

CALISTOGA INN

RESTAURANT & BREWERY

TRACTOR PARADE MENU 2018

4:00 - 9:30 pm

STARTERS

- Garlic Crusted Calamari** - tartar & cocktail sauces 17
Dungeness Crab Cakes - remoulade & cabbage slaw 19
Spicy Salmon Tartare - cucumber, watermelon radish, avocado & wonton toasts 15
Classic Wedge Salad - iceberg lettuce, Point Reyes Blue cheese dressing, crispy bacon, pickled red onion, cherry tomatoes & toasted croutons 14
Carne Pizza - Spanish chorizo, fennel sausage, caramelized onion, tomato sauce, mozzarella 18
Fungi Pizza - mixed mushrooms, fontina, roasted garlic & truffle oil 17
Winter Mixed Greens - dried fruit medley, toasted almonds, gorgonzola & champagne-herb vinaigrette 13
Today's Soup - Tortilla - *Mexican-style*
garnished with queso fresco, crispy tortilla ribbons, crema & avocado 9

MAIN COURSES

- Prime Rib** - slow roasted *medium rare-medium (Sorry, no temp requests tonight)*
with rosemary-garlic rub, au jus & horseradish cream sauce - buttermilk mashed
Yukon Gold potatoes & broccolini 44
Painted Hills Beef Short Ribs - *braised* - Cabernet-mixed mushroom sauce,
creamy polenta & Swiss chard 34
Sonoma Duck Leg Confit & Smoked Pork Belly - Rancho Gordo gigante beans, savoy
cabbage & broccolini ragout 28
Pacific Swordfish - *wood fire grilled* - Thai Yellow Curry sauce, roasted ruby yam puree,
shiitakes & bok choy 32
Country Style Fried Chicken - buttermilk mashed Yukon Gold potatoes,
gravy, cabbage slaw & collard greens 27
Best Burger - *fire grilled medium (Sorry, no temp requests tonight)*
Tillamook cheddar, applewood smoked bacon, red onion, lettuce & tomato -
house-made bun - *fries* 17
Gnocchi - Ricotta-Potato - *house made* - roasted butternut squash,
wilted spinach, mixed mushrooms, Parmesan & truffled turnip coulis 21

Children's Menu

10 years & younger

- Cheese & Pepperoni Pizza** - tomato sauce & mozzarella 15
Cheeseburger - *fire grilled medium (Sorry, no temp requests tonight)*
Tillamook cheddar, red onion, lettuce & tomato - house made bun - *fries* 14
Turkey Tetrazzini - *farfalle pasta with turkey, spinach & Parmesan-cream sauce* 14
Grilled Cheese Sandwich - buttermilk bread with Tillamook cheddar & plain fries 12
French Fries - *plain & simple* 6

House-made beers listed on the back!

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