

CALISTOGA INN

RESTAURANT & BREWERY

DINNER MENU

STARTERS

Parker House Rolls

house made brioche rolls brushed with honey rosemary butter 10

Today's Soup

chef inspired 13

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

SALADS

Classic Wedge Salad

iceberg lettuce, Point Reyes Blue cheese dressing, crispy bacon, pickled red onion, cherry tomatoes & toasted croutons 17

Summer Greens & Endive Salad

mixed greens, endive, treviso, fresh pear, candied walnuts, gorgonzola & pear vinaigrette 17

Chopped Salad

romaine, asparagus, prosciutto, hard boiled egg, bacon, chickpeas, kalamata olives, cucumbers, pickled red onion, gorgonzola, creamy champagne vinaigrette 19

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

Served with grilled asparagus & scalloped potato bake, buttermilk mashed 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 asparagus & apricot compote - *mustard sauce* 43

Rack of Lamb

wood grilled - creamy polenta, grilled asparagus, oven-dried tomatoes & pan sauce 55

Jamaican Jerk Chicken

wood grilled - organic boneless half-chicken dusted with Caribbean spices - served with yucca pineapple conkie & corn relish 34

Skuna Bay Salmon

served over summer risotto with corn, mushrooms, summer squash & crispy matchstick potato 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

summer squash, roasted corn, mixed mushrooms, wilted spinach, cherry tomatoes - *corn truffle puree* 26

Pasta Avocado

Oaxacan-style linguini with avocado, garlic, jalapeño, lime, cilantro & shaved dry Jack - *ambient temperature* 24

PIZZAS

Basil Pesto

zucchini, cherry tomatoes, basil pesto, burrata cheese & toasted pine nuts 22

Fungi

mixed mushrooms, fontina, roasted garlic, truffle oil & shaved Parmesan 22

Carne

Spanish chorizo, spicy fennel sausage, caramelized onion, tomato sauce, mozzarella 23

Prosciutto

roasted figs, mascarpone, mozzarella, roasted garlic & arugula 23

**Gluten Free option available - 4*

SIDES

Grilled Asparagus - olive caper relish, Laura Chenel cheese 12

Roasted Trio of Mushrooms

fresh herbs, garlic-butter sauce 12

Buttermilk Mashed Potatoes 8

Scalloped Potato Bake - Gruyère, cheddar & cream 9

Mac & Cheese

cheddar & Swiss with pork belly 12

Summer Risotto - corn, mushrooms, summer squash & crispy matchstick potato garnish 18

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.