



Sunday Brunch

CHEF'S SPECIALTIES

Napa Valley Bistro is dedicated to using seasonal and sustainably raised products from local farms

- Avocado Toast – Poached Eggs, Crispy Bacon, Corn, Nopales & Tomato Salsa, Wild Arugula, Guajillo Drizzle, Pepitas 16
- Fresh Dungeness Crab Skillet - Two Eggs, Any Style, Potatoes, Bell Peppers, Spinach, Jack Cheese, Meyer Lemon Hollandaise 19
- Steak & Eggs – (6oz Filet Mignon) Two Eggs Over Easy, Tomato & Avocado Salsa, Bordelaise, Country Potatoes w/ Bell Peppers 23
- 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 17
- Huevos Rancheros - Two Eggs Over Easy, House Tortillas, Jack Cheese, Potato, Chorizo - Black Beans, Queso Fresco, Avocado 15
- Chilaquiles - Two Eggs Over Easy, Avocado, Pico de Gallo, Lime Crème Fraiche, Black Beans, Chorizo, Queso Fresco 15
- 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, Cherry 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 "Demetri's" Secret Mary Mix 16

SMALL PLATES & SALADS

- Wild Mushroom Flatbread – Spinach, Kale, Parmesan Cheese, Sky Hill Goat Cheese, White Truffle Oil 15
- Petaluma Chicken Empanadas - Achiote Marinated Chicken, Black Bean Puree, Avocado, Lime Crème Fraiche, Queso Fresco 15
- Buttermilk Battered Calamari - Shishito Peppers, Red Onion, Chipotle-Cilantro-Lime Aioli 14
- Fresh White Seabass Cakes – Tangerine & Red Onion Salsa, Corn, Avocado, Wild Arugula, Mango-Passion Fruit Vinaigrette 16
- 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 15
- Bistro Chopped Salad - Broccoli, Carrots, Goat Cheese, Farm Egg, Bacon, Avocado, Cranberries, Honey Mustard Vinaigrette 13/18
- 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 13/18
- Substitute - Ahi Tuna 15/20, Beer Battered Prawns 17/22*

Bistro Classics

- 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 18
- Rosie's Organic Fried Chicken – Dark Meat, Mashed Potatoes, Arugula, Frisee, House Made Jalapeño Cornbread, Gravy 22
- Fish 'n' Chips – Seismic California Black Lager, Coleslaw, Tartar Sauce, French Fries 19
- Mac 'n' Cheese 'n' Apple Wood Bacon - White Cheddar, Vella Dry Jack, English Peas, Crispy Onions 17 *Add Dungeness Crab 26*
- Garganelli Pasta – Plum 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