

# Welcome to Castillo Craft Bar + Kitchen

Showcasing a menu of elegantly-modern comfort cuisine and craft beverages, our restaurant team has committed to working with sustainably-minded regional farms, fisheries, wineries, and breweries to ensure a positive 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  
sauce

**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-made cocktail sauce,  
lemon remoulade

**SEASONAL STONE FRUIT SALAD 15**  
dried cranberries, shaved red onions, goat cheese, toasted  
sliced almonds, 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, candied  
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 foodborne illness.

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

- ANTHONY BOURDAIN



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)

## Sandwiches + Handhelds

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

sourdough bread, avocado, cherrywood-smoked bacon, heirloom tomato, arugula, sriracha mayo

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

arugula, sliced persimmon, house-made pickled onions with lemon-soy glaze, hawaiian-brioche bun

### **BLACKENED SWORDFISH TACOS 19**

corn tortillas, chipotle sour cream, citrus slaw, mango pico

### **CADILLAC BURGER 21**

buckhead's tri-blend angus beef, pepper jack, fried banana peppers, house-made pickled red onions, lettuce, tomato, garlic-mayo, 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 marinara", pepperoni, mozzarella, chili flakes

### **CHEF'S SHORT RIB FLATBREAD 18**

white-garlic sauce, feta, house-made 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-made cocktail sauce & remoulade, coleslaw

### **SOUS VIDE BONE-IN RIBEYE 65**

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

### **FIRE FRIED CHICKEN & WATERMELON 29**

honey-sriracha-pineapple glaze, arugula & mint salad

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

glazed figs, spanish rice, lemon, paprika-infused broccolini

### **WHITE TRUFFLE LOBSTER MAC & CHEESE \$MP**

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

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

creamy boursin-whipped polenta, cumin-charred farm carrots

### **SEARED SCOTTISH SALMON 26**

brown-butter basted, roasted-garlic potato, grilled asparagus

## Plate Accessories

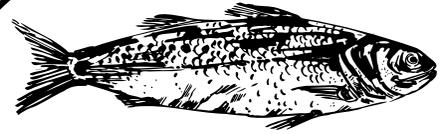
### **SEASONAL FARM VEGETABLES \$7**

### **SEASONED IDAHO CRISPY FRITES 6**

### **WHITE TRUFFLE FRITES 8**

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

### **CRISPY-FRIED BRUSSELS SPROUTS 7**



## Whole Crispy Fish

**\$MP**

*(Ask for availability, offered weekends only)*

Our oven-roasted fresh catch is fire-torched to a crispy finish table-side and served over a bed of traditional spanish yellow rice, with sambal-charred haricots verts.

Perfect for two!

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