



DINNER SMALL PLATES

House Made Soup of the Day - Cup 6 Bowl 9

Oysters of the Day – Ask your server about availability AQ

Buttermilk Battered Calamari - Shishito Peppers, Fennel, Ancho Chili-Lime Aioli 14

Empanadas - Achiote Marinated Chicken, Black Bean Puree, Cabbage, Avocado, Lime Crème Fraîche, Queso Fresco 14

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

Wild Mushroom Flatbread - Spinach, Kale, Sky Hill Goat Cheese, White Truffle Oil 14

Crispy Vegetarian Spring Rolls - Shitake Mushrooms, Napa Cabbage, Carrots, Sesame, Ginger, Tamarind, Soy 14

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

Wild Mexican Shrimp - Cajun Ancho-Chipotle Sauce, Garlic & Mustard 15

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 17/24

Bartlett Pear, Strawberry & Apple – Arugula, Frisee, Cucumber, Radish, Candied Pecans, Gorgonzola Cheese, Agrumato Dressing 14

Bistro Chopped Salad - Broccoli, Carrots, Goat Cheese, Farm Egg, Bacon, Avocado, Cranberries, Mustard Vinaigrette 10/16

Classic Caesar- Chopped Hearts of Romaine, Garlic Croutons, Parmigiano-Reggiano 9/14

Add to any salad - Scallops 9 Prawns 8 Grilled Chicken 6 Fresh Dungeness Crab Meat 9 Beer Battered Prawns 9

Chinese Chicken - Napa Cabbage, Romaine, Bell Pepper, Ginger, Almond, Sesame Soy Dressing 11/16

Substitute - Ahi Tuna 14/19, Beer Battered Prawns 14/19

ENTREES

Pan Seared Sea Scallops – Basil Potato Puree, Shishito Peppers, Tangerine Avocado salsa, Lemon Verbena-Herb Sauce 28

Blue Corn Tortilla Encrusted Alaskan Halibut – Corn, Potato, Sweet 100s Leek & Shitake Succotash, Lemongrass-Basil Nage 28

Grass Fed Filet Mignon - Bacon & Green Onion Mashed Potatoes, Asparagus, Roasted Shallot, Merlot Reduction 33

Korobuta Pork Chop - Potato & Yam Gratin, Braised Red Cabbage, Dried Cherry & Apricot Compote, Rosemary Mustard Sauce 28

Kobe Flat Iron Steak - Heirloom Tomato & Onion Marmalade, Wild Arugula & Sausalito Watercress, White Truffle Fries, Bordelaise 27

Spring Vegetable Risotto – Peas, Sweet Corn, Fava Beans, Asparagus, Spring Onions, Sky Hill Goat Cheese, Crispy Carrots 19

Potato Mascarpone Gnocchi – Wild Mushrooms, Asparagus, Cherry Tomato, Basil Cream Sauce, Parmesan Cheese 19

Orecchiette Pasta – Asparagus & Sweet Corn, Tomato, Spring Onions & Herbs de Provence, Manchego Cheese 18

Add to any item - 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 23

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

Bistro Mac 'n' Cheese 'n' Bacon - White Cheddar, Vella Dry Jack, English Peas, Applewood Smoked Bacon, Crispy Onions 16

Fallon Hills Lamb Burger - Wild Arugula, Tomato, Feta, Rosemary Aioli, Brioche Bun, Potato Chips 17

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
Napa Valley Bistro Caters! Please inquire with our Manager

Our house-made focaccia bread is available upon request