server For Our Daily Sausage Assortment! Served with Warm Caraway Kraut, House Mustard, Pickled Mustard, Horseradish Mustard*

**Dragons Den Whole Wings \$14**

*Choice of Honey BBQ, Buffalo, Lemon Pepper, or Sweet Sambal.*

*Served with Ranch, Celery & Carrots*

*Consuming raw or undercooked meats, poultry, seafood, shellfish and eggs may increase your risk of foodborne illness. Food Allergies and Intolerances – please speak to a member of our staff about ingredients in your meal before ordering. Staff may not be able to offer specific advice or make recommendations beyond the common allergen groups. Please be aware that although every care is taken to prevent cross contamination, foods containing allergens including nuts and gluten are handled in the kitchen/food outlet.*

## Greens

**Traditional Wedge Salad \$12**

*Organic Wedge of Iceberg, Aged Shaft's Blue Cheese Crumbles, Smoked Applewood Smoked Bacon, Marinated Tomato, Shaved Red Onion, Blue Cheese Dressing*

**Cali Caesar \$12**

*Organic Romaine, Marinated Tomatoes Shaved Parmesan, Avocado, Croutons, Caesar Dressing*

**Castle Cobb Salad \$14**

*Locally Grown Mixed Baby Greens, Hot House Cucumber, Marinated Tomato, Diced Chicken, Smoked Applewood Bacon, Aged Shaft's Blue Cheese, Red Onions, Soft Boiled Eggs, Champagne Vinaigrette*

**Burrata Caprese Salad \$14**

*Arugula, Goey Burrata Cheese, Heirloom Tomato, Micro Basil, Balsamic Reduction*

**Watermelon Salad \$11**

*Spring Mix, Watermelon, Blue Cheese, Red Onion, Pepitas, Champagne Vinaigrette*

**Add to Any Salad**

+ Chicken Breast \$6

+ Grilled Salmon \$9

+ Steak \$6

**Soup of the Day \$9**

## Flatbreads

### Brussels & Bacon \$14

*Applewood Smoked Bacon, Shaved Brussels, Cheddar Cheese, Firecracker Glaze*

### The Carnivore \$14

*Sausage, Bacon, Pepperoni, Carne, Avocado, Micro Basil*

### Chicken Pesto \$14

*Grilled Chicken, Cheesy Pesto, Crispy Arugula*

### Margherita \$12

*House Margarita Sauce, Fresh Mozzarella, Micro Basil*

### Cheese or Pepperoni \$12

## Burgers & Sandwiches

*All Burgers & Sandwiches Come With Your Choice of Fries, Sweet Potato Tater Tots, or Side Salad*

### Nashville Hot Chicken Sandwich \$16

*Fried Spicy Chicken Breast, Pickles, Lettuce Tomato, Nashville Aioli on Griddled Brioche Bun*

### The House Burger \$17

*Two Corn-Fed Patties, Tillamook Cheddar, Leaf Lettuce, Organic Tomato, Sliced Red Onion, Pickles, and Griddled Brioche*

### Castle Burger \$18

*Two Corn-Fed Patties, Bacon Jam, Caramelized Onions, Horseradish Cheddar, Leaf Lettuce, Organic Tomato, and Griddled Brioche*

### Veggie Burger \$16

*Hand Pressed Veggie Patty, Leaf Lettuce, Organic Tomato, Sun Dried Tomato Aioli, Griddled Brioche Bun*

### Loaded Avocado BLT \$13

*Wheat Bread, Avocado, Farmers Cut Smoked Bacon, Avocado Aioli, Leaf Lettuce, Organic Tomato*

### The Cheddar Chicken Club \$15

*Marinated Chicken Breast, Tillamook Cheddar, Avocado Aioli, Leaf Lettuce, Organic Tomato, and Applewood Smoked Bacon all on wheat bread.*

Add Avocado \$2

Add Bacon \$2

Add Egg \$1

*ENTREES AVAILABLE FROM 5PM – 9PM*

## Ocean

### Charred Salmon \$29

*Cilantro Lime Rice, Mango Salsa, Market Vegetables, Micro Cilantro*

### Bloody Mary Clams & Mussels \$28

*Locally Sourced Clams & Mussels, Featuring Cutwater Spirits Bloody Mary Sauce*

### Market Catch (Market Price, see server for details)

*Please ask your server for today's catch of the day!*

## Pasta

### Shrimp Soba Noodles \$26

*Furikake, Jumbo Shrimp, Napa Cabbage, Soba Sauce*

### Coconut Curry Fettuccini \$22

*Rainbow Cauliflower, Market Vegetables, Spicy Coconut Curry*

### Chicken Pesto \$25

*Free-Range Natural Chicken, Artichoke Hearts, Broccoli,  
Cherry Tomato, Rigatoni Pasta, Creamy Pesto Sauce*

## Land

*Our entire selection hand-cut steaks are aged, California grown Brandt Beef™*

### Ribeye \$29

*16-Ounce Bone-In Ribeye, Garlic Herb Butter,  
Cheddar Mashed Potatoes, Herb-Roasted Market Vegetables*

### New York \$30

*12-Ounce Strip Steak, Garlic Herb Butter,  
Cheddar Mashed Potatoes, Herb-Roasted Market Vegetables*

### Filet Mignon \$39

*9-Ounce Filet, Garlic Herb Butter, Truffle Fingerlings, Market Vegetables*

### Pan Seared Chicken \$25

*10-Ounce Free-Range Skin-On Chicken Breast, Herb Spiced Rum Glaze,  
Cheddar Mashed Potatoes, Market Vegetables*