



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, Red Onion, Avocado, Mango Passion Fruit Vinaigrette 15

Flatbread – Heirloom Tomato, Fresh Mozzarella, Basil, Parmigiano-Reggiano, Sun-Dried Tomato Pesto, Aged Balsamic Glaze 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

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

SALADS

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

Watermelon & Fresh Mozzarella – Wild Arugula, Sopressata Salami, Black Berries, Candied Pecans, Agrumato Dressing 13

Organic Roasted Beets - Feta, Red Onion, Pepitas, Crispy Carrots, Honey Crisp Apple Cider Vinaigrette 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 Wild Mexican 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, Orange Avocado Salsa, Lemon Verbena-Herb Sauce 27

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

Heritage Pork Chop - Potato & Yam Gratin, Braised Red Cabbage, Grilled Fresh Peach, Passion Fruit Mustard Sauce 26

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

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

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

Summer Vegetable Risotto –Sweet Corn, Grilled Zucchini, Heirloom Tomatoes, Sky Hill Goat Cheese, Crispy Fennel 19

Orecchiette Pasta – Capers, Heirloom Tomatoes, Zucchini, Peas, Fennel, Padron Pepper 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 *Sautéed Fresh Green Beans with Toasted Almonds

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