

CALISTOGA INN

RESTAURANT & BREWERY

DINNER MENU

STARTERS

- Parker House Rolls**
house made brioche rolls brushed with honey rosemary butter 10
- Fresh Pacific Oysters (6)**
golden balsamic-shallot mignonette & cocktail sauce 22
- Garlic Crusted Calamari**
tartar & cocktail sauces 18
- Salmon Cakes**
caper Meyer lemon remoulade & cabbage slaw 22
- Clams & Mussels**
steamed in Wheat Ale with tomato, chorizo & grilled ciabatta bread 22
- Best Wings - *spicy***
gorgonzola blue cheese dressing 18
- Steak Tartare**
minced rib eye, capers, cornichons, Dijon mustard, egg yolk, frisee & arugula salad - *with baguette toast* 19

SOUP & SALADS

- Today's Soup**
chef inspired 13
- Classic Wedge Salad**
iceberg lettuce, Point Reyes Blue cheese dressing, crispy bacon, pickled red onion, cherry tomatoes & toasted croutons 17
- Winter Mixed Greens & Endive Salad**
mixed greens, endive, treviso, fresh pear, candied walnuts, gorgonzola & pear vinaigrette 17
- Whole Leaf Caesar Salad**
romaine with classic dressing, croutons & Parmesan 16

add: Skuna Bay salmon 18
add: grilled chicken breast 12

MAINS

- Rib Eye - 14 oz *prime cut***
wood grilled - served with grilled broccolini & choice of scalloped potato bake, buttermilk mashed Yukon Gold potatoes or garlic-cheese fries

choice of sauce - cabernet sauce or béarnaise butter 58
- Painted Hills Beef Short Ribs**
oven braised - with cabernet pan sauce, buttermilk mashed Yukon Gold potatoes, Swiss chard & crispy onions 38
- Niman Ranch Pork Chop**
wood grilled - roasted fingerling potatoes, pearl onions, grilled broccolini & apricot compote - *mustard sauce* 43
- Lamb Shank**
oven braised - preserved lemon-olive gremolata, creamy polenta, root vegetables & Marsala sauce 45
- Chicken Abruzzi**
sautéed Mary's organic boneless chicken with rosemary, oven dried tomatoes, olives, pan sauce & creamy polenta 33
- Skuna Bay Salmon**
over winter risotto with wild mushrooms, butternut squash, crispy kale with potato matchstick garnish 38
- Country Paella**
saffron-seasoned bomba rice with Spanish chorizo, prawns, chicken, shellfish, tomato-bell pepper sofrito & English peas 40
- Tillamook Cheeseburger**
wood fire grilled - Tillamook cheddar, red onions, lettuce & tomato - *garlic-cheese fries* 24

- add bacon, avocado, fried egg \$3 ea.

PASTA

- Sausage Rigatoni**
lamb sausage, Rancho Gordo bean ragout, arugula, oven-dried tomatoes, chili flakes, local olive oil & preserved lemon 29
- Seafood Fettuccine**
sautéed prawns, fish, clams & mussels with mushrooms, spinach, scallions & garden herbs - *Parmesan-cream sauce* 36
- Gnocchi - *Ricotta-Potato***
sweet potato, yam, spinach, wild mushrooms & truffled parsnip puree 26

PIZZAS

- Fungi**
mixed mushrooms, fontina, roasted garlic, truffle oil & shaved Parmesan 22
- Carne**
Spanish chorizo, spicy fennel sausage, caramelized onion, tomato sauce, mozzarella 22

- Prosciutto**
roasted figs, mascarpone, mozzarella, roasted garlic & arugula 22

**Gluten Free option available - 4*

SIDES

- Winter Risotto** - with wild mushrooms, butternut squash & crispy kale - crispy matchstick potato garnish 18
- Grilled Broccolini** - lemon oil, chili flakes, toasted almonds 12
- Brussels Sprouts**
bacon, figs & honey-mustard vinaigrette 11
- Buttermilk Mashed Potatoes** 8
- Scalloped Potato Bake** - Gruyère, cheddar & cream 9
- Mac & Cheese**
cheddar & Swiss with pork belly 12

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

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

Executive Chef - Matt Cardona

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.