BRUNCH

BY CZARINA SICO, CHEF DE CUISINE AND SAMUEL JUNG, CHEF DE CUISINE

BRUNCH COCKTAILS

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

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 12

CRAVE THOSE CRAZY CINNAMON TOAST CRUNCH SQUARES? Mostly when it has Calwise Spiced Rum 12

CANDY?! FOR BREAKFAST? IT'S REESE'S PUFFS CEREAL! With a little Heering Coffee Liqueur for good measure 12

STARTERS

CITRUS “BUFFALO” SAUCE, TEMPURA PEPPERS AND ONIONS 18

LUMP CRAB, GRILLED CORN SALAD, CHIVES, PEPPERS, CHIPOTLE AIOLI 18

HAZELNUT VINAIGRETTE, CINNAMON, CURRANTS, FRESNO CHILI 15

THAI CHILI GLAZE, YOUNG COCONUT, BASIL, MINT 14

TRUFFLE, BACON AND ONION MARMALADE, RED DRAGON CHEDDAR, SPICY KETCHUP 18

SHORT RIB MARMALADE, RUSTIC BREAD 19

RAW BAR

CHILLED OYSTERS (GF) HALF DOZEN, EAST AND WEST COAST, ANCHO CHILI COCKTAIL SAUCE, SIGNATURE RED WINE MIGNONETTE 24

CITRUS POACHED, ANCHO CHILI COCKTAIL SAUCE, LEMON 18

OSTERS, SHRIMP, SNOW CRAB, LOBSTER, JONAH CRAB, PERUVIAN SCALLOPS 175

CHEESE AND CHARCUTERIE BAR
We have a team of Chefs who have curated a program of artisanal meats and cheese. Available as a plate of 4 (22) or 7 (35) and served with Chef accoutrements.

(CHEESE)

COW’S MILK TRIPLE CREAM FROM FRANCE

COW’S MILK CHEDDAR WITH MUSTARD SEED AND WELSH BROWN ALE FROM ENGLAND

HARD AND NUTTY GOAT’S MILK CHEESE FROM HOLLAND

SHEEP’S MILK GOUDA FROM THE NETHERLANDS

GOAT’S MILK WITH CREME BRULEE NOTES FROM SPAIN

(MEAT)

CURED AND AIR-DRIED BEEF TENDERLOIN FROM ITALY

AGED 30-DAY AND SEASONED WITH PIMENTON DE LA VERA

18-MONTH AGED HAM FROM ITALY

DRIED-CURED PORK SHOULDER FROM ITALY, FLAVORS OF BLACK PEPPER AND GARLIC

08/17/2020 - *Menu is subject to change.

CastawayBurbank.com
**THE BRUNCHY STUFF**

**CRABCAKE BENEDICT** Poached Egg, Roasted Potatoes, Broccolini, Chipotle Hollandaise, Caviar 21

**SMOKED SALMON BENEDICT** Poached Egg, Roasted Potatoes, Broccolini, Hollandaise, Salmon Roe 22

**SHORT RIB BENEDICT** Poached Egg, Hollandaise, Waffle, Herb Roasted Tomato, Grilled Asparagus 28

**CHICKEN AND WAFFLES** Crisp Chicken Breast, Roasted Honey Sriracha Glaze, Smoked Maple Syrup 21

**COCONUT SHRIMP AND WAFFLES** Orange Scented Waffle, Coconut Shrimp Tempura, Buffalo Sauce, Smoked Maple Syrup 20

**FRENCH TOAST** Thick Cut, Fluff, Cinnamon, Cognac Roasted Golden Apples, Nutella, Spiced Maple Syrup 19

**HANGOVER HASH** Port Wine Braised Short Rib, Wild Mushrooms, Roasted Potatoes, Poached Eggs 23

**CASTAWAY DRY AGED BURGER** Bacon Onion Marmalade, Black Truffle, Tomato Confit, Aged Cheddar, Shoestring Fries 22

**BEYOND MEATLESS BURGER** Crushed Avocado, Tomato Confit, Aged Cheddar, Chipotle Aioli, Shoestring Fries 19

**PAN SEARED ATLANTIC SALMON** Roasted Potatoes, Garlic Caper Butter Sauce, Seasonal Vegetables 34

**STEAK AND EGGS BENEDICT**
- Poached Eggs, Toasted Brioche, Chimichurri, Herb Roasted Tomatoes
- **30-DAY DRY AGED RIBEYE (REVIER CATTLE COMPANY)** 50
- **FILET (CAPE GRIM, GRASS-FED, PASTURE RAISED)** 35
- **PRIME ANGUS SKIRT STEAK (REVIER CATTLE COMPANY)** 32

**TARTINES**

Served on grilled rustic country bread brushed with imported olive oil

**CRUSHED AVOCADO** Cilantro, Lime, Chili, Cured Tomato 14

**MARINATED TOMATO** Basil Whipped Ricotta, Aged Balsamic 14

**PARMA HAM** Truffle Whipped Ricotta, Mint, Extra Virgin Olive Oil 15

**SIDES**

**SHOESTRING FRIES** Parmesan, Rosemary, Parsley 8

**APPLEWOOD SMOKED BACON** 6

**TWO FRIED EGGS** 6

**ROASTED POTATOES** 7

**GRILLED BROCCOLI AND BROCCOLINI** Garlic Confit, Chili Flakes, Broccoli Purée 9

**WAFFLE** 6