



SUNDAY 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, Heirloom Tomato Salsa, 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, Grilled Asparagus, Tomato, Avocado, Country Potatoes **13**
Add - Canadian Bacon, Applewood Smoked Bacon, Chorizo 2 Add - Smoked Salmon 3
- 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**

SMALL PLATES

- Flatbread** - Wild Mushrooms, Spinach, Kale, Parmesan Cheese, Sky Hill Goat Cheese, White Truffle Oil **13**
- Empanadas** - Achiote Marinated Chicken, Black Bean Puree, Cabbage, Avocado, Lime Crème Fraîche, Queso Fresco **13**
- Calamari** - Buttermilk Battered, Shishito Peppers, Red Onion, Ancho Chili-Lime Aioli **13**
- Fresh White Seabass Cakes** - Tangerine, Red Onion, Corn & Avocado Salsa, Wild Arugula, Blood Orange Vinaigrette **15**

SALADS

- Fresh Dungeness Crab Louie** - Romaine, Avocado, Green Beans, Farm Egg, Cucumber, Tomato, Radish, Bistro Dressing **16/24**
- 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, Cranberries, Honey Mustard Vinaigrette **10/15**
- Classic Caesar** - Hearts of Romaine, Garlic Croutons, Parmigiano-Reggiano **9/14**
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 **18**
- Orecchiette Pasta** - Plum Tomatoes, Saffron, Caramelized Onions, Corn, Capers, Fresh Basil, Extra Virgin Olive Oil, Manchego **18**
Add - Scallops 9 Prawns 8 Grilled Chicken 6 Fresh Dungeness Crab Meat 9
- Lamb Burger** - Wild Arugula, Tomato, Feta, Rosemary Aioli, Brioche Bun, Potato Chips **16**

Sides 6

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

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