



DINNER SMALL PLATES

- House Made Soup of the Day - Cup 7 Bowl 9
Buttermilk Battered Calamari - Shishito Peppers, Red Onion, Chipotle-Cilantro-Lime Aioli 14
Vegetarian Empanadas - Achiote Marinated Wild Mushrooms, Carrots & Broccoli, Black Bean Puree, Avocado, Queso Fresco 14
Fresh White Seabass Cakes - Orange & Red Onion Salsa, Corn, Avocado, Wild Arugula, Mango-Passion Fruit Vinaigrette 15
Dungeness Crab Flatbread - White Cheddar, Crispy Bacon, Louis Dressing, Wild Arugula & Parmesan Cheese 18
Petaluma Chicken Spring Rolls - Jack Cheese, Corn, Black Beans & Cilantro, Mango-Scotch Bonnet BBQ Sauce, Jicama-Pineapple Slaw 15
Ahi Tuna - Sesame Crusted, Asian Slaw, Ginger, Crispy Wonton, Wasabi-Cilantro Aioli 15
Cajun Wild Mexican Shrimp - Chipotle, Ancho, Paprika, Cayenne, Garlic & Mustard - Served with Focaccia Bread 15
Bistro Cheese Board - Selection of 4 Imported & Domestic Cheeses, Crostini, Seasonal & Dried Fruit, Marmalade, Candied Pecans 15

SALADS

- Fresh Dungeness Crab Louie - Romaine, Avocado, Asparagus, 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 15/21

ENTREES

- Pan Seared Sea Scallops - Basil Potato Puree, Shishito Peppers, Orange-Red Onion-Avocado Salsa, Lemon Verbena-Herb Sauce 29
Blue Corn Tortilla Encrusted Alaskan Halibut - Corn, Potato, Sweet 100s Leek & Shitake Succotash, Lemongrass-Basil Nage 31
Grass Fed Filet Mignon - Bacon & Green Onion Mashed Potatoes, Grilled Asparagus, Roasted Shallot, Merlot Reduction 34
Berkshire Pork Chop - Potato & Yam Gratin, Braised Red Cabbage, Dried Cherry & Apricot Compote, Rosemary Mustard Sauce 28
Cabernet Braised Fallon Hills Lamb Shank - Potato Mascarpone Gnocchi, Roasted Rainbow Carrots, Artichokes 29
Kobe Flat Iron Steak - Heirloom Tomato & Onion Marmalade, Wild Arugula & Sausalito Watercress, White Truffle Fries, Bordelaise 29
Spring Vegetable Risotto - Peas, Sweet Corn, Fava Beans, Asparagus, Spring Onions, Sky Hill Goat Cheese, Crispy Carrots 20
Potato Mascarpone Gnocchi - Wild Mushrooms, Artichoke, Cherry Tomato, Basil Cream Sauce, Parmesan Cheese 20
Garganelli Pasta - Oven Roasted Tomato & Spring Onion Sauce, Asparagus, Corn, Herbs de Provence, Manchego Cheese 19
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 25
Rosie's Organic Fried Chicken - Dark Meat, Mashed Potatoes, Arugula, Frisee, House Made Jalapeño Cornbread, Gravy 21
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 18

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 *Grilled Delta Asparagus with Ancho-Lime Aioli

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