



## 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 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  
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  
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*

## 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  
Sesame Soy Glazed Petrale Sole – Buttermilk Mashed Potatoes, Garden Vegetables, Meyer Lemon & Lemon Grass Sauce 24  
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 – 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*

## 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