

START + SHARE

COSTANOA FARM PICKLE house pickles made from local vegetables & herbs from our own Costanoa farm	6
DUCK RILLETTES house-made duck rillettes, cornichon, fresh fruit compote, whole grain mustard, crostini toast + brie 2	12
CHEESE / CHARCUTERIE BOARD local California cheese, fresh fruit compote, candied walnut, seasonal fruit, brioche toast	14
duck rillettes, proscuitto, salami, cornichons, pepperoncini, whole grain mustard, brioche toast	16
both cheese & charcuterie	20
FRESH OYSTERS sustainably-sourced Laguna Manuela Baja oysters on the half shell, house-made mignonette & cocktail sauce	14 / 28
DUNGENESS CRAB COCKTAIL chilled fresh dungeness crab, house-made cocktail sauce, lemon	16
MUSSEL + CLAM MARINIÈRE fresh mussels & Baja clams, white wine, butter, garlic, shallot, Costanoa farm herb, grilled baguette	16
DUNGENESS CRAB CAKES two house-made crab cakes, citrus arugula salad, lemon herb aioli	16
CALAMARI FRITTI fresh calamari, fried lemon & basil, lemon herb aioli	14
WATSONVILLE ARTICHOKE DIP locally-sourced artichoke, Harley Farms goat cheese, tomatillo, jalapeño, grilled pita, baked lavash	12
BEER-BATTERED FRIES rosemary gremolata, duck fat, lemon herb aioli	8

SALAD

DUNGENESS CRAB local butter lettuce, avocado, red onion, cherry tomato, lemon tarragon vinaigrette	16
ROASTED BEET local greens, roasted beet, Harley Farms goat cheese, orange, candied walnut, balsamic vinaigrette	12
HEART OF ROMAINE CAESAR local romaine, house-made caesar, anchovy, shaved parmesan, grilled baguette	12
COSTANOA FARM local greens, cucumber, red onion, cherry tomato, Costanoa farm herb, balsamic vinaigrette	9
add to any salad:	
+ 4 wild prawns 9	
+ seasonal fish 8	
+ grilled rosemary chicken 6	
+ avocado 3	

SOUP

CLAM CHOWDER
 New England-style clam chowder with fresh clams, applewood-smoked bacon, cream, herb
 cup/bowl 5 / 8

SANDWICH

BLACKENED FISH
 grilled brioche bun, arugula, tomato, onion, avocado, lemon herb aioli 16

GRAVLAX SALMON TOAST
 smoked salmon, caper berries, tomato, red onion, crème fraîche, dill, arugula salad 14

AVOCADO TOAST
 fresh avocado, radish, flake salt, lemon, arugula salad 10
 + any-style egg 3

FALAFEL WRAP
 house-made falafel, Harley Farms goat cheese, cucumber, butter lettuce, tomato, herbed tzatziki, grilled lavash 14

CASCADE BURGER
 LeftCoast grassfed beef or house-made veggie burger, cheddar, arugula, tomato, herb aioli, brioche bun 14
 + bacon 4 + vegan bacon 4 + any-style egg 3 + sauteed mushroom 3 + avocado 3
 sandwiches include a choice of beer-battered fries or Costanoa farm salad.

SPECIALTIES

MEZZE BOARD
 house-made falafel, grilled pita, baked lavash, olives, beet hummus, smoked eggplant dip, cucumber mint salad, lemon 16

BEER-BATTERED FISH CHIPS
 fried fresh fish, beer-battered fries, citrus jicama slaw, house-made tartar 14

TACO TRIO
 pick any three tacos: fish (grilled or fried), carnitas, or, fried avocado served with beans, citrus jicama slaw, pico de gallo 14

AT CASCADE WE FEEL THAT LOCAL, ORGANIC, SUSTAINABLE HANDCRAFTED INGREDIENTS ARE THE KEY TO GREAT FOOD. WE DO OUR BEST TO USE SMALL FAMILY FARMS, ORGANIC GROWERS, SUSTAINABLE/FAIR-TRADE PRODUCERS, & OUR OWN FARM HERE AT COSTANOA.

GLUTEN FREE + VEGAN OPTIONS ARE AVAILABLE UPON REQUEST. PLEASE ASK YOUR SERVER ABOUT ACCOMMODATIONS TO ANY DIETARY RESTRICTIONS.