VERDUGO TERRACE AT

[ACT 1]

EXT. VERDUGO TERRACE - OVERLOOKING THE HILLS - SUNSET

WINES

SPARKLING

Benvolio, Prosecco, Frulli, Italy 14 58

Domain Chandon, Brut, California 16 64

WHITE WINES

Matua, Sauvignon Blanc, Marlborough New Zealand 13 52

Chateau Souverain, Chardonnay, California 14 58

Cambric Clone 4, Chardonnay, Santa Maria Valley 14 58

Freemark Abbey, Chardonnay 17 72

Napa Valley 2017 18 72

Kung Fu Girl, Riesling, Washington 12 46

Conundrum, White Blend, California 14 58

ROSE

Sunseeker, California 15 52

RED WINES

La Crema, Pinot Noir, Willamette 15 58

Kendall-Jackson Vintner's Reserve, Merlot, Sonoma 15 60

Chateau Souverain, Cabernet Sauvignon, California 15 44

Arrowood, Cabernet Sauvignon, "Sonoma Estates", Sonoma County 16 64

Conundrum, Red Blend, California 15 58

COCKTAILS

SUGAR LIPS
Grey Goose Vodka, Cointreau and FAM Liqueur with Citrus and Baby's Breath 15

ONE IN A MELON
Casamigos Blanco Tequila, Lime, Watermelon and a pinch of Pink Himalayan Salt with Mint and Dehydrated Lime 15

MARGARITA
Milagro Blanco Tequila with Lime and a Pink Salt Rim 15

MOSCOW MULE
Tito’s Vodka with Ginger Beer and Candied Ginger 15

Hanky Panky
Bacardi 10 Run, Aaaro Montenegro, Velvet Falernum, Lime and Orgeat with Mint and Powdered Sugar 15

DON PEDRO OLD FASHIONED
Ingeal Mezcal stirred with Spiced Bourbon Reduction and PX Nectar 15

WILSON!
Monkey Shoulder Whisky with Orange Curacao and Maple Syrup Finished with Gordonan 15

GIN MEMBERSHIP
Monkey 47 Gin and Fever Tree Tonic with Juniper Berries, Dehydrated Citrus, Mint, Sage, Rosemary and Prosecco 15

BEER

BUD LIGHT 7

CORONA 7

HEINEKEN 7

STELLA 7

ANTHEM CIDER 8

[ACT 2]

EXT. VERDUGO TERRACE - STAR GAZING - EVENING

CHEESE AND CHARCUTERIE BAR

We have teams of chefs who have curated a program of artisanal meats and cheese. Available as a plate of 5 selections and served with Chef accoutrements 26

RULO "GRIMM BRULEE" Goat’s Milk with Creme Brulee Notes from Spain 17

PROSCIUTTO DE PARMA 18-month Aged Ham from Italy

ST. ANDRE Hard and Nutty Goat’s Milk Cheese from Holland

EWEHORIA Goat’s Milk Triple Cream from France

SALAMETTO PICANTE Seasoned with pimenton de la vera Aged 30 days

SALADS

LITTLE GEN CAESAR (GF) Shaved Parmesan, Gluten Free Garlic Bread Crumbs, Gasp Cepers 14

MIXED GREENS (V) (GF) Seasonal Blend of Organic Greens, Avocado, Tomatoes, Smoked Tomato Vinaigrette 14

VEGETABLE "ABSTRACT" (GF) An Assortment of Raw and Cooked Hand-Cultivated Vegetables, Zinfandel Vinaigrette 15

STARTERS

TRUFFLE FLATBREAD Mushrooms, Ricotta, Grana Padano 19

PROSCIUTTO AND BURRATA FLATBREAD Blistered Tomatoes, Pesto 18

STEAK TARTARE Prime Beef Tartare, Quail Egg, Grilled Bread 19

CHILLED OYSTERS (GF) Half Dozen, East and West Coast, Ancho Chili Cocktail Sauce, Signature Red Wine Reduction 14

SHRIMP COCKTAIL (GF) Citrus Poached, Ancho Chili Cocktail Sauce, Lemon 18

SALMON POKE Avocado, Wakame, Pickled Shallots, White Ginger Yuzu 15

ENTREES

SWEET CHEESE! Manchego and Prosciutto de Parma, Shallot Marmalade, Truffle Scented Honey, Housemade Garlic and Onion Potato Chips 22

ZINPANDEL BRAISED SHORT RIB Truffle Whipped Potato, Ranch Scented Onion Rings, Bernaise 36

50 DAY DRY AGED RIBEYE 14oz 50/50 Mash, Bordelaise 48

REVER PAYS PRIME SKIRT STEAK 8 oz 50/50 Mash, Bordelaise 42

GRILLED CHICKEN SANDWICH Jalapeño Avocado Aioli, Black Pepper Thick Cut bacon, Tomato, Little Gem Lettuce, Housemade Garlic and Onion Potato Chips 18

DRIED ABD PATTY MEAL 30 Day Dry Aged Signature Blend, Grilled Chees, Secret White Truffle Sauce, Garlic and Onion Potato Chips 22

GIANT PRAWNS Garlic, Lemon, Scallions and Harissa. Served with Seasonal Vegetable Embobs 39

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CERTIFIED SANITIZED Specialty Restaurants Corporations number one priority is the health and safety of our teams, guests, partners and community. We are implementing new social distancing measures and safety standards including daily Employee Wellness Screenings, utilizing an Electrostatic Sanitation Spray System, strict adherence to CDC and National Restaurant Association Guidelines and much more. Ask a team member or visit www.specialtyrestaurants.com/safety for more details.

CONSUMER ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness ... INFORMATION: There is risk associated with eating raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. IF UNSURE OF YOUR RISK CONSULT A PHYSICIAN.

www.castawayburbank.com