



## LUNCH 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

Sea Scallops - Pan Seared, Herbed Risotto, English Peas, Asparagus, Tomatoes, Corn, Goat Cheese 15

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

## 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*

## SANDWICHES

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

Grilled Rueben - Meyer Ranch Corned Beef, House Made Sauerkraut, Gruyere, Bistro Dressing, Rye Bread, Potato Chips 15

Grilled Vegetable Sandwich – Portobellos, Onions, Zucchini, Basil, Goat Cheese, Tomato Pesto, Rosemary Aioli, Organic Greens Salad 14

Grilled Chicken - Jack Cheese, Avocado, Applewood Bacon, Arugula, Heirloom Tomato Marmalade, Rosemary Aioli, Ciabatta Roll 15

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

Bistro Burger - Painted Hills Grass-Fed Beef, Bistro Dressing, Lettuce, Tomato, Onion, House Made Pickles, Brioche Bun, French Fries 14

*Add - Cheddar, Jack 1.5 Add - Point Reyes Blue Cheese, Applewood Smoked Bacon, Avocado 2*

## ENTREES

Fish 'n' Chips - Napa Palisades Red Ale Batter, Coleslaw, Tartar Sauce, French Fries 18

Pork Shoulder Chili Verde – Black Beans, Poblano, Pico de Gallo, Lime Crème Fraiche, Green Salad, Jalapeno Corn Bread 17

Blue Corn Tortilla Encrusted Alaskan Halibut – Corn, Potato, Sweet 100s Leek & Shitake Succotash, Lemongrass-Basil Nage 26

Rosie's Organic Fried Chicken – Dark Meat, Mashed Potatoes, Sautéed Spinach, House Made Jalapeño Cornbread, Gravy 19

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

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*

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  
Napa Valley Bistro Caters! Please inquire with our Manager

Our house-made focaccia bread is available upon request