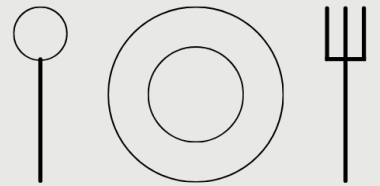


# all day menu

## BITE-SIZE BLISS

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



CASSARA  
KITCHEN + BAR

## SIGNATURE PLATES

<b>FLAT IRON STEAK</b>	\$35
Charred Broccolini, Bourbon Garlic Cream Sauce	
<b>VERLASSO SALMON</b>	\$34
Brussel sprouts, bacon, fingerling potatoes, maple butter	
<b>BLT FLATBREAD</b>	\$18
Applewood Bacon, Arugula, Heirloom Tomatoes, Mozzarella, Blue Cheese	
<b>MARGHERITA FLATBREAD</b>	\$17
Tomato, Mozzarella, Basil, Extra Virgin Olive Oil, Balsamic Glaze	
<b>CASSARA BURGER &amp; FRIES</b>	\$21
½ Pound Custom Blend Patty, Grilled Onion, White Cheddar, House Sauce, Lettuce, Tomato, Pickles	
<b>TURKEY CLUB &amp; FRIES</b>	\$19
Sliced Turkey, Bacon, Onion, Tomato, Avocado, Swiss, Sourdough	
<b>BANH MI CHICKEN BURGER</b>	\$21
Sriracha Aioli, Carrots, Cucumber, Jalapeno, Served with Fries	
<b>TUNA POKE BOWL</b>	\$28
Brown rice, cucumber, avocado, edamame, sesame, sriracha mayo, green onions, cilantro	
<b>BARBACOA STREET TACOS</b>	\$21
Cabbage, Avocado, Radish, Cilantro, Lime Crema	

## KID'S MENU

<b>FRESH VEGGIE PLATE</b>	\$6
Carrots, Cucumber, Broccoli, Ranch	
<b>CHICKEN TENDERS</b>	\$12
Golden Fried, Served with Fries	
<b>CLASSIC FLATBREAD</b>	\$12
Tomato Sauce, Mozzarella	
<b>GRILLED CHEESE</b>	\$12
Cheddar Cheese on Sourdough, Served with Fries	
<b>CHEESEBURGER</b>	\$13
1/4 Pound Custom Blend Patty, Cheddar, Served with Fries	

## SIDES

<b>GRILLED CHICKEN</b>	\$8
<b>GRILLED SHRIMP</b>	\$9
<b>TRUFFLE FRIES</b>	\$8
<b>FRIES</b>	\$6



Let's eat!

## SWEET FINALE

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

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

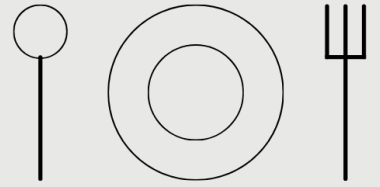
<b>PINOT NOIR, CA COASTAL, MEIOMI</b>	\$14/56
<b>PINOT NOIR, MONTEREY, CA, CARMEL ROAD</b>	\$45
<b>PINOT NOIR, SANTA MARIA VALLEY, CAMBRIA</b>	\$16/75
<b>PINOT NOIR, CA, SEA SUN "BY CAYMUS"</b>	\$13/52
<b>MERLOT, SONOMA, ST. FRANCIS</b>	\$13/52
<b>MALBEC, SALTA, ARGENTINA, AMALAYA</b>	\$11/44
<b>CABERNET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

## SPARKLING WINE

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

## WHITE WINE

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



**CASSARA**  
KITCHEN + BAR

## BEERS

<b>COORS LIGHT</b>	\$7
<b>BUD LIGHT</b>	\$7
<b>MILLER LITE</b>	\$7
<b>MICHELOB ULTRA</b>	\$7
<b>HIGH NOON</b>	\$7
<b>CORONA</b>	\$8
<b>MODELO</b>	\$8
<b>PACIFICO</b>	\$8
<b>STELLA ARTOIS</b>	\$8
<b>STELLA CIDRE</b>	\$8
<b>BLUE MOON</b>	\$7
<b>HEINEKEN</b>	\$8
<b>STONE IPA</b>	\$8
<b>ROULER JUICY IPA</b>	\$7
<b>BELCHING BEAVER PEANUT BUTTER STOUT</b>	\$7
<b>SOUTH O BREWING PILSNER</b>	\$10
<b>SOUTH O BREWING IPA</b>	\$10