



LUNCH

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
- Sea Scallops - Pan Seared, Herbed Risotto, English Peas, Green Beans, Tomatoes, Corn, Goat Cheese 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 18/24
- 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

SANDWICHES

- Grilled Chicken - Jack Cheese, Avocado, Applewood Bacon, Arugula, Heirloom Tomato Marmalade, Rosemary Aioli, Ciabatta Roll 16
- Fallon Hills Lamb Burger - Wild Arugula, Tomato, Feta, Rosemary Aioli, Brioche Bun, Potato Chips 18
- Grilled Rueben - Meyer Ranch Corned Beef, House Made Sauerkraut, Gruyere, Bistro Dressing, Rye Bread, Chef's Chips 17
- 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

BISTRO CLASSICS

- Chef's Fresh Tortilla Fish Tacos - Beer Battered Seabass, Green Cabbage Cilantro Slaw, Avocado & Tomatillo Salsa 15
- Fish 'n' Chips - Napa Palisades Red Ale Batter, Coleslaw, Tartar Sauce, French Fries 20
- Blue Corn Tortilla Encrusted Alaskan Halibut – Corn, Potato, Leek & Wild Mushroom Succotash, Lemongrass-Basil Nage 28
- Mac 'n' Cheese 'n' Applewood Bacon - White Cheddar, Vella Dry Jack, English Peas, Crispy Onions 19 *Add Dungeness Crab 27*
- 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

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

Our house-made focaccia bread is available upon request