



## DINNER

### SMALL PLATES

- House Made Soup of the Day - Cup 7 Bowl 10  
Buttermilk Battered Calamari - Shishito Peppers, Red Onion, Chipotle-Cilantro-Lime Aioli 15  
Petaluma Chicken Empanadas - Achiote Marinated Chicken, Black Bean Puree, Avocado, Lime Crème Fraîche, Queso Fresco 16  
Fresh White Seabass Cakes - Orange & Red Onion Salsa, Corn, Avocado, Wild Arugula, Mango-Passion Fruit Vinaigrette 16  
Wild Mushroom Flatbread - Spinach, Kale, Parmesan Cheese, Sky Hill Goat Cheese, White Truffle Oil 16  
Ahi Tuna - Sesame Crusted, Asian Slaw, Ginger, Crispy Wonton, Wasabi-Cilantro Aioli 17  
Cajun Wild Mexican Shrimp - Chipotle, Ancho, Paprika, Cayenne, Garlic & Mustard - Served with Focaccia Bread 17

### SALADS

- Roasted Organic Red & Gold Beets - Feta, Red Onion, Green Beans, Pepitas, Crispy Carrots, Apple-Honey Mustard 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  
Classic Caesar - Chopped Hearts of Romaine, Garlic Croutons, Parmigiano-Reggiano 9/15  
*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 14/19  
*Substitute - Ahi Tuna 15/20, Beer Battered Prawns 17/22*

### ENTREES

- Pan Seared Sea Scallops - Basil Potato Puree, Shishito Peppers, Orange-Red Onion-Avocado Salsa, Lemon Verbena-Herb Sauce 31  
Blue Corn Tortilla Encrusted Alaskan Halibut - Corn, Potato, Leek & Wild Mushroom Succotash, Lemongrass-Basil Nage 33  
Grass Fed Filet Mignon - Bacon & Green Onion Mashed Potatoes, Sautéed Garden Beans, Roasted Shallot, Merlot Reduction 35  
Berkshire Pork Chop - Potato & Yam Gratin, Braised Red Cabbage, Pear & Apple Bacon Compote, Passion Fruit Mustard Sauce 29  
Kobe Flat Iron Steak - Heirloom Tomato & Onion Marmalade, Wild Arugula & Sausalito Watercress, White Truffle Fries, Bordelaise 33  
Summer Vegetable Risotto - Grilled Zucchini, Sweet Corn, Cherry Tomatoes, Sky Hill Goat Cheese, Thyme, Sage 22  
Rigatoni 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*

### AMERICAN CLASSICS

- Niman Ranch St. Louis Style Ribs - Tamarind BBQ Sauce, Coleslaw, Sweet Potato Fries 26  
Fish 'n' Chips - Napa Palisades Red Ale Batter, Coleslaw, Tartar Sauce, French Fries 20  
Mac 'n' Cheese 'n' Applewood Bacon - White Cheddar, Vella Dry Jack, English Peas, Crispy Onions 19 *Add Dungeness Crab 27*  
Fallon Hills Lamb Burger - Wild Arugula, Tomato, Feta, Rosemary Aioli, Brioche Bun, Potato Chips 18

### SIDES 7

- \*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  
Napa Valley Bistro Caters! Please inquire with our Manager