

CALISTOGA INN

RESTAURANT & BREWERY

LUNCH MENU

STARTERS

Fresh Pacific Oysters (6)
golden balsamic-shallot mignonette & cocktail sauce 21

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

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

SANDWICHES

Tillamook Cheeseburger
wood fire grilled - Tillamook cheddar, red onions, lettuce & tomato - *garlic-cheese fries* 22
- add bacon, avocado, fried egg \$3 ea.

Classic Reuben
Calistoga Red Ale braised corned beef, sauerkraut, Gruyère & secret sauce on rye - *garlic-cheese fries* 20

Turkey & Brie
griddled smoked turkey breast & Brie, olive-walnut relish & house-made focaccia - *garlic-cheese fries* 20

Fish Tacos (3)
beer battered Alaskan halibut, coleslaw with avocado cream & pickled onions - *handmade corn tortillas* 20

LUNCH PLATES

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

BRUNCH (SATURDAY & SUNDAY)

Eggs Benedict
traditional or with spinach - *country potatoes* 19

Napa Valley Breakfast
scrambled eggs, Vermont cheddar, spinach, peppers, mushrooms, chicken-apple sausage - *country potatoes* 19

Huevos Rancheros
crisp tortilla with choice of eggs - black bean chili, salsa, sour cream, Jack cheese & guacamole 19

Best Hash & Eggs
Calistoga Red Ale braised corned beef griddled with peppers, onions & potatoes - *poached eggs* 19

French Toast
brioche, batter dipped & griddled with strawberry mascarpone whipped cream - *real maple syrup* 17

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

Executive Chef - Santiago Garcia

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

Garlic-Parmesan Fries 9

Scalloped Potato Bake - Gruyère, cheddar & cream 9

Mac & Cheese
cheddar & Swiss with pork belly 12

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.