

Cascade

Costanoa

Dinner

START + SHARE

FRESH OYSTERS Oysters in the half shell, pomegranate mignonette, house cocktail sauce	1/2 doz. 18 / doz. 32
TUNA CRUDO sushi-grade tuna, sriracha, California olive oil, avocado, herbs, grilled baguette	21
CRAB CAKE avocado, dill, golden pepper relish, farm greens, spicy aioli	24
STEAMERS fresh clams, roasted garlic, white wine, chili oil, grilled baguette	22
CALAMARI + JALAPEÑO jalapeño, spicy marinara	20
LOCAL GRILLED ARTICHOKE goat cheese purée, farm greens	16
LEMON CONFIT + BURRATA lemon confit, lavender, pistachio, fresh mint, basil pesto, grilled baguette	18
CHEESE BOARD artisanal cheese, seasonal jam, housemade flatbread	18
	<i>add charcuterie +8</i>
ROASTED BRUSSELS SPROUTS pomegranate balsamic	12
	<i>add goat cheese +3 bacon +3</i>

SOUP + SALAD

FRENCH ONION SOUP vegetable stock, onion, thyme, white wine, gruyère baguette	14	THE WEDGE iceberg lettuce, blue cheese dressing, bacon, Point Reyes blue crumble, Costanoa farm herb	17
CLAM CHOWDER clams, white wine, mushroom, thyme, eucalyptus	12	COSTANOA CAPRESE fresh mozzarella, seasonal tomato, roasted pine nuts, shallots, kalamata olives, arugula, lemon, olive oil	16
		<i>add boquerones (white anchovies) +4</i>	
ROASTED TOMATO BISQUE gruyère croutons, olive oil	7	WARM GOAT CHEESE + ROASTED BEET Costanoa garden kale, almonds, lemon vinaigrette, hemp seeds	20
		CAESAR Caesar dressing, garlic croutons, hemp seeds	14
<i>add to any salad: shrimp +8 steak +9 salmon +10 grilled chicken +6 avocado +5 chicken Milanese +6 goat cheese +3</i>		<i>add boquerones (white anchovies) +4</i>	

ENTRÉES

LINGUINE + CLAMS clams, white wine, butter, Costanoa farm herb, grilled baguette	26
CIOPPINO local crab, market fish, scallops, shrimp, clams, mussels, calamari, fennel, grilled baguette	46
SEARED SCALLOPS seared scallops, crab, squid ink pasta, cherry tomato, carrot coulis, tarragon	42
GRILLED SALMON lemon caper beurre blanc, grilled broccolini, mashed potatoes	28
CAST IRON SHRIMP garlic, olive oil, cherry tomato, scallions, butter crostini	26
MUSHROOM RAVIOLI English peas, creamy truffle sauce, cracked pepper	24
BEEF RAGÙ PAPPARDELLE egg pappardelle, braised beef ragù, aged parmesan	28
MUSHROOM + GRILLED POLENTA forest mushrooms, spinach, garlic, grilled polenta, shaved parmesan, California olive oil	26

SIDES

MASHED POTATOES
CACIO E PEPE MASHED POTATOES
POTATO BRAVAS
GRILLED BROCCOLINI

CHICKEN POT PIE thyme, white bordeaux, farm parsley, crushed black pepper, puff pastry	18
STOUT POT ROAST local stout beer, braised potato, heirloom carrots, grilled baguette	28
LEMON HERB ROASTED CHICKEN half roasted chicken, heirloom carrots, mashed potatoes, lemon herb chicken jus	28
STEAK FRITES skirt steak, herbed compound butter, French fries, au jus	37
PORK PORTER HOUSE 16 oz pork porter house for two, herbed compound butter, cinnamon-apple compote, cacio e pepe mashed potatoes, candied carrots	54

*Winner Winner
Chicken Dinner*
TUESDAYS + FRIDAYS

Costanoa rosemary-fried chicken, hot honey, mashed potatoes, gravy, coleslaw, buttermilk biscuit, artichoke butter

Single Plate 28
Family-style for 4 112
warm cookies included for family meal

ROASTED COSTANOA CARROTS
MACARONI + CHEESE
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.