

WELCOME TO BRANNAN'S, A CALISTOGA TRADITION SINCE
1998.

HOT APPETIZERS

FRIED CALAMARI

SEMOLINA DUSTING, BRANNAN'S COCKTAIL SAUCE 10

GARLIC STEAMED MUSSELS

*CHERRY TOMATOES, GARLIC BUTTER, SHERRY WINE, FRESH
PARSLEY* 12

MAINE DIVER SEA SCALLOPS

BLOOD ORANGE, ENDIVE, CHIVES, PISTACHIO OIL 14

HICKORY SMOKED BABY BACK RIBS

WHITE CORN POLENTA FRIES, PIQUILLO PEPPER AIOLI 14

FRESH DUNGENESS CRAB CAKES

REMOULADE SAUCE, FRISÉE SALAD 16

GRILLED ARTICHOKE

LEMON-BASIL AIOLI, SEA SALT 10

COLD APPETIZERS

HOG ISLAND OYSTERS ON THE HALF SHELL

MEYER LEMON GRANITA, MICRO CILANTRO 3.00 EACH

BRANNAN'S CAESAR SALAD

HEARTS OF ROMAINE, PARMESAN CROSTINI 9

FORNI, BROWN & WELSH BABY GREENS

*ROASTED TOMATOES, HERBED CROUTONS, SHALLOTS, WHITE
BALSAMIC VINAIGRETTE* 9

BABY BEET & FARRO SALAD

AVOCADO, PRESERVED LEMON, GOAT'S MILK FETA 12

AHI TUNA TARTARE

PICHOLINE OLIVES, SATSUMA CITRUS, CORIANDER FLATBREAD
14

SHAVED FENNEL SALAD

PARMESAN, TARRAGON, LEMON VINAIGRETTE 12

HOUSE-SMOKED SALMON

MARBLE RYE TOAST, FRISEE SALAD, REMOULADE

13

FISH, POULTRY & PASTA

“LOCH DUART” SALMON

BRAISED RED CABBAGE, CRISPY PORK BELLY, HONEY-MUSTARD
25

CIOPPINO

*A SAN FRANCISCO CLASSIC, SERVED WITH TOASTED GARLIC
BREAD* 24

AHI TUNA

ROASTED SUNCHOKES, LENTILS, CARAWAY, ORANGE REDUCTION
27

ROASTED HALF CHICKEN

CHESTNUT RISOTTO, PANCETTA, PORT WINE SYRUP 24

FRESH DUNGENESS CRAB - FETTUCCINE

*SLICED ARTICHOKEs, MEYER LEMON BUTTER, TARRAGON,
PECORINO* 28

MEAT

SMOKED- PORK SHOULDER

*CHORIZO-FINGERLING HASH, GRILLED SCALLION,
CHIMICHURRI* 22

HANGER STEAK

*BUTTERMILK MASHED POTATOES, GRILLED BROCCOLINI, BLACK
PEPPER SAUCE* 29

FILET MIGNON

*BRUSSELS SPROUTS, WHITE SWEET POTATO FRIES, RED WINE
SAUCE* 32

BRAISED SHORT RIB

CREAMED SPINACH, PUMPKIN RAVIOLIS, BRAISING JUS 24

FINISH YOUR EVENING WITH BRANNAN'S
FAMOUS CHOCOLATE “LAVA” TORT
-PLEASE ALLOW FIFTEEN MINUTES TO PREPARE-

SIDES

<i>TWICE BAKED POTATO</i>	6	
<i>BRUSSELS SPROUTS</i>		5
<i>WINTER MUSHROOMS</i>	6	
<i>SAUTÉED SPINACH</i>	5	
<i>SWEET POTATO FRIES</i>	6	<i>GARLIC</i>
<i>MASHED POTATOES</i>	5	
<i>GRILLED BROCCOLINI</i>	6	<i>"CAST IRON</i>
<i>SKILLET" MAC N' CHEESE</i>	9	<i>(SERVES TWO)</i>

EXECUTIVE CHEF GREG ELLIOTT

BRANNAN'S PROUDLY SUPPORTS LOCAL ARTISINAL PRODUCERS.