



Cascade

Costanoa

BAR MENU

(2pm-Close)

Cheese Platter	16		
monthly selection of three specialty cheeses fig & apricot jams, candied walnuts			
Artichoke Barigoule Duxelles	14		
grilled Castroville artichoke, wild mushroom, roasted garlic aioli (GF)			
Bacon Wrapped Dates	14		
apple-wood smoked bacon, smoked gouda, balsamic reduction, paprika oil (GF)			
Hamachi Crudo	18		
watermelon radish fennel salad, fennel pollen, maldon sea salt, green-pea / wasabi emulsion, drizzled with ponzu			
Crab Cakes	15		
dungeness fresh crab, kalamata olive relish, lemon			
Blistered Shishito Peppers	12		
micro-greens, balsamic reduction, paprika oil, heirloom cherry tomato (GF) (V) (VG)			
Cascade Burger	13		
cheddar, house sauce, lettuce, tomato, red onions, pickle, fries or mixed greens			
bacon	2	avocado	2
sauteed mushrooms	2	mary's farm duck egg	3
Graham Cracker Calamari	14		
lightly breaded, served with garlic cilantro aioli & spiced romesco, lemon			
Chopped Ceasar	(add prawns +\$4, chicken +\$6, salmon +\$12)	11	
vognier-marinated artichokes, grana padano, croutons, ceasar dressing			
Burrata & Organic Heirloom Tomatoes	14		
burrata cheese, arugula, heirloom tomatoes, pesto drizzle maldon sea salt, aged balsamic, EVOO			
Mixed Green Salad	(add prawns +\$4, chicken +\$6, salmon +\$12)	9	
local greens, cucumber, red onion, heirloom cherry tomatoes, candied walnuts, fig-balsamic dressing (V) (VG)			
Seafood Chowder	cup	6	
clams, seasonal seafood, cream, smoked paprika oil			
	bowl	8	