

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 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

please add: Skuna Bay salmon 15 - grilled chicken breast 8

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

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

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

Lamb Shank - *oven braised* - preserved lemon-olive gremolata, baby carrots, creamy polenta & Marsala sauce 32

Smoked Pork Belly Confit - house made Korean kimchi, rice noodles & hearts of palm dressed with sriracha-lime vinaigrette & pickled cucumber 28

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 - morel mushrooms, fava beans & asparagus risotto with crispy matchstick potato garnish 30

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

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

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

SEASONAL SIDE DISHES

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

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

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

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

Creamy Polenta - with Parmesan 7

Best Fries - *garlic-cheese fries* 6

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