



General Manager *Steven Meyer*

RAW BAR

- Market Oysters Cucumber mignonette 3 each
Spicy Tuna Tartar Avocado, soy, wontons, cilantro 15
Black Mussels Saffron broth, grilled bread, lemon 18
Shrimp Cocktail Classic preparation 14

STARTERS

- Spinach & Artichoke Dip Parmesan, monterey jack, pita bread 11
Crab Cake Lemon aioli 17
Crispy Calamari Topanga canyon fennel, lemon 14
Caramelized Brussels Sprouts California walnuts, golden raisins, pork belly, pecorino 12

LIQUID & LEAF

- New England Clam Chowder 8
Chef's Inspired Soup 8

Add to Salad: Chicken 6 | Salmon 9 | Shrimp 12 | Skirt Steak 16

- Field Greens Roasted tomatoes, cucumber, carrots, balsamic vinaigrette 10
Chopped Caesar Salad Romaine, parmesan, sun-dried tomato, croutons, white anchovies 12
Tuscan Kale Salad Quinoa, golden raisins, pepitas, avocado, honey, citrus 12

FROM THE GRILL

All of our steaks are aged up to 28 days. Served with choice of mashed potatoes or marble potatoes and seasonal vegetables.

- Filet Mignon 8 oz Red wine jus 39
Ribeye 12 oz Red wine jus 38
Ny Strip Steak 14 oz Bone marrow butter 39
Skirt Steak 10 oz Chimichurri 31

Add Lobster Tail: 35

FROM THE SEA

- Grilled Mahi-Mahi Cilantro-lime butter, mashed red bliss potatoes, seasonal vegetables 29
Prosciutto Wrapped Halibut Creamed leeks, butternut squash 36
Grilled Salmon Marble potatoes, haricot vert, lemon buerre blanc 32
Sea Scallops Bacon, broccolini, frisee, almonds, citrus, romesco sauce 34
Seafood Pasta Grilled lobster tail, scallops, jumbo shrimp, fresh fish, lobster & shrimp sauce, roasted tomato 39

CASTAWAY SPECIALTIES

- Prime Rib 12 oz Mashed red bliss potatoes, seasonal vegetables, au jus 35
Pan Roast Mary's Chicken Marble potatoes, braised greens, red chili mustard, marjoram jus 27
Braised Lamb Shank Mashed red bliss potatoes, roasted bell pepper, capers, braising jus 32
Castaway Cheeseburger Lettuce, caramelized onions, aged cheddar, 1000 island, french fries 18
Pasta Pomodoro Olive oil poached cherry tomato, torn basil, garlic, shallot 25

SIDES

- Mashed Red Bliss Potatoes 6
Forest Mushrooms 6
Marble Potatoes 6
Market Vegetables 7
French Fries 6
Mac n Cheese 6

A special thank you to our local and regional farmers and purveyors who provide us with the finest produce, meats and more to ensure the best quality and freshest seasonal ingredients whenever available.

Due to the California drought and to protect our planet, we serve water only upon request.
Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

SPECIALTY DRINKS

LOCAL FAVORITES

- Cran Cobbler** New Amsterdam Gin, Lustau Sherry, Cranberry, Lemon, Orange, Mint 11
- Castaway Rye Witch** Bulleit Rye, Stregga, Lustau Sherry, Orange Bitters, Orange Peel 11

OLD FLAMES

- Improved Old Fashioned** Bulleit Rye, Luxardo, Orange Bitters, Clove, Caramelized Orange, Lemon Peel 12
- Lion’s Tail** Maker’s Mark, All Spice, Clove, Lime 12
- Honey South Side** New Amsterdam Gin, Lemon, Agave, muddled Mint, Soda 11
- Dark & Stormy** Myers’s Dark Rum, Lime, Angostura, Ginger Beer 10
- Lemon Drop Martini** Absolut Citron Vodka, Lemon, Triple Sec, Chilled 12

MARGARITAS

- Dave’s** Our founder’s signature Margarita made with 1800 Reposado Tequila, Grand Marnier, Cointreau, Lime 12
- Prickly Pear Paloma** Cazadores Blanco, Grapefruit, Agave, Desert Pear, Lemon, Tajin Spice Rim 11
- Margarita Fresca** Cazadores Blanco, Organic Agave Nectar, Lime, on the rocks (160 calories!) 10

TROPICAL & FRUITY

- Pineapple Express** New Amsterdam Vodka, Wycliff Sparkling, Pineapple, Basil, White Peach 10
- Strawberry Mule** Tito’s Handmade Vodka, muddled Strawberries, Lime, Ginger Beer 11
- Wild Berry Mojito** Bacardi, Agave, Mint, Seasonal Berries 11
- 1944 Mai Tai** Bacardi, Triple Sec, Almond, Orange Blossom, Orange and Pineapple Juices, float of Myers’s Dark Rum 10

WINE COCKTAILS

- Sangria Blanca** Canyon Road Chardonnay, E & J Brandy, White Rum, Orange and Pineapple Juices, fresh Fruit 10
- Sangria Roja** Canyon Road Merlot, E & J Brandy, Agave, Orange, Cranberry and Apple Juices, fresh Fruit 10
- Sonoma Spice** Canyon Road Merlot, E&J Brandy, Orange Juice, Clove, Ginger Beer, seasonal Berries 11

BEER

CRAFT

- Coachella Valley Brewing Company “Monumentous” Rye Double IPA 8
- Mission Brewery “Conquistador” Session IPA 8
- Strand Brewing Co “Beach House” Amber Ale 16.9oz 10
- Ballast Point Brewing Company “Victory at Sea” Porter 22oz 12
- Bieres de Chimay, “Premiere Rouge” Dubbel Ale, Belgium 11

DOMESTIC

- Budweiser 6
- Bud Light 6

IMPORT

- Corona 7
- Heineken 7
- Stella Artois 7

NON-ALCOHOLIC

- O’doul’s 5

WINE

SPARKLING

- | | glass | Btl |
|---|-------|-----|
| William Wycliff Brut, California | 8 | 30 |
| Korbel Split, Brut, California | 10 | |
| Zonin Split, Prosecco Brut, Veneto, Italy | 9 | |
| Domaine Chandon Brut Rosé Split, California | 11 | |
| La Marca Prosecco, Italy | | 32 |
| Chandon Brut ‘Classic’, California | | 54 |
| Veuve Clicquot ‘Yellow Label’, France | | 95 |
| Dom Perignon Brut, France | | 265 |

PINOT GRIGIO

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|--|----|----|
| Ecco Domani, delle Venezie, Italy | 9 | 34 |
| King Estate ‘Signature’ Pinot Gris, Oregon | 12 | 46 |
| Santa Margherita, Valdadige, Veneto, Italy | | 54 |

SAUVIGNON BLANC

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|---|----|----|
| Canyon Road, California | 8 | 30 |
| Coppola Diamond Collection Yellow Label, Sonoma | 9 | 34 |
| Oyster Bay, Marlborough New Zealand | 10 | 38 |
| Squealing Pig, Marlborough New Zealand | | 58 |

CHARDONNAY

- | | | |
|---|----|----|
| Canyon Road, California | 8 | 30 |
| Kendall Jackson ‘Vintner’s Reserve’, California | 10 | 38 |
| La Crema, Monterey, California | 12 | 46 |
| Sonoma Cutrer, Russian River Sonoma | 15 | 58 |
| Antica Chardonnay, Napa Valley | | 60 |

OTHER WHITE VARIETALS

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|--|----|----|
| Beringer White Zinfandel, California | 8 | 30 |
| Chateau Ste. Michelle Riesling, Washington | 9 | 34 |
| Mirassou Moscato, California | 9 | 34 |
| Conundrum White Blend, California | 12 | 46 |

ROSÉ

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|------------------------------------|----|----|
| Sophia Coppola Rosé, Monterey | 10 | 38 |
| Gerard Bertrand, Languedoc, France | 11 | 42 |

PINOT NOIR

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|--|----|-----|
| Francis Ford Coppola Votre Sante, Sonoma | 10 | 38 |
| MacMurray Ranch, Central Coast, California | 12 | 46 |
| Siduri, Willamette Valley, Oregon | | 60 |
| Etude, Carneros, California | | 75 |
| Sea Smoke, “Southing”, Sta. Rita Hills | | 110 |

MERLOT

- | | | |
|-----------------------------------|----|----|
| Canyon Road, California | 8 | 30 |
| St. Francis Vineyards, Sonoma | 10 | 38 |
| Ghost Pines, Sonoma & Napa Valley | 12 | 46 |

CABERNET

- | | | |
|-------------------------------------|----|-----|
| Canyon Road, California | 8 | 30 |
| Louis Martini, California | 10 | 38 |
| Murphy-Goode, California | 11 | 42 |
| Avalon, Napa Valley | 13 | 50 |
| Justin, Paso Robles, California | 15 | 58 |
| Hess ‘Allomi Vineyard’, Napa Valley | | 68 |
| Groth, Oakville | | 120 |

OTHER RED VARIETALS

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|---|----|----|
| Dry Creek Vineyards Heritage Zinfandel, Sonoma | 10 | 38 |
| Apothic Wines ‘Winemaker’s Blend’, California | 9 | 34 |
| Stag’s Leap Wine Cellars ‘Hands of Time’ Red Blend, Napa Valley | | 62 |
| Coppola Claret ‘Black Label Diamond Collection’, California | 11 | 42 |
| Gascon Mendoza, Argentina | 9 | 34 |
| Yangarra Shiraz, McLaren Vale Australia | 12 | 46 |
| Stag’s Leap Winery Petite Syrah, Napa Valley | | 72 |