

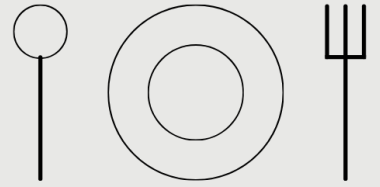
all day menu

BITE-SIZE BLISS

CALIFORNIA CAESAR SALAD	\$14
Hearts of Romaine, Crouton, Reggiano, Heirloom Tomato, Avocado Caesar Dressing	
BRUSSEL SPROUT SALAD	\$15
Apple, Pickled Onions, Manchego, Pomegranate, Bacon Vinaigrette	
CASSARA CHICKEN WINGS	\$19
Choice of Sauce (Gochujang, Buffalo, or Garlic Parmesan), Carrot, Cucumber, Ranch	
BUFFALO CAULIFLOWER	\$19
Buffalo Sauce, Celery, Carrots, Ranch Dressing	
MINI BAKED BRIE	\$18
Cranberry, Maple, Pecan, Orange, Crostini	
GARDEN HUMMUS	\$16
Grilled Pita, Cucumber, Carrot, Tinkerbells, Cherry Tomatoes	
SHRIMP COCKTAIL	\$24
Mexican Shrimp, Lemon, Atomic Cocktail Sauce	

SIGNATURE PLATES

FLAT IRON STEAK	\$35
Charred Broccolini, Bourbon Garlic Cream Sauce	
VERLASSO SALMON	\$34
Brussel sprouts, bacon, fingerling potatoes, maple butter	
BLT FLATBREAD	\$18
Applewood Bacon, Arugula, Heirloom Tomatoes, Mozzarella, Blue Cheese	
MARGHERITA FLATBREAD	\$17
Tomato, Mozzarella, Basil, Extra Virgin Olive Oil, Balsamic Glaze	
CASSARA BURGER & FRIES	\$21
½ Pound Custom Blend Patty, Grilled Onion, White Cheddar, House Sauce, Lettuce, Tomato, Pickles	
TURKEY CLUB & FRIES	\$19
Sliced Turkey, Bacon, Onion, Tomato, Avocado, Swiss, Sourdough	
BANH MI CHICKEN BURGER	\$21
Sriracha Aioli, Carrots, Cucumber, Jalapeno, Served with Fries	
TUNA POKE BOWL	\$28
Brown rice, cucumber, avocado, edamame, sesame, sriracha mayo, green onions, cilantro	
BARBACOA STREET TACOS	\$21
Cabbage, Radish, Cilantro, Lime Crema	
KID'S MENU	
FRESH VEGGIE PLATE	\$6
Carrots, Cucumber, Broccoli, Ranch	
CHICKEN TENDERS	\$12
Golden Fried, Served with Fries	
CLASSIC FLATBREAD	\$12
Tomato Sauce, Mozzarella	
GRILLED CHEESE	\$12
Cheddar Cheese on Sourdough, Served with Fries	
CHEESEBURGER	\$13
1/4 Pound Custom Blend Patty, Cheddar, Served with Fries	



CASSARA
KITCHEN + BAR

SIDES

GRILLED CHICKEN	\$8
GRILLED SHRIMP	\$9
TRUFFLE FRIES	\$8
FRIES	\$6



Let's eat!

SWEET FINALE

CHEESECAKE	Seasonal Berries, Raspberry puree \$10
RUSTIC APPLE TART	Cinnamon, Caramel Sauce, Vanilla Gelato \$12
COPPE 3 CHOCOLATES	Triple Chocolate Mousse, Strawberry \$12

Consuming raw or under-cooked meat, poultry, fish, shellfish, or eggs may increase your risk of foodborne illnesses.

beverages

CRAFTED COCKTAILS

KENTUCKY SMASH \$16
Buffalo Trace Bourbon, Mint Leaves, Lemon Juice, Blackberries, Garnished with Mint & Lemon Wheel

BOURBON N' BASIL \$16
Buffalo Trace Bourbon, Honey, Sugar Cube, Muddled Basil Leaves, Garnished with Lemon Wheel & Basil

JALISCO SUNSET \$16
Teremana Tequila, Aperol, Grapefruit Juice, Pineapple Juice, Grenadine, Club Soda, Garnished with Grapefruit & Cherries

WHISKEY SOUR \$15
Maker's Mark Bourbon, Lemon Juice, Simple Syrup, Egg Whites

NEGRONI \$15
Tangeray Gin, Campari, Sweet Vermouth

FRENCH \$15
Sapphire Gin, Sparkling Wine, Lemon Juice, Sugar Cube

STRAWBERRY CUCUMBER COOLER \$16
Crop Cucumber Vodka, Strawberry, Cucumber, Lemon, Club Soda, Garnished with Cucumber & Strawberries

SPICED PEAR \$16
Nolet's Gin, St. George Spiced Pear, Ginger Syrup, Lemon, Soda

UP IN SMOKE \$16
CaliFino Resposado, Xicaru Mezcal, Amaro Averno, Sage, Black Cherry

MANHATTAN \$15
Rye Whiskey, Sweet Vermouth, Angostura Bitters, Luxardo Cherry

SMOKED OLD FASHION \$16
Buffalo Trace Bourbon, Angostura Bitters, Sugar Cube, Black Cherry

ZERO-PROOF PLEASURES

HOT CUCUMBER \$10
Agave Blanco, Cucumber, Agave Nectar, Jalapeno, Cilantro, Lime Juice

SALTY SPRITZ \$10
Grapefruit, Honey, Pomegranate-Thyme Syrup, Rose Water, Lemon, Soda

RED WINE

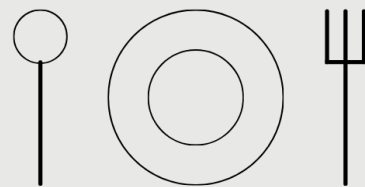
PINOT NOIR, CA COASTAL, MEIOMI	\$14/56
PINOT NOIR, MONTEREY, CA, CARMEL ROAD	\$45
PINOT NOIR, SANTA MARIA VALLEY, CAMBRIA	\$16/75
PINOT NOIR, CA, SEA SUN "BY CAYMUS"	\$13/52
MERLOT, SONOMA, ST. FRANCIS	\$13/52
MALBEC, SALTA, ARGENTINA, AMALAYA	\$11/44
CABERNET SAUVIGNON, LODI, LEAPING HORSE	\$9/36
CABERNET SAUVIGNON, PASO ROBLES, DAOU	\$15/60
CABERNET SAUVIGNON, NAPA VALLEY, SCATTERED PEAKS	\$72
CABERNET SAUVIGNON, NAPA VALLEY, BERINGER	\$105
ZINFANDEL, LODI, IRONSTONE	\$12/45
CABERNET FRANC, LODI, KAUTZ & KRAMER	\$52
RED BLEND, NAPA VALLEY, THE PRISIONER	\$85
SYRAH, LODI, MICHAEL-DAVID "6TH SENSE"	\$52
FONSECA, PORTO, BIN NO 27, RESERVE PORTO	\$15/65

SPARKLING WINE

SPARKLING, CA, BIANCHI	\$12/44
PROSECCO, ITALY, BENVOLIO	\$13/45
ROSE, MONTEREY, CA, BIANCHI	\$12/48
ROSÉ, CALIFORNIA, CHANDON BRUT	\$15/48
CHAMPAGNE, BRUT, FRANCE, MOËT CHANDON	\$120
SPARKLING, CA, CHANDON BRUT	\$15/65
SPARKLING, J VINEYARD	\$11

WHITE WINE

SAUVIGNON BLANC, CA, JOSH	\$13/55
SAUVIGNON BLANC, NEW ZEALAND, KIM CRAWFORD	\$11/40
PINOT GRIGIO, ITALY, LUNA NUDA	\$10/40
CHARDONNAY, LODI, LEAPING HORSE	\$9/36
CHARDONNAY, MONTEREY, CA, LA CREMA	\$14/56
CHARDONNAY, NAPA, CA, TRINITAS	\$72



CASSARA
KITCHEN + BAR

BEERS

COORS LIGHT	\$7
BUD LIGHT	\$7
MILLER LITE	\$7
MICHELOB ULTRA	\$7
HIGH NOON	\$7
CORONA	\$8
MODELO	\$8
PACIFICO	\$8
STELLA ARTOIS	\$8
STELLA CIDRE	\$8
BLUE MOON	\$7
HEINEKEN	\$8
STONE IPA	\$8
ROULER JUICY IPA	\$7
BELCHING BEAVER PEANUT BUTTER STOUT	\$7
South O Brewing Pilsner	\$10
South O Brewing IPA	\$10