



Sunday Brunch

CHEF'S SPECIALTIES

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

- Classic Eggs Benedict** - Two Poached Eggs, Canadian Bacon, Cajun Hollandaise, Country Potatoes 15
- 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** - Two Eggs Over Easy, Avocado, Pico de Gallo, Lime Crème Fraîche, Queso Fresco 15
- 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 16
- Buttermilk Pancakes** - Mascarpone Whipped Cream, Fresh Mixed Berries, Maple Syrup 12
- Brioche French Toast** -, Fresh Mixed Berries, Maple Syrup 14 *Add - Chicken Apple Sausage 3, Applewood Smoked Bacon 3*
- Bistro Omelet** - Spinach, Jack & White Cheddar Cheese, Tomato, Avocado, Country Potatoes 15
- Add - Sautéed Wild Mushrooms 3 Canadian Bacon, Applewood Smoked Bacon, Chorizo 3, Smoked Salmon 4, Fresh Dungeness Crab 5*

Bistro Bellini - Cava and House Made Sorbet 12

"Bottomless" Mimosa - Cava, Orange juice 15

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

SMALL PLATES & SALADS

- Wild Mushroom Flatbread** - Spinach, Kale, Parmesan Cheese, Sky Hill Goat Cheese, White Truffle Oil 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 Dungeness Crab Cake** - Tangerine Orange Avocado Salsa, Corn, Wild Arugula, Blood Orange Vinaigrette 18
- 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, Honey Mustard Vinaigrette 11/17
- 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 11/17
- 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' Apple Wood Bacon** - White Cheddar, Vella Dry Jack, English Peas, Crispy Onions 17 *Add Dungeness Crab 26*
- 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
- Gluten Free 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 9

Children's Breakfast Sandwich - One Scrambled Egg, English Muffin, Jack Cheese, Hash Browns 9

Executive Chef-Owner Bernardo Ayala / General Manager John Lombardo

Our house-made focaccia bread is available upon request