

Cascade

Costanoa

TO GO

CASCADE ALL DAY

CRAB CAKES 16

avocado, dill, brown butter, farm greens, spicy aioli

CALAMARI + JALAPEÑO 14

jalapeño, garlic, spicy aioli

LOCAL ARTICHOKE 12

goat cheese purée, farm greens, spicy aioli

STEAMED CLAMS + MUSSELS 15

roasted garlic, white bordeaux, grilled baguette

CHEESE BOARD 14

artisanal cheese, seasonal jam, pickled garden veggies, housemade flatbread

charcuterie +8

EMPANADAS 12

spicy beef, gruyère, sun dried tomatoes, chimichurri

ROASTED BRUSSELS SPROUTS 10

pomegranate balsamic

goat cheese +3

MARINATED OLIVES 8

Castelvetrano olives, feta, rosemary, olive oil, housemade flatbread

CAMPGROUND BRAVAS 10

crispy potatoes, vegetarian chili, sharp white cheddar sauce, green onion, calabrese peppers

DIRTY FRIES 8

rosemary, garlic, calabrese peppers, parmesan

NAKED FRIES 6

BURGERS + SANDWICHES

all sandwiches are served on a brioche bun with a side of fries or side salad (unless otherwise noted)

CASCADE BURGER 15

local beef, sharp cheddar, lettuce, caramelized onion, house sauce

VEGETARIAN BURGER 14

house-blended plant-based burger, sharp cheddar, lettuce, caramelized onion, house sauce. black bean burger upon request

FRIED CHICKEN SANDWICH 14

smoked gouda sauce, cole slaw, calabrese peppers

GRILLED CHEESE 12

candied onions, sharp cheddar cheese, sourdough
choice of salad or soup

BRAISED BEEF BAGUETTE 14

horseradish cream, fried onions, chimichurri

CAPRESE 12

arugula pesto, virgin olive oil, crushed black pepper, buffalo mozzarella, artichoke purée, ciabatta

add to any sandwich or burger: *bacon* +3 *avocado* +3

KIDS

FRESH VEGGIES, FLATBREAD + RANCH 6

CHEESE PIZZA 8

PEPPERONI PIZZA 9

MAC N' CHEESE 6

CHICKEN FINGERS + FRIES 9

BURGER + FRIES 9

VEGGIE MEATBALL + POMODORO PASTA 7

SOUP + SALAD

ROASTED TOMATO BISQUE SM 6 / LR 10

gruyère croutons, olive oil bread bowl +4

BIG BASIN 16

mixed greens, avocado, tomato, cucumber, boiled egg, kalamata olive, lemon vinaigrette

CAESAR 12

gruyère croutons, hemp seeds, classic Caesar dressing

KALE 14

Costanoa garden kale, avocado, pepitas, marinated red onions, lemon vinaigrette

add to any salad:

goat cheese +3 *shrimp* +8 *grilled chicken* +6

chicken Milanese +6 *steak* +9 *salmon* +10

DINNER 5PM-CLOSE

CHICKEN "POT PIE" STEW 14

thyme, white bordeaux, farm parsley, crushed black pepper, sourdough bread bowl

RIGATONI PASTA 14

vegan Costanoa farm arugula pesto, sun-dried tomato. *parmesan upon request*

shrimp +8 *grilled chicken* +6

chicken Milanese +6 *steak* +9 *salmon* +10

CHICKEN ROULADE 24

fennel sausage, black truffle, braised rainbow chard, parmesan

SQUASH CARPACCIO 16

rainbow chard, sun-dried tomato, crema, pepitas

BOUILLABAISSÉ 24

salmon, cod, shrimp, shellfish, lemon zest, ginger, dill, grilled baguette

GRILLED SALMON 26

forbidden rice, coconut broth, lemongrass, dill vinaigrette

BRAISED LOCAL BEEF 22

buttered mashed potatoes, heirloom carrots, pinot noir reduction

SMOKED RIBEYE STEAK 35

12 oz. ribeye, charred broccolini, thyme butter, chimichurri

choice of mashed potatoes, potatoes bravas, or arugula salad

DESSERT

TRES LECHES CAKE 10

fresh fruit purée

DUTCH APPLE PIE 10

cinnamon caramel ice cream

CHOCOLATE CAKE 9

honeycomb candy crumble

ICE CREAM 6

SUNDAY - THURSDAY: 11:30AM - 8PM

FRIDAY + SATURDAY: 2:30PM - 9PM

closing times may vary based on occupancy