

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 - assorted cheeses, salameetto picante, prosciutto Di Parma, quince jam, foie grass 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

Winter Mixed Greens - dried fruit medley, gorgonzola, toasted almonds & champagne-herb vinaigrette 13

Belgian Endive & Pear Salad - arugula, trevisso, grapefruit, Point Reyes Toma cheese & golden balsamic vinaigrette 15

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 & 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

Pere Inverno - d'anjou pear, walnuts, gorgonzola, caramelized balsamic onions 16

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

MAIN COURSES

Prime Rib Eye Steak (14 oz) - *fire grilled* - béarnaise butter
buttermilk mashed Yukon Gold potatoes & broccolini 39

Short Ribs (beef) - *oven braised* - with cabernet pan sauce, buttermilk mashed
Yukon Gold potatoes & Swiss chard 31

Lamb Shank - *oven braised* - preserved lemon-olive gremolata, roasted root vegetables,
creamy polenta & Marsala sauce 32

Chicken Abruzzi - sautéed Mary's organic boneless half-chicken with rosemary,
oven dried tomatoes, olives, pan sauce & creamy polenta 27

Skuna Bay Salmon - *oven roasted* - winter mixed mushroom & spinach risotto,
garnished with shaved hearts of palm & pea sprouts 30

Country Paella - Spanish dish of saffron-seasoned bomba rice with Spanish chorizo, prawns,
chicken, shellfish, tomato-bell pepper sofrito & English peas 31

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

Gnocchi - Ricotta-Potato - *house made* - wilted spinach, mixed mushrooms,
roasted butternut squash, Parmesan & truffled turnip coulis 21

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

SEASONAL SIDE DISHES

Roasted Brussels' Sprouts - bacon, figs & honey mustard vinaigrette 8

Broccolini - preserved lemon-olive relish & toasted almonds 8

Winter Risotto - maitake & king trumpet mushrooms, wilted spinach &
shaved hearts of palm & pea sprouts 15

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

Creamy Polenta - with Parmesan 8

Best Fries - *garlic-cheese fries* 6

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