

# CALISTOGA INN

## RESTAURANT & BREWERY

### DINNER MENU

#### STARTERS

##### Today's Soup

chef inspired - changes daily 11

##### Oven Seared Padron Peppers

garlic confit, sea salt & crispy pancetta 14

##### 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 Wheat Ale with tomato, chorizo & grilled ciabatta bread 18

##### Best Wings - *spicy*

gorgonzola blue cheese dressing 14

##### Cheese & Charcuterie Board

assorted cheeses, salametto picante, prosciutto di Parma, duck liver mousse, roasted nuts & ciabatta bread toasts 24

#### SALADS

##### Classic Wedge Salad

iceberg lettuce, Point Reyes Blue cheese dressing, crispy bacon, pickled red onion, cherry tomatoes & toasted croutons 16

##### Prosciutto & Asparagus Salad

prosciutto di Parma, asparagus, arugula, shaved Granny Smith apples, Midnight Moon cheese & Banyuls vinaigrette 16

##### Spring Mixed Greens

dried fruit medley, toasted almonds, gorgonzola & champagne-herb vinaigrette 15

##### Whole Leaf Caesar Salad

romaine with classic dressing, croutons & Parmesan 15

add: Skuna Bay salmon 16

add: grilled chicken breast 9

#### STEAKS - wood fire grilled

Served with grilled asparagus & scalloped potato bake, buttermilk mashed potatoes or garlic-cheese fries.

Prime Rib Eye (14 oz) 44

Skirt Steak (10 oz) 36

Choice of sauce - cabernet sauce, béarnaise butter or chimichurri

#### MAINS

##### Mixed Grill

Niman Ranch Pork Chop & Smoked Duck Sausage - creamy polenta, grilled asparagus & seasonal fruit mostarda 29

##### Jamaican Jerk Chicken

wood fire grilled - boneless half-chicken, Caribbean spices, yucca-pineapple conkie & corn relish 28

##### Grilled Pacific Swordfish

cioppino broth, clams, mussels, shrimp, fennel, heirloom potatoes & rouille 33

##### Skuna Bay Salmon

served over spring risotto with morel mushrooms, English peas & arugula 32

##### Country Paella

saffron-seasoned bomba rice with Spanish chorizo, prawns, chicken, shellfish, tomato-bell pepper sofrito & English peas 32

##### Best Burger

wood fire grilled - Tillamook cheddar, applewood smoked bacon, red onions, lettuce & tomato - garlic-cheese fries 18

#### FAMILY STYLE MENU

For parties of eighteen or more.  
(Reservations Required)

Includes platters of....

Skuna Bay Salmon  
Chicken Abruzzi  
Skirt Steak - chimichurri sauce  
Scalloped Potato Bake  
Spring Mixed Greens  
Grilled Asparagus

54 per person

#### PASTA

##### Seafood Fettuccine

sautéed prawns, fish, clams & mussels with mushrooms, spinach, scallions & garden herbs - parmesan-cream sauce 25

##### Gnocchi - Ricotta-Potato

mixed mushrooms, asparagus, wilted spinach, parmesan & truffled turnip coulis 21

##### Spring Risotto

morel mushrooms, English peas, arugula & crispy matchstick potato garnish 21

#### PIZZAS

##### Basil Pesto

zucchini, cherry tomatoes, basil pesto, burrata cheese & toasted pine nuts 17

##### Fungi

mixed mushrooms, fontina, roasted garlic, truffle oil & shaved Parmesan 17

##### Carne

Spanish chorizo, spicy fennel sausage, caramelized onion, tomato sauce, mozzarella 18

##### Prosciutto

roasted figs, mascarpone, mozzarella, roasted garlic & arugula 18

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

#### SIDES

Grilled Asparagus - olive-caper relish & Midnight Moon cheese 9

##### Roasted Trio of Mushrooms

fresh herbs, garlic-butter sauce 9

##### Buttermilk Mashed Potatoes 8

Scalloped Potato Bake - Gruyère, cheddar & cream 9

##### Creamy Polenta - with Parmesan 8

##### Garlic-Cheese Fries 8

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

18% gratuity added to parties of 6 or more  
\$20 corkage per 750 ml bottle

Executive Chef - Nicolas Montañez  
Chef De Cuisine - Santiago Garcia

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.