



## DINNER SMALL PLATES

- House Made Soup of the Day - Cup 6 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 – Tangerine & Red Onion Salsa, Corn, Avocado, Wild Arugula, Blood Orange Vinaigrette 16  
Wild Mushroom Flatbread – Spinach, Kale, Parmesan Cheese, Sky Hill Goat Cheese, White Truffle Oil 15  
Crispy Vegetarian Spring Rolls - Shitake Mushrooms, Napa Cabbage, Black Beans, Carrots, Sesame, Ginger, Tamarind, Soy 15  
Ahi Tuna - Sesame Crusted, Asian Slaw, Pickled Ginger, Crispy Wonton, Wasabi-Cilantro Aioli 16  
Cajun Wild Mexican Shrimp – Chipotle, Ancho, Paprika, Cayenne, Garlic & Mustard - Served with Focaccia Bread 16  
Bistro Cheese Board – Selection of 4 Imported & Domestic Cheeses, Crostini, Seasonal & Dried Fruit, Marmalade, Candied Pecans 15

## SALADS

- Roasted Organic Red & Gold Beets – Feta, Red Onion, Pepitas, Crispy Carrots, Honey Crisp Apple Vinaigrette 15  
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 13/18  
Chinese Chicken - Napa Cabbage, Romaine, Bell Pepper, Ginger, Almond, Crispy Wontons, Sesame Soy Dressing 13/18  
*Substitute - Ahi Tuna 15/20, Beer Battered Prawns 17/22*  
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*

## ENTREES

- Pan Seared Sea Scallops – Basil Potato Puree, Shishito Peppers, Tangerine-Red Onion-Avocado Salsa, Lemon Verbena-Herb Sauce 30  
Organic Ora King Salmon – Lemon Thyme Mushroom Risotto, Tempura Garden Beans, Olive & Sundried Tomato Tapenade 32  
Niman Ranch Pork Osso Buco – Creamy Sweet Corn Polenta, Tomatillo Pasillo Sauce, Bacon, Crispy Carrots 27  
Cabernet Braised Niman Ranch Lamb Shank – Potato Puree & Sweet Corn, Tempura Garden Beans & Bell Peppers 29  
Kobe Beef Flat Iron Steak - Tomato & Onion Marmalade, Wild Arugula & Sausalito Watercress, White Truffle Fries, Bordelaise 31  
Grass Fed Filet Mignon - Bacon & Green Onion Mashed Potatoes, Sautéed Garden Beans, Roasted Shallot, Merlot Reduction 35

## PASTAS

- Porcini Mushroom Ravioli Pasta- Ricotta Cheese, Garden Beans, Wild Mushrooms, Meyer Lemon Cream Sauce 21  
Butternut Squash Risotto – Carrots, Kale, Roasted Turnips, Parmesan & Sky Hill Goat Cheese, Sage, Crispy Carrots 20  
Mac 'n' Cheese 'n' Applewood Bacon - White Cheddar, Vella Dry Jack, English Peas, Crispy Onions 18  
Garganelli Pasta – Plum Tomato, Zucchini, Onion, Sweet Corn & Herbs de Provence, Manchego Cheese 19  
*Add to any Pasta - Scallops 9 Grilled Prawns 8 Grilled Cajun Chicken 6 Dungeness Crab Meat 9*

## BISTRO 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 22  
Fish 'n' Chips – Seismic California Black Lager Batter, Coleslaw, Tartar Sauce, French Fries 19  
Fallon Hills Lamb Burger - Wild Arugula, Tomato, Feta, Rosemary Aioli, Brioche Bun, Potato Chips 18

## SIDES 6

- \*Cheddar Mashed Potatoes \*Garlic & Parmesan Fries \*Ozzy's Fries - Feta, Chili Garlic Sauce (They're on Fire!)  
\*Sweet Potato Fries \*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