

Johnny's

RESTAURANT & BAR

Dinner Service: 4:00-11:00 pm nightly

Raw Bar

Oysters on the Half Shell

Marin Miyagi 3/per

Fanny Bay 3/per

Beausoleil 4/per

Kumamoto 4/per

Seafood Crudo

12

Charcuterie & Cheese Boards

Three Selections

charcuterie 18

cheese 24

Five Selections

charcuterie 29

cheese 34

Seven Selections

Chef's Choice 45

CHARCUTERIE SELECTIONS

Pork Country Pate

Chicken Liver Mousse

Veal & Apricot Rillettes

Duck & Pistachio Pate

Foie Gras au Torchon (\$5 upcharge)

Duck Breast Prosciutto

Prosciutto di Parma

Duck Rillettes

CHEESE SELECTIONS

Red Hawk - Cowgirl Creamery

Kenne - Tomales Farmstead

Moolicious Blue - Bleating Heart

Humbolt Fog - Cypress Grove

Special Select Dry Jack - Vella

Mt. Tam - Cowgirl Creamery

Fat Bottom Girl - Bleating Heart

Starters

Steak Tartare

horseradish aioli & cured egg yolk

18

Steamed Mussels

garlic confit, lemon, basil, & tomato

17

Kale & Romaine Caesar Salad

brioche croutons & parmesan

12

Shaved Apple Salad

roasted beets, fennel, Laura Chennel Chevre

lemon vinaigrette

13

Cucumber & Melon Salad

mint & Valbreso feta

15

Landerosa Farms Heirloom Tomato Salad

fromage blanc & arugula pistou

12

Sopa de Tortilla

pulled chicken, crisp tortilla strips, pasilla & poblano chiles

with avocado, crema & cilantro

12

Main Courses

Pan Roasted Mary's Half-Chicken

ratatouille & basil

23

Loch Etive Steelhead

grilled corn, cilantro & sweet pea salad

29

Chanterelle Risotto

with corn, parmesan & pickled chanterelles

20

Liberty Farms Duck Breast

quinoa, tomato & kale salad with balsamic gastrique

28

Jaeger Schnitzel with Herb Spaetzle

pork schnitzel with hunter's mushroom sauce

22

Arrachera Skirt Steak & Avocado Tomatillo Salsa

charred green onion & poblano roasted with queso Oaxaca

34

Steak Frites

grilled ribeye, maitre d' butter & frites

38

Bar Menu

Creekstone Farms Hamburger

brioche bun - frites

16

Fried Chicken Sliders (2)

butter milk slaw

9

Flammkuchen

German flatbread topped with

fromage blanc, bacon & onion

14

Pork Carnitas Tacos (4)

pickled cabbage & Guajillo salsa

12

Chicken Cobb Salad

brioche egg, bacon, blue cheese,

tomato, avocado

16

Brioche Croque Madame

butter lettuce & fine herbs

15

Buffalo Wings

blue cheese & celery sticks

13

Blistered Jimmy Nardello Peppers

sea salt & lime

8

Sides

Macaroni Gratin

Ratatouille

Kale Sautéed with Garlic & Chile

Creamy Polenta

Frites - aioli

6

18% service charge added to parties of 6 or more

\$20 corkage per 750mL bottle

JAMES RICHMOND, CHEF DE CUISINE • 1457 LINCOLN AVENUE, CALISTOGA, CA 94515 • 707.942.5938 • NICK MCCOOK, MANAGER