

LUNCH

CASTOR
KITCHEN + BAR

SOUP & SNACKS

Meat & Cheese

PNW cheese* & meat, seasonal jam, olives, hazelnuts, pickled vegetables, crackers **16**

Pommes Frites

hand-cut fries, house-made ketchup & aioli* **7**

+Cajun Garlic Fries, white BBQ sauce **+2**

+Add white truffle oil & parmesan **+7**

Soup du Jour

seasonally inspired, served with bread **9**

Gumbo

dark brown roux, holy trinity, roasted chicken, andouille sausage, tomato, rice, scallions, filé — *small* **12** *large* **24**

SANDWICHES

All sandwiches are served with a side salad or pommes frites

substitute cup of soup **+4**

Shrimp & Crab Roll

Oregon Dungeness crab & shrimp, celery, lemon, Duke's mayo, Old Bay, iceberg, The Bread Stop hoagie **19**

+ *No Bread?* substitute Rainshine salad mix **+2**

The Burger

1/3 lb. natural beef patty, New School American cheese, caramelized onions, lettuce, The Bread Stop sesame bun **18**

Fried Chicken

buttermilk brined fried chicken, dill pickle remoulade*, Duke's mayo, iceberg **16**

+ *Make it Spicy!* -tossed in Crystal Hot Sauce **+2**

Roasted Beef Melt

roasted beef tenderloin, caramelized onions & mushrooms, gruyere, horseradish aioli* **18**

SALADS & PLATES

+Add protein to any salad or bowl

6 grilled shrimp **14**

5 oz. filet mignon **15**

Green Salad

Rainshine Family Farm salad greens, carrot, radish, Steen's cane vinaigrette **10**

Fried Pickle Wedge Salad

head lettuce, radish, dill pickle dressing, fried pickles **15**

Fall Grain Salad

roasted beets, carrot, local salad greens, pickled red onion, quinoa, farro, white balsamic vinaigrette, goat feta **16**

Quiche

seasonally inspired quiche, side salad **15**

Southern Fried Rice

long grain rice, country ham, holy trinity, braised greens, field peas, scallions, pepper vinegar **19** +Add Hoskins Hollow fried egg **+2**

Steak Frites

5 oz. filet mignon, demi-glace, pommes frites, side salad **28**

THANK YOU!

To our amazing and hard working farmers and purveyors. We are thrilled to support local folks throughout our menu during each season.

Oregon's Local Coast
Seafood

Benedetti's Meat
Market & Deli

Rainshine Family Farm

The Bread Stop Bakery

Hoskins Hollow Farm

and more.....

An automatic gratuity of 20% will be added to all checks, including split checks, on parties of 6 or more. * Consuming raw or uncooked meats or eggs, seafood or unpasteurized milk may increase your risk of foodborne illness. All aiolis are made in house with raw eggs.



Let's be Social!
@castor.corvallis



458 SW Madison Ave.
Corvallis, OR 97333

541.231.3322
castorcorvallis.com

DRINKS

ZERO PROOF

Blood Orange Sorrel Tea 6

Chaperone 9

Dhos N/A Gin, quince, falernum, lemon, club soda

Wichita Mule 10

N/A Ritual Rum, airlie cider, cranberry, lime, ginger beer

Bandaïd 9

N/A Rum, coconut, pineapple, orange, nutmeg

Autumn N/A Spritz 10

Pathfinder N/A amaro, blood orange, citrus, rosemary, soda

COCKTAILS

Quince Spritz 13

St. Germain, Cocchi bianco, quince, club soda, bubbles

Sarti Love For Sale 12

Vodka, grapefruit juice & liqueur, Sarti Rosa, bubbly

Harvest Mule 11

Vodka, airlie apple cider, lime, cranberry, ginger beer

Painkiller 12

Planteray rum blend, coconut, pineapple, orange, nutmeg

Old Fashioned 11

Good cheap bourbon, cherry, orange, Angostura

BEER & CIDER

Rotating Beer 7

A rotating selection from one of Oregon's best breweries.

Heater Allen Pilsner 7

5% abv | 38 IBU | McMinnville

Block 15 Fluffhead IPA 7

6.5% abv | Corvallis

Barley Brown IPA 7

7.0% abv | 70 IBU | Baker City

Falling Sky Red Ale 7

5% abv | 20 IBU | Eugene

Two Towns Cider 7

Rotating | Corvallis

COFFEE & TEA

Drip Coffee 4

Café Mam Mocho Blend
Regular or Decaf

Hot Tea Selection 4

chamomile, peppermint, herbal green, earl grey

SODA POP & PACKAGED DRINKS

Mexican Coke 4

Mexican Sprite 4

Local Root Beer 5

Fever Tree Tonic 4

Fever Tree Club Soda 4

Fever Tree Ginger Beer 4

Fever Tree Tonic 3

BUBBLES BY THE GLASS

Mas y Mas Cava 11

Bodega Pinord | Spain

WHITE WINE BY THE GLASS

House White 9

Guaranteed to please

White Blend | Soter 12

Willamette Valley, Oregon

Chardonnay | Haden Fig 14

Willamette Valley, Oregon

Pinot Blanc | The Eyrie 16

Dundee Hills, Oregon

ROSÉ WINE BY THE GLASS

House Rose 12

RED WINE BY THE GLASS

House Red 9

Guaranteed to please

Pinot Noir | Luke Jefferson 15

Eola-Amity, Oregon

Bordeaux | Ch. Hanteillan 12

Haut-Medoc | Bordeaux, France

Tempranillo 18

La Rioja Alta | "Vina Alberdi"

Rioja, Spain

Cab Sauv | Secret Squirrel 14

Columbia Valley, Washington

Locally sourced, locally inspired

We are committed to using local, seasonal & sustainably harvested & foraged products. We cherish the raw ingredients we work with and the hardworking folks who grow them. Our style draws influence from a variety of cuisines, held together with classic French techniques & a healthy dose of Southern comfort.

— Executive Chef, Danielle Lewis