



DINNER 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 Dungeness Crab Cake – Tangerine Orange Avocado Salsa, Corn, Wild Arugula, Blood Orange Vinaigrette 18
Wild Mushroom Flatbread – Spinach, Kale, Parmesan Cheese, Sky Hill Goat Cheese, White Truffle Oil 14
Crispy Vegetarian Spring Rolls - Shitake Mushrooms, Napa Cabbage, Carrots, Ginger, Sesame Tamarind Soy 14
Ahi Tuna - Sesame Crusted, Asian Slaw, Ginger, Crispy Wonton, Wasabi-Cilantro Aioli 15
Wild Mexican Shrimp - Cajun Ancho-Chipotle Sauce, Garlic & Mustard 15
Bistro Cheese Plate - Seasonal & Dried Fruit, Marmalade, Candied Pecans 14

SALADS

- Fresh Dungeness Crab Louie - Romaine, Avocado, Green Beans, Farm Egg, Cucumber, Tomato, Radish, Bistro Dressing 17/24
Organic Roasted Red & Gold Beets – Feta, Red Onion, Pepitas, Crispy Carrots, Honey Crisp Apple Vinaigrette 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

ENTREES

- Pan Seared Sea Scallops – Basil Potato Puree, Shishito Peppers, Tangerine Orange Avocado Salsa, Lemon Verbena-Herb Sauce 28
Sesame Soy Glazed Petrale Sole – Buttermilk Mashed Potatoes, Garden Vegetables, Meyer Lemon & Lemon Grass Sauce 26
Grass Fed Filet Mignon - Bacon & Green Onion Mashed Potatoes, Green Beans, Roasted Shallot, Merlot Reduction 33
Kurobuta Pork Chop - Potato & Butternut Squash Gratin, Red Cabbage, Apple, Bacon & Pear Compote, Passion Fruit Mustard Sauce 28
Kobe Flat Iron Steak – Vine Ripened Tomato & Onion Marmalade, Wild Arugula & Sausalito Watercress, Truffle Fries, Bordelaise 27
Butternut Squash Risotto – Rainbow Carrots, Kale, Parmesan & Sky Hill Goat Cheese, Sage, Crispy Carrots 19
Potato Mascarpone Gnocchi – Wild Mushrooms, Green Beans, Cherry Tomato, Basil Cream Sauce, Parmesan Cheese 19
Orecchiette Pasta – Roasted Tomato, Caramelized Onion, Kale, 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

AMERICAN CLASSICS

- Niman Ranch St. Louis Style Ribs - Tamarind BBQ Sauce, Coleslaw, Sweet Potato Fries 23
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
Bistro Mac 'n' Cheese 'n' Bacon - White Cheddar, Vella Dry Jack, English Peas, Applewood Smoked Bacon, Crispy Onions 16
Fallon Hills Lamb Burger - Wild Arugula, Tomato, Feta, Rosemary Aioli, Brioche Bun, Potato Chips 17

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
Napa Valley Bistro Caters! Please inquire with our Manager