



ALL-DAY GRAZING  
FALL 2022

Renaissance St. Augustine Historic Downtown Hotel  
6 West Castillo Drive | St. Augustine, Florida 32084

[www.CastilloKitchen.com](http://www.CastilloKitchen.com)

# Welcome to Castillo Craft Bar + Kitchen

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Showcasing a menu of elegant, modern, comfort-cuisine and craft beverages, our restaurant team has committed to working with sustainably-minded regional farms, fisheries, wineries, and breweries to positively impact its environmental footprint.

## Snacks + Salads

**CITRUS HEIRLOOM TOMATO & BUFFALO MOZZARELLA CAPRESE \$13.**

pesto oil, lemon zest, balsamic drizzle

**ARTISAN LETTUCE SALAD 14.**

shaved watermelon radish, heirloom carrots, tomato, cucumber, spiced gluten-free croutons & grapefruit vinaigrette

**ADD: GRILLED CHICKEN \$6. SEARED SALMON \$11. GRILLED SHRIMP \$8.**

**CRISPY TOASTED COCONUT SHRIMP 13.**

house made mango coleslaw, chipotle aioli & spicy cocktail

**SWEET SOY-GLAZED CRISPY BRUSSELS SPROUTS 12.**

banana & red peppers, thai chili soy glaze

**CHARRED ROMAINE & CHIPOTLE RANCH WEDGE SALAD 14.**

gluten-free spiced croutons, shaved parmesan, baby heirloom tomatoes

**FLASH FRIED CRISPY CALAMARI 13.**

banana peppers, red peppers, house cocktail sauce & lemon remoulade

**SEASONAL STONE FRUIT SALAD 15.**

dried cranberries, shaved red onions, goat cheese and toasted sliced almonds with a berry vinaigrette

**RED PEPPER & GARLIC HUMMUS 12.**

e.v.o.o., sliced radish, pita chips, baby carrots, heirloom tomatoes, cucumbers

**GARLIC & PARMESAN WHITE TRUFFLE FRIES 10.**

truffle oil, parsley, smoked garlic salt

**SPINACH & ARUGULA TOSS 15.**

sliced strawberries, blackberries, shaved red onion, candid pecans, feta cheese, citrus balsamic toss

**CHEF MICHEL'S SECRET "TEN"**

**SPICED CHICKEN WINGS 16.**

thai chili honey glaze & green scallions

Menu subject to change, depending on ingredient availability.

\*Consuming raw or undercooked meats, poultry seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.

*"... you learn a lot about someone when you share a meal together."*

- ANTHONY BOURDAIN

## Sandwiches + Handhelds

### **TURKEY & AVOCADO BLT \$16.**

sourdough bread, avocado, cherry wood smoked bacon, heirloom tomato, arugula, sriracha mayo

### **BRAISED PORK BELLY SLIDERS 21.**

arugula, sliced persimmon & house pickled onions with a lemon-soy glaze on a hawaiian brioche bun

### **BLACKENED SWORDFISH TACOS 19.**

corn tortillas, citrus slaw & mango pico

### **CADILLAC BURGER 21.**

buckhead's tri-blend angus beef, pepper-jack, fried banana peppers, pickled red onions, lettuce, tomato, garlic-mayo, with a pretzel bun & fries

### **TIFFANNY'S SMOKY CHIPOTLE-GLAZED MEATLOAF SANDWICH 15.**

toasted whole wheat farm bread, heirloom tomatoes, artisan lettuce, house made pickled red onions

### **G.O.A.T. BURGER 23.**

buckhead's tri-blend angus beef, cheddar, tomato, lettuce, bacon, chef's secret sauce, toasted pretzel bun & fries

### **PEPPERONI FLATBREAD 15.**

glen's "famous" house-made marinara, sliced pepperoni, mozzarella & chili flakes

### **BILLY'S SHORT RIB FLATBREAD 18.**

white garlic sauce, feta, pickled red onions

### **VEGGIE FLATBREAD 14.**

seasonal farm veggies, tomato, garlic oil & brie cheese

## Plates + Irons

### **CLAMS & MUSSELS BUCATINI PASTA \$26**

garlic, shallots, chili flakes, spinach, tomato, spanish chorizo & chardonnay bechamel

### **SOUS VIDE FRESH-CUT NEW YORK STEAK FRITES 51.**

maitre d'hôtel butter, house demi-glaze, duck fat marinated steak frites

### **IPA BATTERED FISH & CHIPS 22.**

idaho fries, house cocktail & remoulade, kool coleslaw

### **23-DAY WET-AGED BONE-IN GRILLED RIBEYE 49.**

roasted garlic truffle pomme purée, charred broccolini, farm carrots, bordelaise & garlic butter

### **TWO-DAY BRINED HONEY-TRUFFLE CHICKEN 29.**

roasted heirloom baby potatoes & farm carrots

### **CHEF MICHEL'S SECRET "TEN" SPICED GRILLED BONE-IN PORK CHOP 32.**

grilled peaches, spanish rice, lemon infused broccolini

### **WHITE TRUFFLE LOBSTER MAC & CHEESE \$M.P.**

lobster cream, parmesan, white truffle oil, butter-panko crust

### **BRAISED CHIPOTLE SHORT RIB 23.**

creamy boursin-whipped potatoes + charred farm carrots

### **SEARED SCOTTISH SALMON 26.**

brown-butter basted + roasted garlic potato, grilled asparagus

## Plate Accessories

### **SEASONAL FARM VEGETABLES \$7**

### **DAUPHINOISE POTATOES 8.**

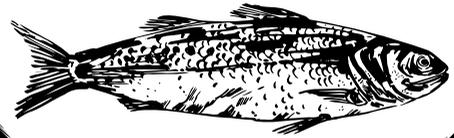
### **SEASONED IDAHO CRISPY FRIES 6.**

### **WHITE TRUFFLE FRIES 8.**

### **ROASTED GARLIC TRUFFLE POMME PUREE 8.**

## Whole Crispy Fish \$M.P.

oven-roasted fresh catch with a crispy fire-torched finish, served over a bed of traditional spanish yellow rice, with sambal charred haricot verts - perfect for two!



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