



## SUNDAY BRUNCH

### CHEF'S SPECIALTIES

- Classic Eggs Benedict** - Two Poached Eggs, Canadian Bacon, Cajun Hollandaise, Country Potatoes **14**  
**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 **15**  
**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 Fraîche, 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 **15**  
**Fresh Dungeness Crab Skillet** - Two Eggs, Any Style, Potatoes, Bell Peppers, Spinach, Jack Cheese, Meyer Lemon Hollandaise **18**  
**Bistro Omelet** - Spinach, Fontina, Grilled Asparagus, Tomato, Avocado, Country Potatoes **15**  
*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

- Wild Mushroom Flatbread** - Spinach, Kale, Sky Hill Goat Cheese, White Truffle Oil **14**  
**Empanadas** - Achiote Marinated Chicken, Black Bean Puree, Cabbage, Avocado, Lime Crème Fraîche, Queso Fresco **14**  
**Buttermilk Battered Calamari** - Shishito Peppers, Fennel, Ancho Chili-Lime Aioli **14**  
**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 **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, Honey Mustard Vinaigrette **10/16**  
**Classic Caesar** - 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, Almonds, Sesame Dressing **11/16**  
*Substitute - Ahi Tuna 14/19, Beer Battered Prawns 14/19*

### ENTREES

- Bistro Burger** - Painted Hills Grass-Fed Beef, Bistro Dressing, Lettuce, Tomato, Onion, House Made Pickles, Brioche Bun, French Fries **14**  
**Lamb Burger** - Wild Arugula, Tomato, Feta, Rosemary Aioli, Brioche Bun, Potato Chips **17**  
**Mac 'n' Cheese 'n' Bacon** - White Cheddar, Vella Dry Jack, English Peas, Apple Wood Smoked Bacon, Crispy Onions **16**  
**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** - 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*

### 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**  
**Napa Valley Bistro Caters! Please inquire with our Manager**

Our house-made focaccia bread is available upon request