



HAPPY EASTER!

EASTER SPECIALS

Blackberry Bellini – Cava, Blackberries 12

Breakfast Bloody Mary – 2 Prawns, A slice of Applewood Smoked Bacon and John's Secret Mary Mix - 16
Eggs Chesapeake Style– 2 Poached Eggs on Crab Cakes with Cajun Hollandaise Sauce & Country Potatoes 18
Mixed Berry Shortcake – Strawberries, Blueberries, Blackberries, Buttermilk Biscuit, Vanilla Whipped Cream 9

CHEF'S SPECIALTIES

Classic Eggs Benedict - Two Poached Eggs, Canadian Bacon, Cajun Hollandaise, Country Potatoes 15
Smoked Salmon Eggs Benedict - Two Poached Eggs, Arugula, Frisee, Capers, Meyer Lemon Hollandaise, Hash Browns 16
Huevos Rancheros - Two Eggs Over Easy, House Made Tortillas, Jack Cheese, Black Beans, Queso Fresco, Avocado, Bacon 15
Steak & Eggs - Two Eggs Any Style, Filet Mignon, Vine Ripened Tomato Salsa, Bordelaise Sauce, Country Potatoes 19
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*
Fresh Dungeness Crab Skillet - Two Eggs, Over Easy, Potatoes, Bell Peppers, Spinach, Jack Cheese, Meyer Lemon Hollandaise 18
Bistro Omelet - Spinach, Fontina, Asparagus, Tomato, Avocado, Country Potatoes 15
Add - Sautéed Wild Mushrooms 3 Canadian Bacon, Applewood Smoked Bacon, Chorizo 3, Smoked Salmon 4, Fresh Dungeness Crab 5

SMALL PLATES & SALADS

Vegetarian Empanadas - Achiote Marinated Wild Mushrooms, Carrots & Broccoli, Black Bean Puree, Avocado, Queso Fresco 14
Buttermilk Battered Calamari - Shishito Peppers, Red Onion, Chipotle-Cilantro-Lime Aioli 14
Fresh White Seabass Cakes – Orange & Red Onion Salsa, Corn, Avocado, Wild Arugula, Mango-Passion Fruit Vinaigrette 15
Fresh Dungeness Crab Louie - Romaine, Avocado, Asparagus, Farm Egg, Cucumber, Tomato, Radish, Bistro Dressing 17/24
Organic Roasted Red & Gold Beets Salad – Feta, Red Onion, Pepitas, Crispy Carrots, Honey Crisp Apple Vinaigrette 14
Classic Caesar Salad - Hearts of Romaine, Garlic Croutons, Parmigiano-Reggiano 9/14
Add to any item - Scallops 9 Prawns 8 Grilled Chicken 6 Fresh Dungeness Crab Meat 9
Chinese Chicken Salad - Napa Cabbage, Romaine, Bell Pepper, Ginger, Almonds, Sesame Dressing 11/17
Substitute - Ahi Tuna 14/19 Beer Battered Prawns 15/21

ENTREES

Bistro Burger - Painted Hills Grass-Fed Beef, Bistro Dressing, Lettuce, Tomato, Onion, House Made Pickles, Brioche Bun, French Fries 14
Mac 'n' Cheese 'n' Apple Wood Bacon - White Cheddar, Vella Dry Jack, English Peas, Crispy Onions 17 *Add Dungeness Crab 26*
Fish 'n' Chips - Napa Palisades Red Ale Batter, Coleslaw, Tartar Sauce, French Fries 18
Lamb Burger - Wild Arugula, Tomato, Feta, Rosemary Aioli, Brioche Bun, Potato Chips 17

CHILDREN'S BRUNCH (12 and under)

Children's Breakfast - One Scrambled Egg, One Buttermilk Pancake, Hash Browns 8
Children's Breakfast Sandwich - One Scrambled Egg, English Muffin, Jack Cheese, Hash Browns 8
Kids Mac n Cheese – White Cheddar, Vella Dry Jack, English Peas 8

Sides 6

*Hash Browns *Applewood Smoked Bacon *Jalapeño Cornbread *Two Buttermilk Pancakes
*Seasonal Fruit *Chicken Apple Sausage *Country Potatoes *Mac 'n' Cheese

Executive Chef-Owner Bernardo Ayala / General Manager John Lombardo
Napa Valley Bistro is dedicated to using seasonal and sustainably raised products from local farms
Napa Valley Bistro Caters! Please inquire with our manager

Our house-made focaccia bread is available upon request