



Brunch

CHEF'S SPECIALTIES

- Classic Eggs Benedict** - Two Poached Eggs, Canadian Bacon, Cajun Hollandaise, Country Potatoes **13**
- Smoked Salmon Eggs Benedict** - Two Poached Eggs, Spinach, Capers, Meyer Lemon Hollandaise, Hash Browns **16**
- Huevos Rancheros** - Two Eggs Any Style, House Made Tortillas, Jack Cheese, Black Beans, Queso Fresco, Avocado, Bacon **14**
- Steak & Eggs** - Two Eggs Any Style, Filet Mignon, Pico de Gallo, Fennel, Bordelaise Sauce, Country Potatoes **18**
- Chilaquiles** - Two Eggs Any Style, Chorizo, Avocado, Lime Crème Fraiche, Queso Fresco **14**
- Buttermilk Pancakes** - Applewood Smoked Bacon, Fresh Mixed Berries, Maple Syrup **12**
- Brioche French Toast** - Chicken Apple Sausage, Fresh Mixed Berries, Maple Syrup **14**
- Fresh Dungeness Crab Skillet** - Two Eggs, Any Style, Potatoes, Bell Peppers, Spinach, Jack Cheese, Meyer Lemon Hollandaise **17**
- Bistro Omelet** - Spinach, Fontina Cheese, Asparagus, Tomato, Avocado, Country Potatoes **13**
Add - Canadian Bacon, Applewood Smoked Bacon, Chorizo 2 Add - Smoked Salmon 3

SMALL PLATES

- 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**
- 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**
- Wild Mexican Shrimp** - Cajun Ancho-Chipotle Sauce, Garlic & Mustard **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**
- 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, Almonds, Sesame Dressing **11/15**
Substitute - Ahi Tuna 14/19

ENTREES

- Bistro Burger** - Painted Hills Grass-Fed Beef, Bistro Dressing, Lettuce, Tomato, Onion, House Made Pickles, Brioche Bun, French Fries **13**
- Mac 'n' Cheese 'n' Bacon** - White Cheddar, Vella Dry Jack, English Peas, Apple Wood Smoked Bacon, Crispy Onions **15**
- 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**
- Orecchiette Pasta** – Fava Beans, Peas, Asparagus, Fennel, Wild Mushrooms, Padron Pepper & Tomato Coulis, Manchego Cheese **17**
Add - Scallops 9 Prawns 8 Grilled Chicken 6 Fresh Dungeness Crab Meat 9
- Fallon Hills Lamb Burger** - Wild Arugula, Tomato, Feta Cheese, Rosemary Aioli, Brioche Bun, Potato Chips **16**

Sides 5

- *Hash Browns *Applewood Smoked Bacon *Jalapeño Cornbread *Two Buttermilk Pancakes
*Seasonal Fruit *Chicken Apple Sausage *Country Potatoes *Mac 'n' Cheese

Children's Breakfast - One Scrambled Egg, One Buttermilk Pancake, Hash Browns **8**

Children's Breakfast Sandwich - One Scrambled Egg, English Muffin, Jack Cheese, Hash Browns **8**

Executive Chef-Owner Bernardo Ayala / General Manager John Lombardo
Napa Valley Bistro is dedicated to using seasonal and sustainably raised products from local farms
Consuming raw or undercooked foods may increase your risk of foodborne illness

Our house-made focaccia bread is available upon request