



# 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 w/ Bell Peppers **15**  
**Smoked Salmon Eggs Benedict** - Two Poached Eggs, Arugula, Frisee, 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**  
**Steak & Eggs** - Two Eggs Over Easy, Filet Mignon, Vine Ripened Tomato Salsa, Bordelaise Sauce, Country Potatoes w/ Bell Peppers **19**  
**Chilaquiles** - Two Eggs Over Easy, Avocado, Pico de Gallo, Lime Crème Fraîche, Black Beans, Chorizo, Queso Fresco **15**  
**Fresh Dungeness Crab Skillet** - Two Eggs, Any Style, Potatoes, Bell Peppers, Spinach, Jack Cheese, Meyer Lemon Hollandaise **19**  
**Petaluma Chicken Empanadas & Eggs** - Achiote, Mushrooms, Black Bean Puree, Two Eggs Over Easy, Avocado, 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, White Cheddar & Jack Cheese, Heirloom 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

- Dungeness Crab Flatbread** - White Cheddar, Crispy Bacon, Louis Dressing, Wild Arugula & Parmesan Cheese **18**  
**Petaluma Chicken Empanadas** - Achiote Marinated Chicken, Black Bean Puree, Avocado, Lime Crème Fraîche, 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, Garden Beans, Farm Egg, Cucumber, Tomato, Radish, Bistro Dressing **17/24**  
**Organic Roasted Red & Gold Beet Salad** - 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 **12/17**  
**Classic Caesar Salad** - 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 Salad** - Napa Cabbage, Romaine, Bell Pepper, Ginger, Almonds, Crispy Wontons, Sesame Dressing **12/17**  
*Substitute - Ahi Tuna 14/19, Beer Battered Prawns 16/21*

## 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, Arugula, Frisee, House Made Jalapeño Cornbread, Gravy **21**  
**Fish 'n' Chips** - Napa Palisades Red Ale Batter, Coleslaw, Tartar Sauce, French Fries **18**  
**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 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 Clay Brandl**

Our house-made focaccia bread is available upon request