

# CALISTOGA INN

## RESTAURANT & BREWERY

### DINNER MENU

#### STARTERS

##### Today's Soup

chef inspired - changes daily 9

##### Fresh Pacific Oysters (6)

golden balsamic-shallot mignonette & cocktail sauce 19

##### Bruschetta Duet

1) roasted mixed mushroom & truffled burrata 2) fig-onion jam, butternut squash & goat cheese 15

##### 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, salameito picante, prosciutto di Parma, foie gras 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 14

##### Belgian Endive & Pear Salad

treviso, grapefruit, pepitas, Toma cheese & golden balsamic vinaigrette 15

##### Winter Mixed Greens

dried fruit medley, toasted almonds, gorgonzola & champagne-herb vinaigrette 13

##### Whole Leaf Caesar Salad

romaine with classic dressing, croutons & Parmesan 14

*add: Skuna Bay salmon 15*

*add: grilled chicken breast 8*

#### MAINS

##### Beef Tenderloin Tournados

cabernet-mushroom sauce, cipollini onions & potatoes au gratin 45

##### Painted Hills Beef Short Ribs

*oven braised* - with cabernet pan sauce, buttermilk mashed Yukon Gold potatoes & Swiss chard 34

##### Lamb Shank

*oven braised* - creamy polenta, root vegetables, olive gremolata & Marsala sauce 34

##### Chicken Abruzzi

sautéed Mary's organic boneless half-chicken with rosemary, oven dried tomatoes, olives, pan sauce & creamy polenta 28

##### Grilled Pacific Swordfish

cioppino broth, clams, mussels, shrimp, fennel, heirloom potatoes & rouille 32

##### Skuna Bay Salmon

served over winter risotto with arugula, mixed mushrooms, yams & kale 31

##### Country Paella

saffron-seasoned bomba rice with Spanish chorizo, prawns, chicken, shellfish, tomato-bell pepper sofrito & English peas 31

##### Best Burger

*wood fire grilled* - Tillamook cheddar, applewood smoked bacon, red onions, lettuce & tomato - *garlic-cheese fries* 17

#### 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  
Winter Mixed Greens  
Grilled Broccoli

54 per person

#### PASTA

##### Sausage Rigatoni

lamb sausage - Rancho Gordo bean-ragout, arugula, oven-dried tomatoes, local olive oil & preserved lemon 20

##### Seafood Fettuccine

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

##### Gnocchi - *Ricotta-Potato*

mixed mushrooms, butternut squash, wilted spinach, parmesan & truffled turnip coulis 21

##### Winter Risotto

arugula, roasted yams, mixed mushrooms, kale & crispy matchstick potato garnish 18

#### PIZZAS

##### 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

##### Pere Inverno

D'anjou pear, walnuts, gorgonzola, caramelized balsamic onions 17

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

#### SIDES

**Grilled Broccoli** - with lemon agrumato & toasted almonds 9

##### Brussels Sprouts

crispy pancetta, figs & honey-mustard vinaigrette 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

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 illness.