

# Lunch

## START + SHARE

**STEAMERS** 22  
bucket of fresh clams, tomato, roasted garlic,  
white wine, chili oil, grilled baguette

**CHEESE BOARD** 22  
artisanal cheese, seasonal jam,  
housemade flatbread  
*charcuterie* +8

**LOCAL GRILLED ARTICHOKE** 18  
goat cheese purée, farm greens

**ROASTED BRUSSELS SPROUTS** 12  
pomegranate balsamic  
*goat cheese* +3    *bacon* +3

**DIRTY FRIES** 12  
rosemary, garlic, calabrese peppers,  
parmesan, aioli dipping sauce

## SOUP + SALAD

**ROASTED TOMATO BISQUE** 9  
gruyère croutons, olive oil

**CLAM CHOWDER** 12  
clams, white wine, mushroom, thyme, eucalyptus

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**CAESAR** 14  
Caesar dressing, garlic croutons, hemp seeds  
*add boquerones (white anchovies)* +4

**WARM GOAT CHEESE + ROASTED BEET** 20  
Costanoa farm kale, almonds, lemon vinaigrette,  
hemp seeds

**HOUSE SALAD** 14  
mixed greens, tomato, cucumber, beet + carrot  
curls, raspberry walnut vinaigrette

*add to any salad:* *goat cheese* +3    *avocado* +5  
*shrimp* +8    *steak* +12    *salmon* +10  
*grilled chicken* +6

## BURGERS + SANDWICHES

all sandwiches are served on a brioche bun with  
choice of fries or side salad (unless otherwise  
noted)  
*dirty fries* +3

**CASCADE BURGER** 20  
Angus beef, sharp cheddar<sup>\*</sup>, lettuce,  
caramelized onion, house sauce

**IMPOSSIBLE BURGER** 18  
house-blended plant-based burger, sharp  
cheddar, lettuce, caramelized onion, house sauce  
*black bean burger available upon request*

**SALMON + AVOCADO TOAST** 18  
pickled shallot, radish, dill, multigrain bread  
*avocado only* 12

**CRAB CAKE SANDWICH** 22  
house-made crab cake, arugula, lemon  
dijonnaise, avocado, pickled green tomato

**FRIED CHICKEN SANDWICH** 18  
smoked gouda sauce, cole slaw, calabrese  
peppers

**GRILLED CHEESE** 14  
caramelized onions, sharp cheddar cheese,  
sourdough. choice of salad or tomato soup

**CLASSIC FRENCH DIP 22**

sliced pime rib, gruyère, horseradish cream, baguette, au jus

**TURKEY CLUB 18**

turkey, bacon, avocado, lettuce, tomato, garlic mayo, sourdough

*add to any sandwich or burger:*

*bacon +3    avocado +5*

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**CRISPY TOSTADAS 18**

select two tostadas

**PORK CARNITAS**

spicy slaw, pickled shallot, salsa roja

**GRILLED SHRIMP**

avocado mousse, golden pepper, cilantro

**TEMPURA ARTICHOKE**

lemon aioli, Costanoa arugula

**SEASONAL SELECTION**

ask your server for the seasonal offering

**KIDS**

*for kids 12 and under only, please*

**FRESH VEGGIES, FLATBREAD + RANCH 8**

**MAC + CHEESE 8**

**CHICKEN FINGERS + FRIES 12**

**BURGER + FRIES 12**

**VEGGIE MEATBALL + POMODORO PASTA 12**

**CHEESE OR PEPPERONI PIZZA 12**

**FRUIT SALAD 8**



**COCKTAILS, BEER + WINE**

Here at Cascade, we have a list of classic and seasonal craft cocktails made with fresh ingredients, local wines and a constantly changing, creative tap list. We strive to consistently offer local favorites hand-selected from top breweries and wineries to provide the our guests with the best on the North Coast.

Ask your server for our latest selection. Cheers!

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.

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

GLUTEN FREE + VEGAN OPTIONS AVAILABLE UPON REQUEST. ASK YOUR SERVER ABOUT ACCOMMODATIONS FOR DIETARY RESTRICTIONS.