



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, Red Onion, 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, Red Onion, Avocado, Mango Passion Fruit Vinaigrette 15

Flatbread – Black Mission Figs, Pear, Caramelized Onion, Pt. Reyes Blue Cheese, 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

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

Wild Mexican Shrimp - Cajun Ancho-Chipotle Sauce, Garlic & Mustard 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, Agravato 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, Honey 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, Yuzu-Soy Vinaigrette 11/15

Substitute - Ahi Tuna 14/19

SANDWICHES

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

Grilled Ryebein – House Cured Corned Beef, House Made Sauerkraut, Gruyere, Bistro Dressing, Rye Bread, Chef's Chips 14

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

Cajun Chicken Caesar Wrap – Romaine, Parmigiano-Reggiano, Heirloom Tomatoes, Cucumber, Radishes, Tomato Tortilla, Chef's Chips 14

Grilled Vegetable Sandwich – Portobellos, Onions, Zucchini, Basil, Goat Cheese, Tomato Pesto, Rosemary Aioli, Ciabatta, Chef's Chips 14

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

Alaskan Halibut - Blue Corn Tortilla Crust, Potato, Leek, Corn & 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 – Capers, Heirloom Tomatoes, Zucchini, Peas, Padron Pepper 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 *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