

Cascade

Costanoa

Dinner

START + SHARE

SALMON CRUDO sashimi-grade salmon, avocado, shallot, farm herb	18
CRAB CAKE avocado, dill, golden pepper relish, farm greens, spicy aioli	22
CALAMARI + JALAPEÑO jalapeño, spicy marinara	14
BUTTERNUT SQUASH + BURRATA roasted butternut squash, Costanoa farm arugula, sage, candied walnuts, balsamic	17
LOCAL ARTICHOKE goat cheese purée, farm greens, spicy aioli	16
CHEESE BOARD artisanal cheese, seasonal jam, pickled garden veggies, housemade flatbread <i>add charcuterie +8</i>	16
MEZZE PLATE spicy hummus, mixed olives, marinated garbanzos, dressed greens, housemade flatbread	14
TEMPURA FARM VEGETABLES local and Costanoa farm-grown tempura vegetables, dashi butter + sweet ponzu sauce	14
ROASTED BRUSSELS SPROUTS pomegranate balsamic <i>add goat cheese +3</i>	12

SOUP + SALAD

ROASTED TOMATO BISQUE gruyère croutons, olive oil	7	THE WEDGE iceberg lettuce, blue cheese dressing, bacon, Point Reyes blue crumble, Costanoa farm herb	16
CLAM CHOWDER clams, white wine, mushroom, thyme, eucalyptus <i>any soup in a bread bowl +4</i>	12	WARM GOAT CHEESE + ROASTED BEET Costanoa garden kale, almonds, lemon vinaigrette, hemp seeds	16
 <i>add to any salad: shrimp +8 steak +9 salmon +10 grilled chicken +6 avocado +3 chicken Milanese +6 goat cheese +3</i>		CAESAR Caesar dressing, gruyère croutons, hemp seeds	14
		CASCADE FARM ARUGULA Costanoa farm arugula, lemon, olive oil, parmesan	12

ENTRÉES

MOULES FRITES mussels, garlic, spicy cream, French fries, grilled baguette	28	BEEF RAGÙ PAPPARDELLE egg pappardelle, braised beef ragù, aged parmesan	26
LINGUINE + CLAMS clams, white wine, butter, Costanoa farm herb, grilled baguette	26	CHICKEN "POT PIE" STEW thyme, white bordeaux, farm parsley, crushed black pepper, sourdough bread bowl	18
CIOPPINO local crab, market fish, scallops, shrimp, clams, mussels, calamari, fennel, grilled baguette	36	CHARRED BROCCOLINI lemon tahini, roasted pepper, Costanoa farm herb	22
SEARED SCALLOPS corn purée, crispy parsnips, pumpkin seed oil	32	COSTANOA VEGETABLE PAELLA black rice, seasonal + Costanoa farm vegetables, saffron broth <i>add mussels + 6</i>	23
GRILLED SALMON forbidden rice, coconut broth, lemongrass, dill vinaigrette	28	DUCK CONFIT sweet potato purée, Costanoa arugula, dried cherry	34
LOCAL WHITE FISH pan-seared seasonal white fish, white bean ragout, Costanoa farm herb	28	BRAISED LOCAL BEEF buttered mashed potatoes, heirloom carrots, pinot noir reduction	26
CACIO E PEPE spaghetti, crushed black pepper, pecorino	17	ROASTED CHICKEN + FRITES half roasted chicken, French fries, lemon herb chicken jus	26
BUTTERNUT SQUASH RAVIOLI Costanoa kale, brown butter, sage, white wine, black pepper	23	FILET MIGNON charred broccolini, thyme butter, chimichurri <i>choice of mashed potatoes, potatoes bravas, or arugula salad</i>	36
CRAB MAC + CHEESE local crab, brioche crumb, truffle	28		

SIDES

MASHED POTATOES	ROASTED COSTANOA CARROTS
POTATO BRAVAS	MACARONI + CHEESE
CHARRED BROCCOLINI	JALAPEÑO MAC + CHEESE all sides 8

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.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.