

# CALISTOGA INN

## RESTAURANT & BREWERY

### LUNCH 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

#### SANDWICHES

##### Best Burger

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

##### Classic Reuben

Calistoga Red Ale braised corned beef, sauerkraut, Gruyère & secret sauce on rye - *garlic-cheese fries* 18

##### Turkey & Brie

griddled smoked turkey breast & Brie *olive-walnut relish, house-made focaccia & garlic-cheese fries* 15

#### LUNCH PLATES

**Skirt Steak** - *fire grilled* - cabernet mushroom sauce - smashed heirloom potato medley & grilled asparagus 36

**Steak Frites** - *fire grilled* - Prime Rib Eye (14 oz.) with béarnaise butter & garlic-cheese fries 44

##### Skuna Bay Salmon

*oven roasted* - English cucumber, wakame seaweed salad, pickled green papaya, hearts of palm & sriracha-lime vinaigrette 31

##### Vietnamese Chicken Salad

grilled shredded chicken breast, rice noodles, peanuts, mint, Thai basil, cucumber & pickled papaya with spring greens - *sweet-sour lime dressing* 19

#### BRUNCH (WEEKENDS ONLY)

##### 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 choice of eggs - 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

brioche, batter dipped, griddled in butter with candied walnuts & banana - *real maple syrup* 15

#### 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

**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.