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CALIFORNIA BISTRO

BISTRO MENU

Small Plates

Amberjack Crudo 14

Coconut Broth – Red Onion – Serrano – Chili Oil

Wild-Caught Pacific Ahi Poke 14

Hass Avocado – Wakame Salad
Peanuts – Sesame Soy

Mary's Farm Chicken Liver Mousse 10

Apple Butter – Crostini

Warm Kale Salad 12

Taleggio – California Almonds – Pickled Shallot
Miso-Orange Vinaigrette

County Line Harvest Baby Beet Salad 12

Wild Arugula – Candied Walnuts
Chèvre-Champagne-Vanilla Vinaigrette

Pork Belly and Brussel Sprouts 14

Gingered Soy Glaze – Peanuts – Chili Oil

Mediterranean Blue Mussels 12

Coconut Curry Broth – Cherry Tomatoes – Crostini

Veal Bolognese 16

Housemade Pappardelle – Uovo Frito – Chili Flake

Garganelli 14

Corn – Wild Arugula – Heirloom Toy Box Tomatoes
Black Truffle Butter

California Bass 18

Littleneck Clams – Spanish Chorizo
Tomato Fennel Brodo

Colorado Lamb T-Bone 21

Feta – Eggplant – Asparagus
House Minted Yogurt – Cucumber

Curry Braised Mannings Farm Short Rib 20

Marble Potatoes – Red Pepper
Gomasio – Natural Jus

Mary's Chicken Thigh 15

Potato Purée – Collards
Pickled Red Onion – Agrodolce

Wild-Caught Yellowtail Tataki 14

Gingered Soy Glaze – Sesame Seeds – Micro Cilantro

Miso-Glazed California Halibut 18

Rock Shrimp Fried Rice
Brussels Sprouts – Truffle Yaki

Brandt Farms NY Strip 22

Sour Cream and Chive Potato Puree
Pickled Pearl Onion – Demi

Charred Spanish Octopus 15

Gochujang Aioli – Kimchi Vinaigrette
Puffed Rice – Micro Cilantro

Shishito Peppers 9

Lemongrass Aioli – Fleur de Sel
Rice Wine Vinegar

Haricots Verts 9

XO Sauce – Garlic Confit

Mexican Street Corn "Off the Cob" 9

Guajillo-Lime Mayonesa
Cotija - Cilantro

Vadouvan Cauliflower 9

Golden Raisins – Pine Nuts

Big Cut Of The Day MP



Consumption of undercooked meat, poultry, eggs or seafood may increase the risk of foodborne illness. Before placing your order please inform your server if a person in your party has a food allergy.