



LUNCH SMALL PLATES

- House Made Soup of the Day - Cup 6 Bowl 9
- Buttermilk Battered Calamari - Shishito Peppers, Red Onion, Ancho Chili-Lime Aioli 14
- Empanadas - Achiote Marinated Chicken, Black Bean Puree, Cabbage, Avocado, Lime Crème Fraîche, Queso Fresco 14
- Fresh White Seabass Cakes - Orange, Red Onion, Corn & Avocado Salsa, Wild Arugula, Mango Passion Fruit Vinaigrette 15
- Heirloom Tomato Flatbread - Fresh Mozzarella, Basil, Parmigiano-Reggiano, Sun Dried Tomato Pesto, Aged Balsamic Glaze 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
- Sea Scallops - Pan Seared, Herbed Risotto, English Peas, Green Beans, Tomatoes, Corn, Goat Cheese 15
- Wild Mexican Shrimp - Cajun Ancho-Chipotle Sauce, Garlic & Mustard 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, 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, Crispy Wontons, 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
- Classic Ryebein - Meyer Ranch Corned Beef, House Made Sauerkraut, Gruyere, Bistro Dressing, Rye Bread, Potato Chips 15
- Kobe Beef French Dip - Ciabatta Bread, Gruyere Cheese, Green Onion Herb Jus, French Fries 15
- Grilled Vegetable Sandwich - Portobellos, Onions, Zucchini, Basil, Goat Cheese, Tomato Pesto, Rosemary Aioli, Organic Greens Salad 14
- Southwest Chicken Wrap - Romaine, Bacon, Tomato, Cucumber, Goat Cheese, Black Bean Puree, Chef's Chips 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
- Pan Roasted Ora King Salmon - Cauliflower-Potato Puree, Tempura Green Beans, Heirloom Tomato Tapenade, Lemon Verbena 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, Green Beans, Cherry Tomato, Basil Cream Sauce, Parmesan Cheese 19
- 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

- *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 *Sautéed Green Beans with Toasted Almonds

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