



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 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 **15**
Fresh Dungeness Crab Skillet - Two Eggs, Any Style, Potatoes, Bell Peppers, Spinach, Jack Cheese, Meyer Lemon Hollandaise **18**
Bistro Omelet - Spinach, Fontina, Grilled Zucchini, 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

- Heirloom Tomato Flatbread** – Fresh Mozzarella, Basil, Parmigiano-Reggiano, Sun Dried Tomato Pesto, Aged Balsamic Glaze **14**
Empanadas - Achiote Marinated Chicken, Black Bean Puree, Cabbage, Avocado, Lime Crème Fraïche, Queso Fresco **14**
Buttermilk Battered Calamari - Shishito Peppers, Red Onion, Ancho Chili-Lime Aioli **14**
Fresh White Seabass Cakes - Tangerine, Red Onion, Corn & Avocado Salsa, Wild Arugula, Mango Passion Fruit Vinaigrette **15**

SALADS

- Fresh Dungeness Crab Louie** - Romaine, Avocado, Green Beans, Farm Egg, Cucumber, Tomato, Radish, Bistro Dressing **17/24**
Watermelon & Fresh Mozzarella – Wild Arugula, Sopressata Salami, Black Berries, Candied Pecans, 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, Crispy Wontons, 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 – Heirloom Tomato, Zucchini, Onion, Sweet Corn & 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