

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

heirloom tomatoes, basil, extra virgin olive oil & burrata • prosciutto, balsamic roasted figs, arugula & 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

Grilled Sausage Platter

smoked duck, cajun andouille & lamb sausages - Red Ale stone mustard, sauerkraut & padron peppers 25

Cheese & Charcuterie Board

assorted cheeses, salameo 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

Shrimp Louie Salad

Oregon Bay shrimp, cherry tomatoes, romaine, sieved egg & avocado 16

Summer Mixed Greens

Bing cherries, toasted almonds, Pennyroyal Farms goat cheese & champagne-herb vinaigrette 13

Heirloom Tomato & Fig Salad

local grown organic heirloom tomatoes, roasted figs, burrata cheese, virgin olive oil, basil & balsamic glaze 15

Whole Leaf Caesar Salad

romaine with classic dressing, croutons & Parmesan 14

add: Skuna Bay salmon 15

add: grilled chicken breast 8

STEAKS - wood fire grilled

Served with grilled asparagus & roasted heirloom potato medley or buttermilk mashed potatoes or garlic-cheese fries.

Skirt Steak (10 oz) 36

Prime Rib Eye (14 oz) 44

Filet Mignon (10 oz) 45

Choice of sauce - cabernet sauce, béarnaise butter or chimichurri

MAINS

Moroccan Spiced Lamb Rib Chops

tabouleh, harissa sauce & asparagus 36

Smoked Baby Back Pork Ribs

steamed with Red Ale & wood fire grilled basted with Texas barbecue sauce, corn-jalapeño bread, mashed potatoes, chili beans & slaw 28

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 32

Skuna Bay Salmon

oven roasted - English cucumber, wakame seaweed salad, pickled green papaya, hearts of palm & sriracha-lime vinaigrette 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 twelve or more.

Includes platters of...

Skuna Bay Salmon
Jamaican Jerk Chicken
Skirt Steak - chimichurri sauce
Roasted Heirloom Potato Medley
Summer Mixed Greens
Grilled Asparagus

48 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

Pasta Avocado

Oaxacan-style linguini with avocado, garlic, jalapeño, lime, cilantro & shaved dry Jack - ambient temperature 15

Gnocchi - Ricotta-Potato

chanterelle mushrooms, scallions, cherry tomatoes, parmesan & truffled corn coulis 21

Summer Risotto

mixed mushrooms, summer squashes, wilted spinach risotto with crispy matchstick potato garnish 18

PIZZAS

Fungi

mixed mushrooms, fontina, roasted garlic, truffle oil & shaved Parmesan 16

Carne

Spanish chorizo, spicy fennel sausage, caramelized onion, tomato sauce, mozzarella 17

Prosciutto

roasted figs, mascarpone, mozzarella, roasted garlic & arugula 17

Basil Pesto

zucchini, cherry tomatoes, basil pesto, burrata & toasted pine nuts 16

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

SIDES

Grilled Asparagus

olive-caper relish & Midnight Moon cheese 9

Pan Blistered Padron Peppers

pancetta, garlic confit & shaved Parmesan 10

Roasted Trio of Mushrooms

fresh herbs, garlic-butter sauce 8

Roasted Heirloom Potato Medley 8

Buttermilk Mashed Potatoes 8

Garlic-Cheese Fries 8

Corn on the Cob

wood fire grilled - lemon aioli, Mexican spices & cotija cheese 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 illnesses.