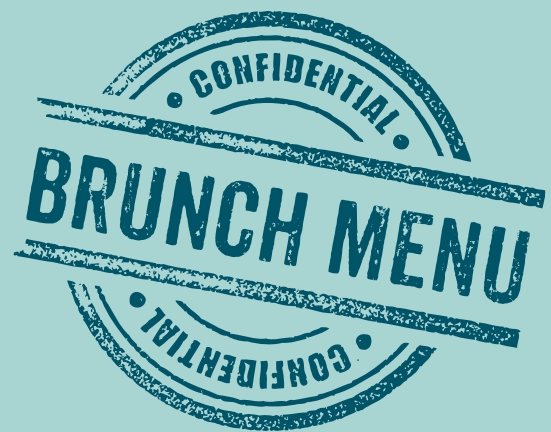




Castaway

by
Perry Pollaci, Executive Chef



Version: 4

110819-8937

www.castawayburbank.com

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[ACT 1]

INT. CASTAWAY PATIO - LIVELY - SOAKING UP THE SUN

[FADE IN]

BRUNCH COCKTAILS

(SPIKED MILKS)

Remember drinking the milk after you finished your cereal? Be a kid again.

THEY'RE ALWAYS AFTER ME LUCKY CHARM

Seven more with Kalani Coconut Rum 11

**GRAVE THOSE CRAZY CINNAMON TOAST
CRUNCH SQUARES?**

Mostly when it has Calwise Spiced Rum 11

**CANDY?!... FOR BREAKFAST? IT'S REESE'S
PUFFS CEREAL!**

With a little Heering Coffee Liqueur for good measure 11

(BOTTOMLESS MIMOSAS)

Mix and match your bottomless mimosas for 22

CASTAWAY SIGNATURE ORANGE MIMOSA

LAVENDER ACTIVATED CHARCOAL LEMONADE MIMOSA

FRESH CUCUMBER AND MINT MIMOSA

PINEAPPLE JALAPEÑO MIMOSA

(PUNCHES - LARGE SERVES 4 TO 6)

WILDWOOD PUNCH

Los Javis Mezcal with Passion Fruit blended with Pineapple Juice
and Suze 13 / 62

ISLANDS IN THE SKY

Bacardi Superior and Ron Zacapa 23yr Rum with Tropical Juices
and Allspice 13 / 62

[ACT 2]

CHEESE AND CHARCUTERIE BAR

We have a team of Chefs who have curated a program of artisanal meats and cheese. Please feel free to chat with them or ask any one of us for our favorites.

Available as a plate of 4 (21) or 7 (34), served with Chef accoutrements.

(MEAT)

BRESAOLA

Cured and air-dried beef tenderloin from Italy

CULATELLO DI ZIBELLO

Rear leg of pig aka "little ass" from Italy

VENTRICINI SALAMI

High fat and coarse ground with chili & paprika from Italy

SPINATA PICANTE SPICY ITALIAN SALAMI

Smoky and spicy chorizo from Italy

DUCK PROSCIUTTO

Spiced magret breast from France

(CHEESE)

ST. ANDRE

Cow's milk triple cream from France

RED DRAGON

Cow's milk cheddar with mustard seed and welsh brown ale from England

MIDNIGHT MOON

Hard and nutty goat's milk cheese from Holland

CABRALES

Cow's milk blue cheese from Spain

EWEPHORIA

Sheep's milk gouda from the Netherlands

RULO DE CABRA

Goat's milk with crème brûlée notes from Spain

TARTINES

Served on grilled rustic country bread brushed with imported olive oil.

CRUSHED AVOCADO

Cilantro, lime, chili and 24-hour tomatoes 12

SEARED TUNA

Avocado, nicoise olives, piquillo peppers, crisp capers and lemon 17

RICOTTA-HONEY-STRAWBERRY

Balsamic marmalade 10

SALADS

Eat your veggies!

Add a co-star to complement: Chicken 12, Shrimp 13, Salmon 15, Seared Tuna 16

(Ensemble)

BABY KALE CAESAR

Taylor Farm's Kale. Imported Spanish White Anchovy.
Whipped Ricotta. Gluten Free Croutons 14

ORGANIC BABY GREENS (V)

Kenter Farm Greens. Shallots. Red Wine Vinaigrette.
Crudit  Vegetables. Roasted Grapes 14

MARKET BEETS (V)

Bebe Farm Beets. Vegan Goat Cheese. Vanilla. Honey. Asian Pear.
Tapioca "Caviar" 15

TWO, IF BY SEA

CHILLED OYSTERS

Half Dozen. East and West Coast. Ancho Chili Cocktail Sauce.
Asian Pear Mignonette 18

SHRIMP COCKTAIL

Citrus Poached. Ancho Chili Cocktail Sauce. Lemon 16

POINT VICENTE CALAMARI

Flash Grilled. Piquillo Peppers. Tomato. Crimini Mushroom.
Citrus 15

CHARRED OCTOPUS

Crispy peewee potato, squid ink emulsion and 24 hour
tomatoes 18

DUNGENESS CRAB CAKE

Brentwood Grilled Corn. Lime. Chipotle Aioli. Popcorn
Powder 18

IMPERIAL SEAFOOD TOWER

Oyster. Shrimp. Snow Crab. Lobster. Jonah Crab. Peruvian
Scallops. Salmon Poke 175

[ACT 3]

THE BRUNCHY STUFF

SCOTTISH SMOKED SALMON

Warm potato cake, crème fraiche, hard boiled egg, Petrossian trout roe and caviar 22

CRAB CAKE BENEDICT

Poached egg, roasted potatoes, grilled asparagus, chipotle hollandaise and caviar 21

SMOKED SALMON BENEDICT

Poached egg, roasted potatoes, grilled asparagus, classic hollandaise and salmon roe 22

SHORT RIB BENEDICT

Poached egg, classic hollandaise, waffles, vine roasted tomato, grilled asparagus 28

CHICKEN & WAFFLES

Crisp chicken breast, roasted honey sriracha glaze with smoked maple syrup 19

LOBSTER & WAFFLES

(the super star)

Masago tempura lobster tail and orange scented waffles and smoked maple syrup 37

LOBSTER POT PIE

1 lb. Maine Lobster, Thai curry coconut veloute, green apple, poached egg and puff pastry 38

FRENCH TOAST

That's thick cut with fluff, cinnamon and cognac roasted golden apples, nutella and spiced maple syrup 17

SHRIMP & GRITS

Anson mills grits, tiger shrimp, tomato and poached egg with sweet garlic chips 18

HANGOVER HASH

Port wine braised short rib, wild mushrooms, roasted potatoes and poached eggs 22

STEAK AND EGGS "BENEDICT"

Poached eggs, crisp potato cakes, chimichurri and vine roasted tomato

HANGER STEAK, Snake River Farms 24

WAGYU SKIRT STEAK, Mishima Reserve 32

BLACK ANGUS FILET, Revier Cattle Company 38

ORA KING SALMON BLT BURGER

Heirloom tomato, Nueske bacon, chipotle aioli, squid ink bun
and caviar frites 24

CASTAWAY'S BURGER

House blend beef with pepper jack cheese, smoked bacon, arugula,
chipotle aioli and fries 18

BEYOND MEAT(LESS) BURGER ← *Vegetarian*

Shallot marmalade, lemon aioli, smoked gouda, confit tomato and fries 16

SUPPORTING CAST

You can't win an Oscar on your own.

FRIED EGGS 6

BACON 6

POTATO CAKES 6

CRISPY HOUSE FRIES 7

CHICKEN SAUSAGE 6

LIGHTLY GRILLED ASPARAGUS 9

[FADE OUT]