

CASTILE

RESTAURANT • LOUNGE • 360° ROOFTOP

APPETIZERS

TRUFFLE FRIES 12

crisp fried | truffle oil | shaved Parmesan
micro basil parsley | black garlic aioli

ZAMORA CHICKEN WINGS 14

fried | tossed in pesto | black garlic aioli

GROUPEL BITES 15

fresh black grouper flash fried
lemon caper creme

CRISPY CALAMARI 14

hot cherry peppers | pesto aioli

TOMATO BASIL *cup* 6 | *bowl* 10

Z-WRAP 16

fresh spinach | feta | boursin & braised chicken
hummus | bruschetta | tzatziki

SALADS

add chicken 5 | shrimp 7 | salmon 8

Make it a wrap additional 3, served with fruit

CAESAR 11

romaine | shaved Parmesan
house made croutons | Caesar dressing

Z-SALAD 12

Arcadian lettuce blend | mandarin oranges
fried prosciutto | seasonal berries | Gorgonzola
crumbles | charred lemon vinaigrette

MEDITERRANEAN 12

romaine | Arcadian mixed green blend
cucumber | tomato | feta | Kalamata olives
red onions | white balsamic vinaigrette

FLATBREADS

CAPRESE 15

garlic oil | cherry tomatoes | mozzarella | basil

MEDITERRANEAN 17

sliced steak | Kalamata olives | artichoke hearts
blue cheese crumbles | crispy onions
Gorgonzola cream | balsamic glaze

HANDHELDS

Served with fries, soup or fruit

FISH OR SHRIMP TACOS 17

fried grouper or grilled shrimp
red cabbage | avocado slices | cilantro lime crema

STEAK TACOS 18

guacamole | pico de gallo | queso fresco

CHICKEN BLT 16

grilled chicken | bacon | lettuce | tomato
avocado | black garlic aioli | brioche

Z-BURGER 17

fried prosciutto | Halloumi cheese
black garlic aioli | brioche

CHEESEBURGER 16

bacon | cheddar | brioche

SALMON BURGER 16

grilled | arugula | pickled red onion
lemon aioli | brioche

**Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

Parties of 8 or more are subject to a 20% automatic gratuity.

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SIGNATURE COCKTAILS

DE'VINE ROOTS 14

Roots of Ruin Gin | tonic syrup | watermelon puree
elderflower liqueur | lime juice

ESSENCE OF SUMMER 14

Grey Goose | Prosecco | basil | watermelon purée
lemon juice

THE RED LADY MARGARITA 14

Don Julio Blanco | cabernet sauvignon | lime juice
agave | black salt rim

CASTILE NIGHTCAP 16

Grey Goose | Kahlua | espresso

TAILORED OLD FASHIONED 16
add wood smoked 2

BITTERS SELECTION
orange | chocolate

BOURBON SELECTION
Old Forester - oak & pine notes
Yellowstone - hints of vanilla and caramel

SIMPLE SYRUP
cinnamon apple | maple
spiced honey

WINES *by the glass*

SPARKLING

	Split
La Marca Sparkling Prosecco	11
Mionetto Brut Prosecco, Italy	12
Mionetto Brut Rose Prosecco, Italy	12
Chandon Brut, France	15
Mumm, Napa Valley	18

WHITE

	6oz	9oz
PINOT GRIGIO		
Barone Fini, Italy	9	13
Acrobat Pinot Gris, Oregon	13	18

SAUVIGNON BLANC

Crossings Sauvignon Blanc, New Zealand	10	14
Kim Crawford Sauvignon Blanc, New Zealand	12	17

CHARDONNAY

Josh Cellars, California	11	16
Chalk Hill, Sonoma	12	17
La Crema, Monterrey	13	18
Girard, Napa Valley	17	23

INTERESTING WHITES

Essence Riesling, Germany	10	14
7 Daughters Pink Moscato, California	8	11

ROSE

	6oz	9oz
Bieler Savine, Provence	9	13
Calafuria Rose, Italy	12	17

REDS

	6oz	9oz
PINOT NOIR		
Josh Cellars, California	9	13
Meiomi-California	12	17
Four Graces-Willamette	15	21

MERLOT

H3 by Ste Michelle, Washington	9	13
Ferrari Carrano, Sonoma	15	21

CABERNET SAUVIGNON

Wente, California	11	16
Joel Gott, California	12	17
Rodney Strong, Alexander Valley	16	22
Napa Cellars, Napa Valley	18	24

RED BLENDS

Unshackled by Prisoner Wine Co., California	15	21
Clos de Los Siete, Mendoza	13	18

DISTINCTIVE REDS

Terrazas De Los Andes Malbec-Argentina	12	17
Prunotto Barbera d Asti-Piedmont	12	17
Edmeades Old Vine Zinfandel, Mendocino	14	19