



DINNER

SMALL PLATES

House Made Soup of the Day - Cup 6 Bowl 9

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

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

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

Fresh White Seabass Cakes - Tangerine, Red Onion, Corn & Avocado Salsa, Wild Arugula, Blood Orange Vinaigrette 15

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

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

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

Organic Roasted Beets - Feta, Red Onion, Pepitas, Crispy Carrots, Honey Crisp Apple Cider Vinaigrette 13

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

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

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

Chinese Chicken - Napa Cabbage, Romaine, Bell Pepper, Ginger, Almond, Yuzu 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 - Butternut Squash & Potato Gratin, Braised Red Cabbage, Bacon & Pear Compote, Passion Fruit Mustard Sauce 26

Organic Ora King Salmon - Lemon-Thyme-Corn Risotto, Slow Roasted Tomatoes, Capers, Lemongrass Basil Nage 27

Kobe Flat Iron Steak - Heirloom Tomato & Onion Marmalade, Creamy Spinach & Kale, White Truffle Fries, Bordelaise 25

Butternut Squash Risotto - Rainbow Carrots, Kale, Parmesan & Sky Hill Goat Cheese, Sage, Crispy Carrots 19

Orecchiette Pasta - Wild Mushrooms, Asparagus, Sweet Corn, Capers, Oven Roasted Padron Pepper Sauce, 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 & Ancho 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