

CALISTOGA INN

RESTAURANT & BREWERY

DINNER 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, frisee & arugula salad - *with baguette toast* 19

Cheese & Charcuterie Board

Humboldt Fog - goat cheese, Toma - cow's milk cheese, salameetto picante, prosciutto di Parma, duck liver mousse, roasted nuts & ciabatta bread toasts 28

SALADS

Classic Wedge Salad

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

Spring Mixed Greens & Endive Salad

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

Prosciutto & Asparagus Salad

prosciutto di Parma, asparagus, arugula, shaved Granny Smith apples, Midnight Moon cheese & Banyuls vinaigrette 18

Whole Leaf Caesar Salad

romaine with classic dressing, croutons & Parmesan 16

add: Skuna Bay salmon 18

add: grilled chicken breast 12

STEAKS - wood fire grilled

Served with grilled asparagus & scalloped potato bake, buttermilk mashed potatoes or garlic-cheese fries

Rib Eye (14 oz) 65

Skirt Steak (10 oz) 46

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 - 38

Niman Ranch Pork Chop

wood grilled - roasted fingerling potatoes, pearl onions, grilled asparagus & apricot compote - *mustard sauce* 37

Rack of Lamb

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

Chicken Abruzzi

sautéed Mary's organic boneless chicken with rosemary, oven dried tomatoes, olives, pan sauce & creamy polenta 33

Cioppino

clams, mussels, shrimp, fish, heirloom potatoes, bell peppers with onion, fennel & rouille 37

Skuna Bay Salmon

served over spring risotto with mixed mushrooms, fava beans & asparagus with potato matchstick garnish 38

Country Paella

saffron-seasoned bomba rice with Spanish chorizo, prawns, chicken, shellfish, tomato-bell pepper sofrito & English peas 38

Tillamook Cheeseburger

wood fire grilled - Tillamook cheddar, red onions, lettuce & tomato - *garlic-cheese fries* 22

- 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*

English peas, asparagus, mixed mushrooms, wilted spinach, Parmesan, truffled turnip coulis 26

Spring Risotto - with mixed mushrooms,

fava beans, asparagus & crispy matchstick potato garnish 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 22

Prosciutto

roasted figs, mascarpone, mozzarella, roasted garlic & arugula 22

**Gluten Free option available - 4*

SIDES

Grilled Asparagus - olive caper relish, Midnight Moon cheese 12

Oven Seared Shishito Peppers

garlic confit, sea salt & crispy pancetta 14

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

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 - 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.