

# CALISTOGA INN

## RESTAURANT & BREWERY

### LUNCH MENU

#### STARTERS

##### Today's Soup

chef inspired - changes daily 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 Wheat Ale with tomato, chorizo & grilled ciabatta bread 18

##### Best Wings - *spicy*

gorgonzola blue cheese dressing 14

##### Bruschetta Duet

1) roasted mixed mushroom & truffled burrata 2) fig-onion jam, butternut squash & goat cheese 15

##### Cheese & Charcuterie Board

assorted cheeses, salameetto picante, prosciutto di parma, foie gras 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 14

##### Belgian Endive & Pear Salad

treviso, grapefruit, pepitas, Toma cheese & golden balsamic vinaigrette 15

##### Winter Mixed Greens

dried fruit medley, toasted almonds, gorgonzola & champagne-herb vinaigrette 13

##### 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* 17

##### 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 & broccolini 36

##### Skuna Bay Salmon

served over winter risotto with arugula, mixed mushrooms, yams & kale 31

##### 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, butternut squash, wilted spinach, parmesan & truffled turnip coulis 21

##### Winter Risotto

arugula, roasted yams, mixed mushrooms, kale & crispy matchstick potato garnish 18

#### PIZZAS

##### Fungi

mixed mushrooms, fontina, roasted garlic, truffle oil & shaved Parmesan 16

##### Carne

Spanish chorizo, spicy fennel sausage, caramelized onion, tomato sauce, mozzarella 17

##### Prosciutto

roasted figs, mascarpone, mozzarella, roasted garlic & arugula 17

##### Pere Inverno

D'anjou pear, walnuts, gorgonzola, caramelized balsamic onions 17

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

#### SIDES

**Grilled Broccolini** - with lemon agrumato & toasted almonds 8

##### Brussels Sprouts

crispy pancetta, figs & honey-mustard vinaigrette 9

##### Roasted Trio of Mushrooms

fresh herbs, garlic-butter sauce 8

**Scalloped Potato Bake** - *Gruyère, Cheddar & cream* 8

**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.