

# CALISTOGA INN

RESTAURANT & BREWERY

## LUNCH

### STARTERS

**Today's Soup** 9

**Fresh Pacific Oysters (6)** - golden balsamic-shallot mignonette & cocktail sauce 19

**Garlic Crusted Calamari** - tartar & cocktail sauces 17

**Dungeness Crab Cakes** - remoulade & cabbage slaw 19

**Clams & Mussels** - steamed in Calistoga Wheat Ale with tomato, Spanish chorizo & grilled ciabatta bread 18

**Best Wings** - *spicy* - Gorgonzola blue cheese dressing 14

**Cheese & Charcuterie Board** - two cheeses, salami picante, prosciutto, duck liver mousse, ciabatta toast, olives & toasted nuts 24

### GREENS

**Classic Wedge Salad** - iceberg lettuce, Point Reyes Blue cheese dressing, crispy bacon, pickled red onion, cherry tomatoes & toasted croutons 14

**Prosciutto & Asparagus Salad** - Prosciutto di Parma, asparagus, arugula, shaved granny smith apples, midnight moon cheese & banyuls vinaigrette 15

**Spring Mixed Greens** - table grapes, gorgonzola, toasted almonds & champagne-herb vinaigrette 13

**Whole Leaf Caesar Salad** - romaine with classic dressing, croutons & Parmesan 14

*please add: Skuna Bay salmon 14 - grilled chicken breast 6*

### PIZZAS

**Smoked Salmon** - olive tapenade, goat cheese, pickled red onions, mushrooms, asparagus & pea shoots 18

**Fungi** - mixed mushrooms, fontina, roasted garlic & truffle oil 16

**Carne** - Spanish chorizo, fennel sausage, caramelized onion, tomato sauce, mozzarella 17

**Prosciutto** - dried figs, mascarpone cheese, mozzarella, roasted garlic & arugula 17

**Basil Pesto Pizza** - zucchini, cherry tomatoes, basil pesto, burrata cheese & toasted pine nuts 16

*\*dough made with spent grain & wort reduction from our brewery*

### LUNCHEON PLATES

**Hanger Steak** - *fire grilled* - balsamic-port glazed onions, scalloped potato bake & asparagus 30

**Best Burger** - *fire grilled* - Tillamook cheddar, applewood smoked bacon, red onion, lettuce & tomato - house made bun - *garlic-cheese fries* 17

**Turkey & Brie Sandwich** - griddled smoked turkey breast & Brie *olive-walnut relish, house-made focaccia & garlic-cheese fries* 15

**Classic Reuben Sandwich** - Calistoga Red Ale braised corned beef, sauerkraut, Gruyère & secret sauce on rye - *garlic-cheese fries* 18

**Fried Chicken Salad** - little gem lettuce, cherry tomatoes, pickled red onions & crispy fried chicken - *green goddess dressing* 18

**Seafood Fettuccine** - sautéed shrimp, fresh fish, clams & mussels with garlic, onion, mushrooms & spinach - *Parmesan cream sauce or marinara sauce* 22

**Skuna Bay Salmon** - *oven roasted* - seasoned with togarashi spices & served with wakame seaweed, pickled green papaya, hearts of palm & English cucumber salad *Sriracha-lime vinaigrette* 29

**Thai Curry Vegetables** - stir fried snow peas, asparagus, mushrooms, spinach & yams - *steamed jasmine rice* 17

**Pasta Avocado** - Oaxacan-style linguini with avocado, garlic, jalapeño, lime, cilantro & shaved dry Jack - *ambient temperature* 14

### SEASONAL SIDE DISHES

**Spring Asparagus** - *grilled* - olive-caper relish & Midnight Moon cheese 8

**Spring Risotto** - maitake & king trumpet mushrooms, wilted spinach & crispy matchstick potatoes 15

**Scalloped Potato Bake** - *Gruyère, Cheddar & cream* 8

**Best Fries** - *garlic-cheese fries* 6

18% gratuity on parties of 6 or more - \$20 corkage  
Executive Chef - Nicolas Montañez