

CALISTOGA INN

RESTAURANT & BREWERY

BRUNCH

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 - assorted cheeses, salameo picante, prosciutto Di Parma, quince jam, foie gras mousse, roasted nuts & ciabatta bread toasts 24

GREENS

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

Spring Mixed Greens - macerated bing cherries, fried pepitas, Pennyroyal Farms goat cheese & champagne-herb vinaigrette 13

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

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

add: Skuna Bay salmon 15 grilled chicken breast 8

BREAKFAST

Eggs Benedict - traditional or with spinach - *country potatoes* 16

Napa Valley Breakfast - scrambled eggs, Vermont cheddar, asparagus, spinach peppers, mushrooms chicken-apple sausage - *country potatoes* 16

Huevos Rancheros - crisp tortilla with your choice of eggs with black bean chili, salsa, sour cream, Jack cheese & guacamole 16

Best Hash & Eggs - Calistoga Red Ale braised corned beef griddled with peppers, onions & potatoes - *poached eggs* 16

French Toast - house made brioche, batter dipped, griddled in butter with candied walnuts & banana - *real maple syrup* 15

PIZZAS

Smoked Rainbow Trout - olive tapenade, fontina & goat cheese, pickled red onions, fried artichokes & 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

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

Skuna Bay Salmon - *oven roasted* - morel mushrooms, fava beans & asparagus risotto with crispy matchstick potato garnish 30

Seafood Fettucinni - sautéed prawns, fish, clams & mussels with mushrooms, spinach, spring onion & garden herbs - choice of Parmesan-cream sauce or marinara 23

Vietnamese Chicken Salad - grilled shredded chicken breast, rice noodles, peanuts, mint, Thai basil, cucumber & carrot layered with spring greens - sweet-sour lime dressing 19

Gnocchi - Ricotta-Potato - *house made* - English peas, spring onions, mixed mushrooms, wilted spinach, Parmesan & truffled turnip coulis 21

Pasta Avocado - Oaxacan-style linguini with avocado, garlic, jalapeño, lime, cilantro & shaved dry Jack - *ambient temperature* 15

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

Best Burger - *fire grilled* - Tillamook cheddar, applewood smoked bacon, red onions, 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

SEASONAL SIDE DISHES

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

Spring Risotto - morel mushrooms, fava beans & asparagus with crispy matchstick potato garnish 15

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

Best Fries - *garlic-cheese fries* 6