



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
- 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 16
- 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

SANDWICHES

- Fallon Hills Lamb Burger - Wild Arugula, Tomato, Feta, Rosemary Aioli, Brioche Bun, Potato Chips 17
- Classic Ryebean - Meyer Ranch Corned Beef, House Made Sauerkraut, Gruyere, Bistro Dressing, Rye Bread, Potato Chips 16
- Kobe Beef French Dip – Ciabatta Bread, Gruyere Cheese, Green Onion Herb Jus, French Fries 16
- Grilled Vegetable Sandwich – Portobellos, Onions, Zucchini, Basil, Goat Cheese, Tomato Pesto, Rosemary Aioli, Organic Greens Salad 15
- 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 2 Add - Point Reyes Blue Cheese, Applewood Smoked Bacon, Avocado 2.5

ENTREES

- Fish 'n' Chips - Napa Palisades Red Ale Batter, Coleslaw, Tartar Sauce, French Fries 18
- Organic Ora King Salmon – Meyer Lemon Thyme Risotto, Roasted Corn & Sweet Pepper salsa Cruda, Lemongrass Basil Nage 26
- Rosie's Organic Fried Chicken – Dark Meat, Mashed Potatoes, Sautéed Spinach, House Made Jalapeño Cornbread, Gravy 19
- Mac 'n' Cheese 'n' Applewood Bacon - White Cheddar, Vella Dry Jack, English Peas, Crispy Onions 17 *Add Dungeness Crab 26*
- Pork Shoulder Chili Verde – Black Beans, Poblano, Pico de Gallo, Lime Crème Fraiche, Green Salad, Jalapeno Corn Bread 18
- 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

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

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