

CALISTOGA INN

RESTAURANT & BREWERY

LUNCH MENU

STARTERS

- Parker House Rolls**
house made brioche rolls brushed with honey rosemary butter 10
- Fresh Pacific Oysters (6)**
golden balsamic-shallot mignonette & cocktail sauce 22
- Garlic Crusted Calamari**
tartar & cocktail sauces 18
- Salmon Cakes**
caper Meyer lemon remoulade & cabbage slaw 22
- Clams & Mussels**
steamed in Wheat Ale with tomato, chorizo & grilled ciabatta bread 22
- Best Wings - *spicy***
gorgonzola blue cheese dressing 18
- Steak Tartare**
minced rib eye, capers, cornichons, Dijon mustard, egg yolk, frisee & arugula salad - *with baguette toast* 19

SOUP & SALADS

- Today's Soup**
chef inspired 13
- Classic Wedge Salad**
iceberg lettuce, Point Reyes Blue cheese dressing, crispy bacon, pickled red onion, cherry tomatoes & toasted croutons 17
- Winter Mixed Greens & Endive Salad**
mixed greens, endive, treviso, fresh pear, candied walnuts, gorgonzola & pear vinaigrette 17
- Whole Leaf Caesar Salad**
romaine with classic dressing, croutons & Parmesan 16
- add: Skuna Bay salmon 18*
add: grilled chicken breast 12

WE SUPPORT LOCAL, NATURAL,
SUSTAINABLE & ORGANIC PRACTICES
WHENEVER POSSIBLE

SANDWICHES

- Tillamook Cheeseburger**
wood fire grilled - Tillamook cheddar, red onions, lettuce & tomato - *garlic-cheese fries* 24
- add bacon, avocado, fried egg \$3 ea.
- Classic Reuben**
Calistoga Red Ale braised corned beef, sauerkraut, Gruyère & secret sauce on rye - *garlic-cheese fries* 20
- Turkey & Brie**
griddled smoked turkey breast & Brie, olive-walnut relish & house-made focaccia - *garlic-cheese fries* 20
- Fish & Chips**
beer battered local rock cod, coleslaw & fries with tartar sauce & malt vinegar 24

LUNCH PLATES

- Chicken Abruzzi**
sautéed Mary's organic boneless chicken with rosemary, oven dried tomatoes, olives, pan sauce & creamy polenta 33
- Skuna Bay Salmon**
over winter risotto with wild mushrooms, butternut squash, crispy kale with potato matchstick garnish 38

BRUNCH (SATURDAY & SUNDAY)

- Eggs Benedict**
traditional or with spinach - *country potatoes* 22
- Napa Valley Breakfast**
scrambled eggs, Vermont cheddar, spinach, peppers, mushrooms, chicken-apple sausage - *country potatoes* 23
- Huevos Rancheros**
crisp tortilla with choice of eggs - black bean chili, salsa, sour cream, Jack cheese & guacamole 21
- Best Hash & Eggs**
Calistoga Red Ale braised corned beef griddled with peppers, onions & potatoes - *poached eggs* 20
- French Toast**
brioche, batter dipped & griddled with strawberry mascarpone whipped cream - *real maple syrup* 18

20% gratuity added to parties of 6 or more
\$20 corkage per 750 ml bottle
Executive Chef - Matt Cardona

PASTA

- Sausage Rigatoni**
lamb sausage, Rancho Gordo bean ragout, arugula, oven-dried tomatoes, chili flakes, local olive oil & preserved lemon 29
- Seafood Fettuccine**
sautéed prawns, fish, clams & mussels with mushrooms, spinach, scallions & garden herbs - *parmesan-cream sauce* 36
- Gnocchi - *Ricotta-Potato***
sweet potato, yam, spinach, wild mushrooms & truffled parsnip puree 26

PIZZAS

- Fungi**
mixed mushrooms, fontina, roasted garlic, truffle oil & shaved Parmesan 22
- Carne**
Spanish chorizo, spicy fennel sausage, caramelized onion, tomato sauce, mozzarella 23
- Prosciutto**
roasted figs, mascarpone, mozzarella, roasted garlic & arugula 23

**Gluten Free option available - 4*

SIDES

- Winter Risotto** - with wild mushrooms, butternut squash & crispy kale - *crispy matchstick potato garnish* 18
- Grilled Broccolini** - lemon oil, chili flakes, toasted almonds 12
- Brussels Sprouts**
bacon, figs & honey-mustard vinaigrette 11
- Garlic-Parmesan Fries** 9
- Scalloped Potato Bake** - Gruyère, cheddar & cream 9
- Mac & Cheese**
cheddar & Swiss with pork belly 12

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.