

CALISTOGA INN

RESTAURANT & BREWERY

LUNCH MENU

STARTERS

Today's Soup

chef inspired - changes daily 11

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 18

Best Wings - *spicy*

gorgonzola blue cheese dressing 14

Oven Seared Padron Peppers

garlic confit, sea salt & crispy pancetta 14

Cheese & Charcuterie Board

assorted cheeses, salameetto 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

SANDWICHES

Best Burger

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

Classic Reuben

Calistoga Red Ale braised corned beef, sauerkraut, Gruyère & secret sauce on rye - *garlic-cheese fries* 18

Turkey & Brie

griddled smoked turkey breast & Brie *olive-walnut relish, house-made focaccia & garlic-cheese fries* 15

LUNCH PLATES

Skirt Steak - *fire grilled* - *cabernet mushroom sauce* - scalloped potato bake & grilled asparagus 36

Skuna Bay Salmon

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

Aspen Village Salad

grilled organic Mary's chicken breast, field greens, black bean chili, Jack cheese, jicama, creamy Southwest salsa dressing & corn tortilla chips 19

BRUNCH (WEEKENDS ONLY)

Eggs Benedict

traditional or with spinach - *country potatoes* 16

Napa Valley Breakfast

scrambled eggs, Vermont cheddar, asparagus, spinach, peppers, mushrooms, chicken-apple sausage - *country potatoes* 16

Huevos Rancheros

crisp tortilla with choice of eggs - black bean chili, salsa, sour cream, Jack cheese & guacamole 16

Best Hash & Eggs

Calistoga Red Ale braised corned beef griddled with peppers, onions & potatoes - *poached eggs* 16

French Toast

brioche, batter dipped, griddled in butter with candied walnuts & banana - *real maple syrup* 15

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

crispy pancetta, figs & honey-mustard vinaigrette 9

Roasted Trio of Mushrooms

fresh herbs, garlic-butter sauce 9

Scalloped Potato Bake - *Gruyère, Cheddar & cream* 9

Garlic-Cheese Fries - *Parmesan* 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.