

# CAST & PLOW

community made

## DINNER

### FOR THE TABLE

**HERB BRIOCHE**  
organic butter, truffle salt  
for 1-2 people 6. / for 3-4 people 9.

**KALE CHIPS 7.**  
sumac, monterey bay sea salt

**FRITES 10.**  
provençal herbs, duck fat hollandaise

**CHEESE 14.**  
purple haze, salted date bread crisps,  
market condiments

**BRUSSELS SPROUTS 15.**  
marcona almonds, romesco sauce

### APPETIZERS

**MARKET BEETS 12.**  
local cress, pickled mustard vinaigrette

**SHRIMP RISOTTO 16.**  
grilled meyer lemon, wild mushrooms

**CHILLED OCTOPUS 17.**  
pistachio & cardamom pesto, focaccia croutons

### SOUPS & SALADS

**PUMPKIN SOUP 12.**  
pumpkin seed pesto, pumpkin oil,  
asiago bread crostini

**KALE CAESAR 14.**  
bibb lettuce, organic egg, cornbread croutons

**CA TOMATO & BURRATA 15.**  
green olives, basil vinaigrette

We believe that everyone benefits when we know the source of our food and its journey from seed to your table.

Cast & Plow is committed to fresh, organic, locally grown and raised ingredients to create food that fulfills our appetites and pleases our sensibilities. All the while promoting good health, sustaining our environment, and supporting the local economy.

EXECUTIVE CHEF  
*Umit Kaygusuz*

### LAND & SEA

**BAJA SCALLOPS 32.**  
parsnip purée, brussels sprouts, sea urchin cream

**ORGANIC SALMON 33.**  
beluga lentils, quail egg, mission fig chutney,  
ham hock broth

**LOCAL HALIBUT 34.**  
caramelized cauliflower, romanesco, hazelnut butter

**PETALUMA CHICKEN BREAST 34.**  
white bean stew, pickled radish, fennel

**32 DAYS AGED SMOKED RIBEYE 37.**  
asiago cheese potato purée, herb salsa verde

**CAST & PLOW BURGER 19.**  
all natural prime beef, provolone cheese, grilled  
onion, ciabatta bun, arugula pesto, mizuna salad

**DULEY'S THYME TAGLIATELLE 25.**  
spinach, preserved meyer lemon, parmesan cream

### SWEETS

**WHITE POMELO PIE 12.**  
italian meringue, port reduction

**GREEK YOGURT CUSTARD 12.**  
chamomile honey, blueberry, pistachio brittle

**CHOCOLATE CAKE 12.**  
chocolate cream, orange marmalade,  
caramelia ganache

**PEAR TART 12.**  
bosc pear, chestnut purée, vanilla bean ice cream

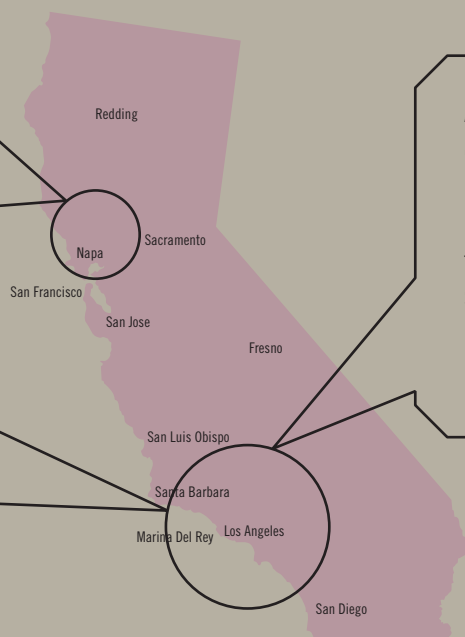
**BROWN SUGAR CAKE 12.**  
medjool dates, salted caramel ice cream

**ICE CREAM 12.**  
half a pint of adina daily flavor of ice cream

Butter: Strauss Farm, Petaluma CA  
Toma Cheese: Point Reyes Farms, Point  
Reyes, CA

Berries: Harry's berry farm, Ventura CA  
Citrus: Garcia Organic Farms, Fallbrook, CA  
Tomatoes: Valdivia Farms, Carlsbad, CA

Avocados: Bliss Family Farm, Santa Barbara, CA  
Goat Cheese: Drakes Family Farm, Ontario CA  
Brandt Beef: Buena Park, CA  
Kaloa Seafood: Located in Santa Barbara,  
fish is mainly from Baja coast  
Salad Greens: Maggie's Farm, Agoura Hills CA



18% gratuity to be added for parties of six or more

← COCKTAILS / WINE / BEER →

**CRAFTED  
COCKTAILS**

**THE PERFECT STORM 20**  
Casamigos Reposado Tequila,  
Cassis, Lime Juice

**GARDENTINI 20**  
American Harvest Vodka, Hendricks  
Gin, Lillet Blonde, Lemongrass Syrup,  
Arugula and Cucumber

**OLD MONEY 20**  
Mt. Gay Black Barrel Rum, Lemongrass  
Syrup, Lemon Juice, Blood Orange Juice,  
House Crafted Coconut Water Ice Cubes

**PORTSIDE SANGRIA 18**  
Remy V, Graham's 10 Year Port,  
St. Germaine, Ginger Ale

**CALIFORNIA SOUR 18**  
Cointreau Noir, Grapefruit Vodka,  
Agave Nectar, Lemon Juice,  
Tangerine Juice, Egg Whites

**RED EMERALD 18**  
Redbreast 12 Year Irish Whiskey,  
Peaches, Lemongrass Syrup,  
Ginger Beer

**THE R.C.G. 20**  
Gentleman Jack Whiskey, Lagavulin,  
Ginger Beer, House Crafted Illy  
Espresso Cubes

**BLOOD ORANGE FIZZ 18**  
Plymouth Gin, Lemongrass Syrup,  
Blood Orange Juice, Cream, Egg Whites

**BASIL BLISS 20**  
Hendrick's Gin, Fresh Basil Leaves,  
Fresh Squeezed Lemon Juice,  
Agave Nectar

**TEQUILA**

Casamigos Blanco/Reposado	16/20
Casa Dragones	60
Cazadores	15
Corzo	18
Deleon Diamante	35
Deleon Reposado	38
Deleon Anejo	41
Don Julio Anejo	18
Don Julio 1942	30
Herradura	18
Patron Silver	16
Patron Gran Platinum	55

**BY THE GLASS**

WHITE	
Chardonnay, Cakebread, CA	26
Chardonnay, St. Clement, CA	16
Pinot Grigio, Esperto, Italy	14
Pinot Grigio, Adelsheim, OR	14
Riesling, Dr. Hermann, Germany	18
Sauvignon Blanc, Peju, CA	16
Sauvignon Blanc, Whitehaven, New Zealand	15
RED	
Cabernet Sauv., Louis Martini, CA	15
Cabernet, Sequoia Grove, CA	24
Cabernet/Merlot, Robert Sinskey, CA	21
Malbec, Terrazas, Argentina	14
Merlot, Ferrari-Carano, CA	16
Pinot Noir, Au Bon Climat, CA	18
Pinot Noir, Domaine Serene OR	22
Zinfandel Blend, The Prisoner, CA	22
CHAMPAGNE	
Prosecco, Lamberti, Italy	15
Brut, Rose, Schramsberg, CA	22
Brut, Ritz Cuvée, France	22
Brut, Veuve Clicquot Yellow Label	30

**AFTER DINNER**

<b>ITALIAN NIGHT 18</b>	18
Maker's Mark, Frangelico, Amaro Nonino, Chocolate Bitters	
<b>MYSTIQUE MARTINI 18</b>	18
Rumchata, Patrón Cafe, Espresso Beans	
<b>KEOKI COFFEE 18</b>	18
Rémy VSOP, Kahlua, Coffee, House Crafted Whipped Cream	
<b>CLEAR COFFEE MARTINI 18</b>	18
Van Gogh Chocolate Vodka, Van Gogh Chocolate Liqueur	

**BEER**

Amstel Light	8
Blue Moon Belgian White	8
Bud Light	7
Budweiser	7
Corona	8
Green Flash IPA	9
Guinness Stout	9
Heineken	8
Pranqster	9
Samuel Adams	7
Scrimshaw	9
Shiner Bock	9
Sierra Nevada	7
Stella Artois	8
Trummer Pills	9

**WHISKEY**

Angel's Envy	18
Basil Hayden	16
Blanton's	16
Crown Royal Reserve	22
Hudson	22
Gentleman Jack	18
Larceny	14
Red Breast	18
Templeton Rye	16
Whistle Pig Rye	16

**SCOTCH**

Balvenie	16
Dalwhinnie	16
Dalmore	16
Highland Park	22
Johnny Walker Black	18
Lagavulin	16
Laphroig	22
Macallan 12/18/25 Yr	18/22/90
Oban	18
Talisker	16