

CALISTOGA INN

RESTAURANT & BREWERY

LUNCH

STARTERS

Today's Soup 9

Fresh Pacific Oysters (6) - golden balsamic-shallot mignonette & cocktail sauce 19

Garlic Crusted Calamari - tartar & cocktail sauces 15

Dungeness Crab Cakes - remoulade & cabbage slaw 18

Clams & Mussels - steamed in Calistoga Wheat Ale with tomato, Spanish chorizo & grilled ciabatta bread 17

Best Wings - *spicy* - Gorgonzola blue cheese dressing 13

Cheese & Charcuterie Board - two cheeses, salami picante, prosciutto, duck liver mousse, ciabatta toast, olives & toasted nuts 22

GREENS

Classic Wedge Salad - iceberg lettuce, Point Reyes Blue cheese dressing, crispy bacon, pickled red onion, cherry tomatoes & toasted croutons 13

Treviso & Endive Salad - sliced apples, arugula, toasted pepitas, goat cheese & citrus vinaigrette 14

Winter Mixed Greens - summer dried fruits, shaved Spanish Manchego, toasted almonds & champagne-herb vinaigrette 12

Whole Leaf Caesar Salad - romaine with classic dressing, croutons & Parmesan 13

please add: Skuna Bay salmon 14 - grilled chicken breast 6

PIZZAS

Smoked Salmon - olive tapenade, goat cheese, green onions, roasted sweet peppers & pea shoots 18

Fungi - mixed mushrooms, fontina, roasted garlic & truffle oil 15

Carne - Spanish chorizo, fennel sausage, caramelized onion, tomato sauce, mozzarella 17

Prosciutto - dried figs, mascarpone cheese, mozzarella, roasted garlic & arugula 16

Pere Inverno - d'anjou pear, walnuts, gorgonzola, caramelized onion & roasted garlic 16

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

LUNCHEON PLATES

Best Burger - *fire grilled* - Tillamook cheddar, applewood smoked bacon, red onion, lettuce & tomato - house made bun - *garlic-cheese fries* 17

Turkey & Brie Sandwich - griddled smoked turkey breast & Brie *olive-walnut relish, house-made focaccia & garlic-cheese fries* 15

Classic Reuben Sandwich - Calistoga Red Ale braised corned beef, sauerkraut, Gruyère & secret sauce on rye - *garlic-cheese fries* 17

Aspen Village Salad - grilled organic Mary's chicken breast, field greens, black bean chili, jalapeño Jack cheese, jicama, green onion with creamy Southwest salsa dressing & corn tortilla chips 18

Brewer's Plate - smoked pork loin, bratwurst sausage & pork belly, sauerkraut, garlic-mashed potatoes & quince-cranberry chutney 24

Yankee Pot Roast - slowly braised beef chuck with Calistoga Porter, aromatics & root vegetables - *pan gravy & garlic-mashed potatoes* 21

Seafood Linguini - sautéed shrimp, fresh fish, clams & mussels with garlic, onion, mushrooms & spinach - *Parmesan cream sauce or marinara sauce* 22

Skuna Bay Salmon - *oven roasted* - maitake & king trumpet mushroom risotto with spinach, delicata squash & crispy matchstick potatoes 29

Thai Curry Vegetables - stir fried snow peas, Brussels' sprouts, mushrooms, spinach & yams - *steamed jasmine rice* 17

SEASONAL SIDE DISHES

Roasted Brussels' Sprouts - bacon, figs & honey mustard-sherry vinaigrette 8

Broccolini - lemon agrumato & toasted almonds 8

Winter Risotto - maitake & king trumpet mushrooms, wilted spinach, roasted delicata squash & crispy matchstick potatoes 15

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

Best Fries - *garlic-cheese fries* 6

18% gratuity on parties of 6 or more - \$20 corkage
Executive Chef - Nicolas Montañez