



## LUNCH 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 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
- Crispy Vegetarian Spring Rolls - Shitake Mushrooms, Napa Cabbage, Carrots, Sesame, Ginger, Tamarind, Soy 15
- Ahi Tuna - Sesame Crusted, Asian Slaw, Ginger, Crispy Wonton, Wasabi-Cilantro Aioli 15
- Sea Scallops - Pan Seared, Herbed Risotto, English Peas, Asparagus, Tomatoes, Corn, Goat Cheese 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
- Fresh Dungeness Crab Louie - Romaine, Avocado, Garden 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 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*

## SANDWICHES

- Fallon Hills Lamb Burger - Wild Arugula, Tomato, Feta, Rosemary Aioli, Brioche Bun, Potato Chips 17
- Grilled Rueben - Meyer Ranch Corned Beef, House Made Sauerkraut, Gruyere, Bistro Dressing, Rye Bread, Chef's Chips 15
- Petaluma Chicken Caesar Wrap - Romaine, Heirloom Tomato, Cucumber, Radish, Caesar Dressing, Chef's Chips 15
- Grass Fed Beef French Dip - Ciabatta Bread, Gruyere Cheese, Green Onion Herb Jus, French Fries 16
- Heirloom Tomato & Fresh Mozzarella - Ciabatta Bread, Wild Arugula, Red Onion, Basil Aioli, Balsamic Drizzle, Chef's Chips 13  
*Add - Applewood Smoked Bacon 2 Grilled Cajun Chicken 6*
- Bistro Burger - Painted Hills Grass-Fed Beef, Bistro Dressing, Lettuce, Tomato, Onion, House Made Pickles, Brioche Bun, French Fries 14  
*Add - Cheddar, Jack, Gruyer 1.5 Add - Point Reyes Blue Cheese, Applewood Smoked Bacon, Avocado 2*

## ENTREES

- Fish 'n' Chips - Napa Palisades Red Ale Batter, Coleslaw, Tartar Sauce, French Fries 18
- Blue Corn Tortilla Encrusted Alaskan Halibut - Corn, Potato, Sweet 100s Leek & Shitake Succotash, Lemongrass-Basil Nage 27
- Rosie's Organic Fried Chicken - Dark Meat, Mashed Potatoes, Arugula, Frisee, House Made Jalapeño Cornbread, Gravy 21
- Mac 'n' Cheese 'n' Applewood Bacon - White Cheddar, Vella Dry Jack, English Peas, Crispy Onions 17 *Add Dungeness Crab 26*
- 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*

## 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 is dedicated to using seasonal and sustainably raised products from local farms

Our house-made focaccia bread is available upon request