

# CALISTOGA INN

RESTAURANT & BREWERY

## DINNER

### 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 & roasted nuts 24

### GREENS

**Shrimp Louie** - little gem lettuce, Oregon Bay shrimp, sieved egg, tomato, olives & remoulade dressing 15

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

**Summer 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*

### MAIN COURSES

**Prime Rib Eye Steak (14 oz)** - *wood fire grilled* - béarnaise butter buttermilk mashed Yukon Gold potatoes & grilled asparagus 38

**Steak Frites (10 oz.)** - *wood fire grilled* - hanger steak with balsamic-port glazed onions, gorgonzola dolce & garlic-cheese fries 30

**Smoked Baby Back Pork Ribs** - *steamed with Calistoga Red Ale & wood fire grilled* - basted with Texas style barbecue sauce, corn-jalapeño spoon bread & cabbage slaw 28

**Jamaican Jerk Chicken** - *wood fire grilled* - boneless, all natural half-chicken, Caribbean spices, yucca-pineapple conkie & escabeche 27

**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

**Country Paella** - Spanish dish of saffron-seasoned short-grained rice with Spanish chorizo, prawns, chicken, shellfish, tomato-bell pepper sofrito & English peas 30

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

**Gnocchi - Ricotta-Potato** - *house made* - spring asparagus, wilted spinach, mixed mushrooms, Parmesan & truffled corn coulis 21

### SEASONAL SIDE DISHES

**Grilled Asparagus** - olive-caper relish & Midnight Moon cheese 8

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

**Fresh Pole Beans** - *sautéed* - shallots, preserved lemon & cherry tomatoes 8

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

**Buttermilk Mashed Yukon Gold Potatoes** 7

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

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