

CALISTOGA INN

RESTAURANT & BREWERY

BRUNCH

STARTERS

Today's Soup 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 Calistoga Wheat Ale with tomato, Spanish chorizo, tomato & grilled ciabatta bread 18

Best Wings - *spicy* - Gorgonzola blue cheese dressing 14

Cheese & Charcuterie Board - two cheeses, salami picante, prosciutto, duck liver mousse, ciabatta toast, olives & toasted nuts 24

GREENS

Classic Wedge Salad - iceberg lettuce, Point Reyes Blue cheese dressing, crispy bacon, pickled red onion, cherry tomatoes & toasted croutons 14

Prosciutto & Asparagus Salad - Prosciutto di Parma, asparagus, arugula, shaved granny smith apples, midnight moon cheese & banyuls vinaigrette 15

Spring Mixed Greens - table grapes, gorgonzola, toasted almonds & champagne-herb vinaigrette 13

Whole Leaf Caesar Salad - romaine with classic dressing, croutons & Parmesan 14

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

BREAKFAST

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 your choice of eggs with 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 - house made brioche, batter dipped, griddled in butter with candied walnuts & banana - *real maple syrup* 15

PIZZAS

Smoked Salmon - olive tapenade, goat cheese, mushrooms, asparagus & pea shoots 18

Fungi - mixed mushrooms, fontina, roasted garlic & truffle oil 16

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

Prosciutto - dried figs, mascarpone cheese, mozzarella, roasted garlic & arugula 17

Basil Pesto Pizza - zucchini, cherry tomatoes, basil pesto, burrata cheese & toasted pine nuts 16

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

LUNCHEON PLATES

Hanger Steak - *fire grilled* - balsamic-port glazed onions, scalloped potato bake & asparagus 30

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* 18

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

Seafood Fettuccine - 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 & crispy matchstick potatoes 29

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

Pasta Avocado - Oaxacan-style linguini with avocado, garlic, jalapeño, lime, cilantro & shaved dry Jack - *ambient temperature* 14

SEASONAL SIDE DISHES

Spring Asparagus - grilled- olive-caper relish & Midnight Moon cheese 8

Spring Risotto - maitake & king trumpet mushrooms, wilted spinach & crispy matchstick potatoes 15

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

Best Fries - *garlic-cheese fries* 6