



DINNER

SMALL PLATES

House Made Soup of the Day - Cup 6 Bowl 9

Oysters of the Day – Ask your server about availability AQ

Calamari - Buttermilk Battered, Shishito Peppers, Fennel, Ancho Chili-Lime Aioli 13

Empanadas - Achiote Marinated Chicken, Black Bean Puree, Cabbage, Avocado, Lime Crème Fraîche, Queso Fresco 13

Fresh Dungeness Crab Cake - Shaved Fennel, Orange, Tangerine, Red Onion, Avocado, Mango Passion Fruit Vinaigrette 15

Flatbread - Wild Mushrooms, Spinach, Kale, Sky Hill Goat Cheese, White Truffle Oil 13

Crispy Vegetarian Spring Rolls - Shitake Mushrooms, Napa Cabbage, Carrots, Sesame, Ginger, Tamarind, Soy 13

Ahi Tuna - Sesame Crusted, Asian Slaw, Ginger, Crispy Wonton, Wasabi-Cilantro Aioli 15

Wild Mexican Shrimp - Cajun Ancho-Chipotle Sauce, Garlic & Mustard 14

Bistro Cheese Plate - Seasonal & Dried Fruit, Marmalade, Candied Pecans 14

SALADS

Fresh Dungeness Crab Louie - Romaine, Avocado, Asparagus, Farm Egg, Cucumber, Tomato, Radish, Bistro Dressing 16/24

Bartlett Pear Strawberry & Apple – Cucumber, Radish, Candied Pecans, Gorgonzola Cheese, Agrumato Dressing 13

Bistro Chopped Salad - Broccoli, Carrots, Goat Cheese, Farm Egg, Bacon, Avocado, Chickpeas, Mustard Vinaigrette 10/15

Classic Caesar- Chopped Hearts of Romaine, Garlic Croutons, Parmigiano-Reggiano 9/13

Add - Scallops 9 Prawns 8 Grilled Chicken 6 Fresh Dungeness Crab Meat 9

Chinese Chicken - Napa Cabbage, Romaine, Bell Pepper, Ginger, Almond, Sesame Soy Dressing 11/15

Substitute - Ahi Tuna 14/19

ENTREES

Pan Seared Sea Scallops – Basil Potato Puree, Shishito Peppers, Tangerine Avocado salsa, Lemon Verbena-Herb Sauce 27

Grass Fed Filet Mignon - Bacon & Green Onion Mashed Potatoes, Asparagus, Roasted Shallot, Merlot Reduction 32

Heritage Pork Chop - Potato & Yam Gratin, Braised Red Cabbage, Apple Bacon Compote, Passion Fruit Mustard Sauce 26

Halibut - Blue Corn Tortilla Crust, Corn, Potato, Leek & Shitake Succotash, Lemongrass-Basil Nage 27

Kobe Flat Iron Steak - Heirloom Tomato & Onion Marmalade, Wild Arugula & Watercress, White Truffle Fries, Bordelaise 25

Spring Vegetable Risotto – Peas, Sweet Corn, Fava Beans, Asparagus, Sweet 100s, Spring Onions, Sky Hill Goat Cheese, Crispy fennel 19

Organic Airline Chicken Breast Molé– Michoacán Style, Basmati Rice Pilaf, Sausalito Watercress, Pepitas, Queso Fresco 19

Orecchiette Pasta – Fava Beans, Peas, Asparagus, Fennel, Wild Mushrooms, Padron Pepper & Tomato Coulis, Manchego Cheese 17

Add - Scallops 9 Wild Mexican Prawns 8 Grilled Chicken 6 Fresh Dungeness Crab Meat 9

AMERICAN CLASSICS

Niman Ranch St. Louis Style Ribs - Tamarind BBQ Sauce, Coleslaw, Sweet Potato Fries 22

Rosie's Organic Fried Chicken – Dark Meat, Mashed Potatoes, Sautéed Spinach, House Made Jalapeño Cornbread, Gravy 19

Fish 'n' Chips - Napa Palisades Red Ale Batter, Coleslaw, Tartar Sauce, French Fries 17

Bistro Mac 'n' Cheese 'n' Bacon - White Cheddar, Vella Dry Jack, English Peas, Applewood Smoked Bacon, Crispy Onions 15

Fallon Hills Lamb Burger - Wild Arugula, Tomato, Feta, Rosemary Aioli, Brioche Bun, Potato Chips 16

Sides 6

*Cheddar Mashed Potatoes *Sweet Potato Fries *Garlic & Parmesan Fries *Ozzy's Fries - Feta, Chili Garlic Sauce (They're on Fire!)

*Jalapeño Cornbread *Mac 'n' Cheese *Grilled Delta Asparagus with Ancho-Lime Aioli

Executive Chef-Owner Bernardo Ayala / General Manager John Lombardo
Napa Valley Bistro is dedicated to using seasonal and sustainably raised products from local farms

Our house-made focaccia bread is available upon request