

CALISTOGA INN

RESTAURANT & BREWERY

DINNER

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 & 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

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*

MAIN COURSES

Rib Eye Steak (14 oz) - *fire grilled* - béarnaise butter buttermilk mashed Yukon Gold potatoes & grilled spring asparagus 38

Short Ribs (beef) - *braised* - with Cabernet pan sauce buttermilk mashed Yukon Gold potatoes & Swiss chard 31

Lamb Shank - *oven braised* - preserved lemon-olive gremolata, spring carrots, creamy polenta & Marsala sauce 32

Smoked Pork Belly Confit - all natural pork belly confit, herbed spaetzle, savoy cabbage, grannysmith apples & apricot mostarda 28

Chicken Abruzzi - sautéed Mary's organic boneless half-chicken with rosemary, cherry tomatoes, olives, pan sauce & creamy polenta 27

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

Country Paella - Spanish dish of saffron-seasoned short-grained rice with Spanish chorizo, prawns, chicken, shellfish, tomato-bell pepper sofrito & English peas 30

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

Gnocchi - Ricotta-Potato - *house made* - spring asparagus, wilted spinach, mixed mushrooms, Parmesan & truffled turnip coulis 21

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

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

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

Creamy Polenta - with Parmesan 7

Best Fries - *garlic-cheese fries* 6

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