

# CALISTOGA INN

## RESTAURANT & BREWERY

### DINNER MENU

#### STARTERS

##### Today's Soup

chef inspired - changes daily 11

##### Fresh Pacific Oysters (6)

golden balsamic-shallot mignonette & cocktail sauce 19

##### Oven Seared Padron Peppers

garlic confit, sea salt & crispy pancetta 14

##### Garlic Crusted Calamari

tartar & cocktail sauces 17

##### Dungeness Crab Cakes

remoulade & cabbage slaw 19

##### Clams & Mussels

steamed in Wheat Ale with tomato, chorizo & grilled ciabatta bread 18

##### Best Wings - *spicy*

gorgonzola blue cheese dressing 14

##### Cheese & Charcuterie Board

assorted cheeses, salameo picante, prosciutto di Parma, duck liver mousse, roasted nuts & ciabatta bread toasts 24

#### SALADS

##### Classic Wedge Salad

iceberg lettuce, Point Reyes Blue cheese dressing, crispy bacon, pickled red onion, cherry tomatoes & toasted croutons 16

##### Belgian Endive & Pear Salad

treviso, grapefruit, pepitas, Toma cheese & golden balsamic vinaigrette 16

##### Spring Mixed Greens

dried fruit medley, toasted almonds, gorgonzola & champagne-herb vinaigrette 15

##### Whole Leaf Caesar Salad

romaine with classic dressing, croutons & Parmesan 14

add: Skuna Bay salmon 15

add: grilled chicken breast 8

#### STEAKS - wood fire grilled

Served with grilled asparagus & scalloped potato bake, buttermilk mashed potatoes or garlic-cheese fries.

Prime Rib Eye (14 oz) 44

Skirt Steak (10 oz) 36

Choice of sauce - cabernet sauce, béarnaise butter or chimichurri

#### MAINS

##### Painted Hills Beef Short Ribs

oven braised - with cabernet pan sauce, buttermilk mashed Yukon Gold potatoes & Swiss chard 34

##### Lamb Shank

oven braised - creamy polenta, root vegetables, olive gremolata & Marsala sauce 34

##### Chicken Abruzzi

sautéed Mary's organic boneless half-chicken with rosemary, oven dried tomatoes, olives, pan sauce & creamy polenta 28

##### Grilled Pacific Swordfish

cioppino broth, clams, mussels, shrimp, fennel, heirloom potatoes & rouille 33

##### Skuna Bay Salmon

served over spring risotto with morel mushrooms, English peas & arugula 32

##### Country Paella

saffron-seasoned bomba rice with Spanish chorizo, prawns, chicken, shellfish, tomato-bell pepper sofrito & English peas 32

##### Best Burger

wood fire grilled - Tillamook cheddar, applewood smoked bacon, red onions, lettuce & tomato - *garlic-cheese fries* 18

#### FAMILY STYLE MENU

For parties of eighteen or more.  
(Reservations Required)

Includes platters of....

Skuna Bay Salmon

Chicken Abruzzi

Skirt Steak - *chimichurri sauce*

Scalloped Potato Bake

Spring Mixed Greens

Grilled Asparagus

54 per person

#### PASTA

##### Sausage Rigatoni

lamb sausage, Rancho Gordo bean ragout, arugula, oven-dried tomatoes, local olive oil & preserved lemon 20

##### Seafood Fettuccine

sautéed prawns, fish, clams & mussels with mushrooms, spinach, scallions & garden herbs - *parmesan-cream sauce* 25

##### Gnocchi - *Ricotta-Potato*

mixed mushrooms, asparagus, wilted spinach, parmesan & truffled turnip coulis 21

##### Spring Risotto

morel mushrooms, English peas, arugula & crispy matchstick potato garnish 21

#### PIZZAS

##### Basil Pesto

zucchini, cherry tomatoes, basil pesto, burrata cheese & toasted pine nuts 17

##### Fungi

mixed mushrooms, fontina, roasted garlic, truffle oil & shaved Parmesan 17

##### Carne

Spanish chorizo, spicy fennel sausage, caramelized onion, tomato sauce, mozzarella 18

##### Prosciutto

roasted figs, mascarpone, mozzarella, roasted garlic & arugula 18

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

#### SIDES

Grilled Asparagus - olive-caper relish 9

##### Brussels Sprouts

bacon, figs & honey-mustard vinaigrette 9

##### Roasted Trio of Mushrooms

fresh herbs, garlic-butter sauce 9

##### Buttermilk Mashed Potatoes 8

Scalloped Potato Bake - Gruyère, cheddar & cream 9

Creamy Polenta - with Parmesan 8

Garlic-Cheese Fries 8

WE SUPPORT LOCAL, NATURAL,  
SUSTAINABLE & ORGANIC PRACTICES  
WHENEVER POSSIBLE

18% gratuity added to parties of 6 or more  
\$20 corkage per 750 ml bottle

Executive Chef - Nicolas Montañez

Please alert your server of any food allergies, as not all ingredients are listed on the menu. Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses.