DAILY TAKE OUT MENU

STARTERS

Today’s Soup
chef inspired 12

Garlic Crusted Calamari
tartar & cocktail sauces 18

Dungeness Crab Cakes
remoulade & cabbage slaw 19

Best Wings - spicy
gorgonzola blue cheese dressing 17

SALADS

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

Winter Mixed Greens
mixed greens, endive, fresh pear,
candied walnuts, gorgonzola &
pair vinaigrette 17

Beet Salad
pickled beets, orange, arugula, frissee,
pickled onion, spicy pecans &
goat cheese 17

Whole Leaf Caesar Salad
romaine with classic dressing,
croutons & Parmesan 15
  add: Skuna Bay salmon 16
  add: grilled chicken breast 10

SANDWICHES

Tillamook Cheeseburger
wood fire grilled - Tillamook cheddar, red
onions, lettuce & tomato - garlic-cheese
fries 19
  - add bacon, avocado, fried egg $2 ea.

Classic Reuben
Calistoga Red Ale braised corned beef,
sauerkrout, Gruyère & secret sauce on
rye - garlic-cheese fries 18

Turkey & Brie
grilled smoked turkey breast & Brie,
olive-walnut relish, basil aioli & house-
made focaccia - garlic-cheese fries 18

Steak Tacos (3)
skirt steak, pico de gallo, avocado &
pickled onions - corn tortillas 18

STEAKS - fire grilled
Served with broccoli & scalloped potato
bake, buttermilk mashed potatoes or
garlic-cheese fries.

Prime Rib Eye (14 oz) 46
Skirt Steak (10 oz) 38

Choice of sauce - Cabernet sauce,
béarnaise butter or chimichurri

MAINS

Painted Hills Beef Short Ribs
oven braised - with cabernet pan sauce,
buttermilk mashed Yukon Gold potatoes,
Swiss chard & crispy onions - 35

Lamb Shank
oven braised - preserved lemon-olive
gremolata, creamy polenta, root
vegetables & Marsala sauce 36

Niman Ranch Pork Chop
wood grilled - roasted fingerling potatoes,
pear onions, grilled broccoli & apricot
compote - mustard sauce 30

Chicken Abruzzi
sautéed Mary’s organic boneless half-
chicken with rosemary, oven dried
tomatoes, olives, pan sauce & creamy
polenta 29

Skuna Bay Salmon
served over winter risotto with wild
mushrooms & butternut squash - crispy
matchstick potato garnish 35

TAKE OUT 942-4101

During this challenging time the
Calistoga Inn is ready to meet the
needs of the community. We will
be open daily from 12:00-8:00 pm
offering takeout. Pickup and
payment will occur at the patio bar.
Parking should be available on
Lincoln Ave for a quick turnaround.
Bottled wine, cocktails and beer
will be available also. We are able
to offer delivery for wineries and
other crews still operating
“essential businesses.” These
requests should be made by email:
events@CalistogaInn.com

We got this!

PASTA

Sausage Rigatoni
lamb sausage, Rancho Gordo beans,
arugula, oven-dried tomatoes, chili
flakes, olive oil & preserved lemon 27

Seafood Fettuccine
sautéed prawns, fish, clams & mussels
with mushrooms, spinach, scallions &
garden herbs - Parmesan-cream sauce 29

Gnocchi - Ricotta-Potato
sweet potato, yam, spinach, wild
mushrooms & truffled parsnip puree 26

Butternut Squash Cannellonis
dry sherry cream sauce, roasted
butternut squash, crispy sage & shaved
manchego cheese 22

PIZZAS

Autumn Pear
D’anjou pear, walnuts, gorgonzola,
caramelized balsamic onions 19

Fungi
mixed mushrooms, fontina, roasted
garlic, truffle oil & shaved Parmesan 19

Carne
Spanish chorizo, spicy fennel sausage,
caramelized onion, tomato sauce,
mozzarella 19

Prosciutto
roasted figs, mascarpone, mozzarella,
roasted garlic & arugula 19

* Dough made with spent grain & wort reduction
  from our brewery. Gluten free & Vegan option
  available for all pizzas ($20).

SIDES

Brussels Sprouts - bacon, figs &
honey-mustard vinaigrette 9

Grilled Broccolini - lemon oil, chili
flakes, toasted almonds 9

Roasted Trio of Mushrooms - fresh
herbs, garlic-butter sauce 9

Buttermilk Mashed Potatoes 8

Scalloped Potato Bake - Gruyère,
cheddar & cream 9

Winter Risotto - winter risotto with wild
mushrooms & butternut squash - crispy
matchstick potato garnish 13

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.

Executive Chef - Santiago Garcia