**Lunch Menu**

**Starters**
- **Today’s Soup**
  - chef inspired 13
- **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, frisée & arugula salad with baguette toast 19
- **Cheese & Charcuterie Board**
  - assorted cheeses, salametto picante, prosciutto di parma, duck liver mousse, assorted cheeses, salami & griddled ciabatta bread 28

**Salads**
- **Aspen Village Salad**
  - Grilled organic Mary's chicken breast, field greens, black bean chili, Jack cheese, jicama, creamy Southwest salsa dressing & corn tortilla chips 25
- **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
- **Heirloom Tomato Salad**
  - with fresh grilled peaches, arugula, frisée, burrata, pine nuts & citrus vinaigrette 18
- **Whole Leaf Caesar Salad**
  - romaine with classic dressing, croutons & Parmesan 16

**Sandwiches**
- **Tillamook Cheeseburger**
  - wood fire grilled - Tillamook cheddar, red onions, lettuce & tomato - garlic-cheese fries 21
  - 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**
- **Skirt Steak**
  - wood fire grilled - Cabernet mushroom sauce - scalloped potato bake & grilled broccoli 46
- **Skuna Bay Salmon**
  - over summer risotto with corn, mushrooms, summer squash - crispy matchstick potato garnish 38
- **Huevos Rancheros**
  - crispy 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

**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**
  - crispy 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

**Pastas**
- **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, scallops & 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 28
- **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 22
  - **Prosciutto**
    - roasted figs, mascarpone, mozzarella, roasted garlic & arugula 22
- **Sides**
  - **Grilled Broccoli**
    - lemon oil, chili flakes, toasted almonds 12
  - **Roasted Trio of Mushrooms**
    - fresh herbs, garlic-butter sauce 12
  - **Scalloped Potato Bake**
    - Gruyère, cheddar & cream 9
  - **Summer Risotto**
    - corn, mushrooms, summer squash & crispy matchstick potato garnish 18
  - **Oven Seared Shishito Peppers**
    - garlic confit, sea salt & crispy pancetta 14
  - **Garlic Parmesan Fries** 9

*Gluten Free options available - 4

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  - beer battered Alaskan halibut, coleslaw with avocado cream & pickled onions - handmade corn tortillas 20

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

Executive Chef - Santiago Garcia

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.