

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

Heirloom Tomato & Fig Salad - local grown organic heirloom tomatoes, roasted figs, burrata cheese, virgin olive oil, basil & balsamic glaze 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, summer squash & 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

Creekstone Skirt Steak - *fire grilled* - basted with chimichurri sauce, tabouleh salad & roasted mushroom ragout 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

Mediterranean Salad - grilled marinated chicken breast, cucumber, tomatoes, roasted eggplant, arugula, olives, chickpeas, feta cheese & hummus - *tabini vinaigrette* 19

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, green beans, 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

Padron Peppers - pan blistered-garlic confit, arugula, Parmesan & crispy pancetta 8

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

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

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