

CALISTOGA INN

RESTAURANT & BREWERY

DINNER MENU

STARTERS

Today's Soup

chef inspired - changes daily 11

Oven Seared Padron Peppers

garlic confit, sea salt & crispy pancetta 14

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 Wheat Ale with tomato, chorizo & grilled ciabatta bread 20

Best Wings - *spicy*

gorgonzola blue cheese dressing 16

Steak Tartare

Rib Eye, capers, cornichons, egg yolk, frisee & arugula salad - with baguette toast 18

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

Heirloom Tomato & Peach Salad

fresh arugula, burrata, pine nuts & citrus vinaigrette 17

Summer Mixed Greens

seasonal fruits, toasted almonds, gorgonzola & champagne-herb vinaigrette 15

Whole Leaf Caesar Salad

romaine with classic dressing, croutons & Parmesan 15

add: Skuna Bay salmon 16

add: grilled chicken breast 9

STEAKS - wood fire grilled

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

Prime Rib Eye (14 oz) 46

Skirt Steak (10 oz) 38

Choice of sauce - cabernet sauce, béarnaise butter or chimichurri

MAINS

Mixed Grill

Niman Ranch Pork Chop & Smoked Duck Sausage - creamy polenta, grilled broccolini & seasonal fruit mostarda 30

Jamaican Jerk Chicken

wood fire grilled - boneless half-chicken, Caribbean spices, yucca-pineapple conkie & corn relish 28

Grilled Pacific Swordfish

cioppino broth, clams, mussels, shrimp, fennel, heirloom potatoes & rouille 35

Skuna Bay Salmon

served over summer risotto with chanterelles, summer squash & roasted corn 35

Country Paella

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

Tillamook Cheeseburger

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

- add bacon, avocado, fried egg \$2 ea.

FAMILY STYLE MENU

For parties of eighteen or more.
(Reservations Required)

Includes platters of...

Skuna Bay Salmon
Jamaican Jerk Chicken
Skirt Steak - chimichurri sauce
Scalloped Potato Bake
Summer Mixed Greens
Grilled Broccolini

54 per person

PASTA

Pasta Avocado

Oaxacan-style linguini with avocado, garlic, jalapeño, lime, cilantro & shaved dry Jack - ambient temperature 21

Seafood Fettuccine

sautéed prawns, fish, clams & mussels with mushrooms, spinach, scallions & garden herbs - parmesan-cream sauce 28

Gnocchi - Ricotta-Potato

wild mushroom, summer squash, roasted corn, cherry tomato & truffled corn coulis 24

Summer Risotto

chanterelles, summer squash, roasted corn & crispy matchstick potato garnish 24

PIZZAS

Basil Pesto

zucchini, cherry tomatoes, basil pesto, burrata cheese & toasted pine nuts 18

Fungi

mixed mushrooms, fontina, roasted garlic, truffle oil & shaved Parmesan 18

Carne

Spanish chorizo, spicy fennel sausage, caramelized onion, tomato sauce, mozzarella 19

Prosciutto

roasted figs, mascarpone, mozzarella, roasted garlic & arugula 19

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

SIDES

Baby Zucchini

cherry tomato relish 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 - Santiago Garcia

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.