



DINNER

Napa Valley Bistro is dedicated to using seasonal and sustainably raised products from local farms

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
- 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
- Roasted Organic 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 11/17
- 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 11/17
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 29
- Organic Ora King Salmon – Meyer Lemon Thyme Risotto, Roasted Corn & Sweet Pepper salsa Cruda, Lemongrass Basil Nage 28
- Grass Fed Filet Mignon - Bacon & Green Onion Mashed Potatoes, Green Beans, Roasted Shallot, Merlot Reduction 34
- Cabernet Braised Fallon Hills Lamb Shank – *Gluten Free Gnocchi*, Roasted Rainbow Carrots, Brussels Sprouts 28
- Kobe Flat Iron Steak – Vine Ripened Tomato & Onion Marmalade, Wild Arugula & Sausalito Watercress, Truffle Fries, Bordelaise 28
- Butternut Squash Risotto – Rainbow Carrots, Kale, Parmesan & Sky Hill Goat Cheese, Sage, Crispy Carrots 19
- Gluten Free* 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 24
- 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
- Mac 'n' Cheese 'n' Applewood Bacon - White Cheddar, Vella Dry Jack, English Peas, Crispy Onions 17 *Add Dungeness Crab 26*
- 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

Napa Valley Bistro will happily split your entree for \$3

Executive Chef-Owner Bernardo Ayala / General Manager John Lombardo
Napa Valley Bistro Caters! Please inquire with our Manager

Our house-made focaccia bread is available upon request