

CALISTOGA INN

RESTAURANT & BREWERY

LUNCH 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, 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

Summer Mixed Greens

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

Heirloom Tomato & Peach Salad

fresh arugula, burrata, pine nuts & citrus vinaigrette 17

Whole Leaf Caesar Salad

romaine with classic dressing, croutons & Parmesan 15

add: Skuna Bay salmon 16

add: grilled chicken breast 9

SANDWICHES

Tillamook Cheeseburger

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

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

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* 16

LUNCH PLATES

Skirt Steak - *fire grilled* - cabernet

mushroom sauce - scalloped potato bake & grilled asparagus 38

Skuna Bay Salmon

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

Vietnamese Chicken Salad

grilled chicken breast with spicy rice noodles, shredded green mango, papaya, cucumber, mint & pea sprouts - *sweet-sour lime dressing* 21

BRUNCH (SATURDAY & SUNDAY)

Eggs Benedict

traditional or with spinach - *country potatoes* 18

Napa Valley Breakfast

scrambled eggs, Vermont cheddar, asparagus, spinach, peppers, mushrooms, chicken-apple sausage - *country potatoes* 18

Huevos Rancheros

crisp tortilla with choice of eggs - black bean chili, salsa, sour cream, Jack cheese & guacamole 18

Best Hash & Eggs

Calistoga Red Ale braised corned beef griddled with peppers, onions & potatoes - *poached eggs* 18

French Toast

brioche, batter dipped & griddled with strawberry mascarpone whipped cream - *real maple syrup* 16

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

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.