



## LUNCH

### SMALL PLATES

- House Made Soup of the Day - Cup 6 Bowl 9      Slow Roasted Pork Butt Green Chili w/ Sour Cream- Bowl 14
- 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, Carrots, Black Beans, Sesame, Ginger, Tamarind, Soy 15
- Ahi Tuna - Sesame Crusted, Asian Slaw, Ginger, Crispy Wonton, Wasabi-Cilantro Aioli 16
- Sea Scallops - Pan Seared, Herbed Risotto, English Peas, Garden Beans, Tomatoes, Corn, Goat Cheese 15
- Cajun Wild Mexican Shrimp – Chipotle, Ancho, Paprika, Cayenne, Garlic & Mustard - Served with Focaccia Bread 16
- Tempura Garden Beans – Shishito Peppers, Red Onion & Spicy House Made Sriracha Aioli 12

### SALADS

- 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 15
- 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*

### SANDWICHES

- Grilled Turkey Sandwich & Daily Soup – Brioche Bread, Diestel Turkey, Provolone Cheese, Avocado, Tomato Chutney 16
- Fallon Hills Lamb Burger - Wild Arugula, Tomato, Feta, Rosemary Aioli, Brioche Bun, Chef's Potato Chips 18
- Grilled Rueben - Meyer Ranch Corned Beef, House Made Sauerkraut, Gruyere, Bistro Dressing, Rye Bread, Chef's Potato Chips 16
- Grass Fed Beef French Dip – Ciabatta Bread, Gruyere Cheese, Green Onion Herb Jus, French Fries 16
- Grilled Vegetable Sandwich- Portobellos, Zucchini, Red Onion, Goat Cheese, Sundried Tomato Pesto, Arugula, Rosemary Aioli 15
- Bistro Burger - Painted Hills Grass-Fed Beef, Bistro Dressing, Lettuce, Tomato, Onion, House Made Pickles, Brioche Bun, French Fries 14  
*Add – Cheddar, Jack, Gruyere 1.5 Add – Point Reyes Blue Cheese, Applewood Smoked Bacon, Avocado 2*

### BISTRO CLASSICS

- Chef's Fresh Tortilla Fish Tacos - Beer Battered Seabass, Green Cabbage Cilantro Slaw, Avocado & Tomatillo Salsa 15
- 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
- Mac 'n' Cheese 'n' Applewood 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 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