



# 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 Over Easy, House Tortillas, Jack Cheese, Potato, Chorizo - Black Beans, Queso Fresco, Avocado 15
- Grass Fed Short Rib Hash – Two Eggs Over Easy, Potato, Spinach, Onion, Bell Pepper, Jack & White Cheddar, Bordelaise Sauce 18
- Chilaquiles Verdes - Two Eggs Over Easy, Avocado, Pico de Gallo, Lime Crème Fraîche, Queso Fresco 14
- Fresh Dungeness Crab Skillet - Two Eggs, Any Style, Potatoes, Bell Peppers, Spinach, Jack Cheese, Meyer Lemon Hollandaise 18
- Chicken Empanadas & Eggs - Black Bean Puree, Two Eggs Over Easy, Cabbage, Avocado, Lime Crème Fraîche, Queso Fresco 17
- Buttermilk Pancakes – Mascarpone Whipped Cream, Fresh Mixed Berries, Maple Syrup 12
- Brioche French Toast - Chicken Apple Sausage, Fresh Mixed Berries, Maple Syrup 15
- Bistro Omelet - Spinach, Jack & White Cheddar Cheese, Grilled Zucchini, Tomato, Avocado, Country Potatoes 15
- Add - Canadian Bacon, Applewood Smoked Bacon, Chorizo 3, Smoked Salmon 4 Sautéed Wild Mushrooms 3*

Bistro Bellini – Cava and House Made Sorbet 12

Breakfast Bloody Mary – 2 Prawns, a Slice of Bacon and John's Secret Mary Mix 16

## SMALL PLATES & SALADS

- 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 Fraîche, 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
- Fresh Dungeness Crab Louie - Romaine, Avocado, Green Beans, Farm Egg, Cucumber, Tomato, Radish, Bistro Dressing 17/24
- 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
- Potato Mascarpone Gnocchi – Wild Mushrooms, Green Beans, Cherry Tomato, Basil Cream Sauce, Parmesan Cheese 19
- 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

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

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