

CALISTOGA INN

RESTAURANT & BREWERY

LUNCHEON MENU

FIRST COURSE SELECTIONS

Summer Salad - Calistoga Forni-Brown-Welsh organic mixed greens, table grapes, toasted almonds, gorgonzola & champagne-herb vinaigrette

Chopped Caesar Salad - romaine with classic dressing, croutons & Parmesan

Today's Soup - *chef inspired*

MAIN COURSE SELECTIONS

Best Burger - *wood grilled medium rare* - Tillamook cheddar, applewood smoked bacon, red onion, lettuce & tomato - house made bun - *garlic-cheese fries*

Chinese Chicken Salad - grilled all natural chicken breast with local field greens, pickled ginger, chopped peanuts, green onion & crispy Chinese noodles *sesame-soy vinaigrette*

Skuna Bay Salmon - *crusted with togarashi spices - oven roasted seaweed, green papaya & English cucumber salad - shiracha-lime vinaigrette*

Pasta Avocado - *Oaxacan style* - fettuccini with avocado, garlic, jalapeño, lime, cilantro & shaved Jack - *ambient temperature*

DESSERT SELECTIONS

Martino's Peanut Butter Pie - not to be missed!

Blackberry Crisp - vanilla bean ice cream

Panna Cotta - *vanilla bean-scented Italian cream*
strawberry coulis & fresh berries

Iced Tea, Coffee, Hot Tea & Soda included

\$39 per person ++ (8% sales tax & 20% service charge)

Executive Chef Nicolas Montanez

Brewmaster Brad Smisloff

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