



## 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  
Petaluma Chicken Empanadas - Achiote Marinated Chicken, Black Bean Puree, Avocado, Lime Crème Fraîche, Queso Fresco 15  
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  
Crispy Vegetarian Spring Rolls - Shitake Mushrooms, Napa Cabbage, Carrots, Sesame, Ginger, Tamarind, Soy 14  
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

- Heirloom Tomato & Watermelon - Fresh Mozzarella, Cucumber, Red Onion, Arugula, Frisee, Pepitas, Balsamic Vinaigrette 14  
Roasted Organic Red & Gold Beets - Feta, Red Onion, Pepitas, Crispy Carrots, Honey Crisp Apple Vinaigrette 14  
Fresh Dungeness Crab Louie - Romaine, Avocado, Garden Beans, Farm Egg, Cucumber, Tomato, Radish, Bistro Dressing 17/24  
Bistro Chopped Salad - Broccoli, Carrots, Goat Cheese, Farm Egg, Bacon, Avocado, Cranberries, Mustard Vinaigrette 12/17  
Classic Caesar - Chopped Hearts of Romaine, Garlic Croutons, Parmigiano-Reggiano 9/14  
*Add to any salad - Scallops 9 Prawns 8 Grilled Cajun 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 12/17  
*Substitute - Ahi Tuna 14/19, Beer Battered Prawns 16/21*

## 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, Sautéed Garden Beans, Roasted Shallot, Merlot Reduction 34  
Berkshire Pork Chop - Potato & Yam Gratin, Braised Red Cabbage, Grilled Peach, Passion Fruit Mustard Sauce 28  
Cabernet Braised Niman Ranch Lamb Shank - Potato Puree & Sweet Corn, Tempura Garden Beans & Bell Peppers 29  
Kobe Flat Iron Steak - Heirloom Tomato & Onion Marmalade, Wild Arugula & Sausalito Watercress, White Truffle Fries, Bordelaise 29  
Summer Vegetable Risotto - Grilled Zucchini, Sweet Corn, Cherry Tomatoes, Sky Hill Goat Cheese, Thyme, Sage 20  
Potato Mascarpone Gnocchi - Wild Mushrooms, Garden Beans, Heirloom Tomato, Basil Cream Sauce, Parmesan Cheese 20  
Garganelli Pasta - Heirloom Tomato, Zucchini, Onion, Sweet Corn & Herbs de Provence, Manchego Cheese 19  
*Add to any item - Scallops 9 Wild Mexican Prawns 8 Grilled Cajun 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 \*Sautéed Garden Beans with Toasted Almonds

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

Our house-made focaccia bread is available upon request