



## Lunch

### 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 Chile-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

Sea Scallops - Pan Seared, Herbed Risotto, English Peas, Asparagus, Tomatoes, Corn, Sky Hill Goat Cheese 15

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

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*

### SANDWICHES

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

Grilled Rueben - Meyer Ranch Corned Beef, House Made Sauerkraut, Gruyere, Bistro Dressing, Rye Bread, Potato Chips 14

Kobe Beef French Dip – Ciabatta Bread, Gruyere Cheese, Green Onion Herb Jus, French Fries 15

Grilled Chicken - Jack Cheese, Avocado, Applewood Bacon, Arugula, Heirloom Tomato Marmalade, Rosemary Aioli, Ciabatta Roll 14

Heritage Pulled Pork - Yucatan-Style, Achiote BBQ Sauce, Apple-Cabbage Slaw, Brioche Bun, Potato Chips 13

Bistro Burger - Painted Hills Grass-Fed Beef, Bistro Dressing, Lettuce, Tomato, Onion, House Made Pickles, Brioche Bun, French Fries 13

*Add - Cheddar, Jack 1.5 Add - Point Reyes Blue Cheese, Applewood Smoked Bacon, Avocado 2*

### ENTREES

Pork Shoulder Chili Verde – Black Beans, Poblano, Pico de Gallo, Lime Crème Fraiche, Green Salad, Jalapeno Corn Bread 16

Alaskan Halibut - Blue Corn Tortilla Crust, Corn, Potato, Leek & Shitake Succotash, Lemongrass-Basil Nage 25

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

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

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*

### 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