

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

Grilled Castroville Artichoke

Oregon Bay shrimp-remoulade & grilled lemon 11

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

Grilled Sausage Board

smoked duck, cajun andouille & lamb sausages - Red Ale stone mustard, sauerkraut & padron peppers 25

Cheese & Charcuterie Board

assorted cheeses, salameo picante, prosciutto di parma, foie grass 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

Shrimp Louie Salad

Oregon Bay shrimp, cherry tomatoes, romaine, sieved egg & avocado 16

Summer Mixed Greens

bing cherries, pepitas, Pennyroyal Farms goat cheese & champagne-herb vinaigrette 13

Prosciutto & Asparagus Salad

prosciutto di Parma, asparagus, arugula, shaved Granny Smith apples, Midnight Moon cheese & Banyuls 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* 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* - *chimichurri sauce* - smashed heirloom potato medley & grilled asparagus 36

Steak Frites - *fire grilled* - New York Strip with béarnaise butter & garlic-cheese fries 39

Skuna Bay Salmon

oven roasted - English cucumber, wakame seaweed salad, pickled green papaya, hearts of palm & sriracha-lime vinaigrette 31

Vietnamese Chicken Salad

grilled shredded chicken breast, rice noodles, peanuts, mint, Thai basil, cucumber & pickled papaya with spring greens - *sweet-sour lime dressing* 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, onion & garden herbs - *choice of parmesan-cream sauce or marinara* 25

Pasta Avocado

Oaxacan-style linguini with avocado, garlic, jalapeño, lime, cilantro & shaved dry Jack - *ambient temperature* 15

Gnocchi - *Ricotta-Potato*

English peas, young onions, mixed mushrooms, wilted spinach, parmesan & truffled turnip coulis 21

Summer Risotto

morel mushrooms, fava beans, asparagus risotto with crispy matchstick potato garnish 18

PIZZAS

Fungi

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

Carne

Spanish chorizo, smoked cajun andouille, caramelized onion, tomato sauce, mozzarella 17

Prosciutto

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

Basil Pesto

zucchini, cherry tomatoes, basil pesto, burrata & toasted pine nuts 16

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

SIDES

Grilled Asparagus

olive-caper relish & Midnight Moon cheese 9

Pan Blistered Padron Peppers

pancetta, garlic confit & shaved Parmesan 10

Trio of Mushrooms

fresh herbs, garlic-butter sauce 8

Roasted Heirloom Potato Medley

Garlic-Cheese Fries 8

House Potato Chips

with warm blue cheese fondue 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.