



Sunday Brunch

TAKE OUT AVAILABLE 11:00AM – 3:00PM

CHEF'S SPECIALTIES

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

- Classic Eggs Benedict** - Two Poached Eggs, Canadian Bacon, Cajun Hollandaise, Country Potatoes w/ Bell Peppers **16**
- Smoked Salmon Eggs Benedict** - Two Poached Eggs, Arugula, Frisee, Capers, Meyer Lemon Hollandaise, Hash Browns **18**
- Chilaquiles** - Two Eggs Over Easy, Avocado, Pico de Gallo, Lime Crème Fraiche, Black Beans, Chorizo, Queso Fresco **17**
- Buttermilk Pancakes** – Mascarpone Whipped Cream, Fresh Mixed Berries, Maple Syrup **12**
- Fresh Dungeness Crab Skillet** - Two Eggs, Any Style, Potatoes, Bell Peppers, Spinach, Jack Cheese, Meyer Lemon Hollandaise **19**
- 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 **16**
- Fresh Dungeness Crab Louie** - Romaine, Avocado, Garden Beans, Farm Egg, Cucumber, Tomato, Radish, Bistro Dressing **17/24**
- Classic Caesar Salad**- Hearts of Romaine, Garlic Croutons, Parmigiano-Reggiano **9/15**
Add to any salad - Grilled Prawns 8 Grilled Chicken 6 Fresh Dungeness Crab Meat 9 Beer Battered Prawns 9
- Chinese Tuna Salad** - Napa Cabbage, Romaine, Bell Pepper, Ginger, Almonds, Crispy Wontons, Sesame Dressing **15/20**
Substitute - Beer Battered Prawns 17/22 Grilled Cajun Chicken 6 Grilled Prawns 8

Bistro Classics

- Bistro Burger** - Painted Hills Grass-Fed Beef, Bistro Dressing, Lettuce, Tomato, Onion, House Made Pickles, Brioche Bun, French Fries **15**
- Lamb Burger** - Wild Arugula, Tomato, Feta, Rosemary Aioli, Brioche Bun, Chef's Potato Chips **18**
- Fish 'n' Chips** – Seismic California Black Lager, Coleslaw, Tartar Sauce, French Fries **20**
- Mac 'n' Cheese 'n' Apple Wood Bacon** - White Cheddar, Vella Dry Jack, English Peas, Crispy Onions **19** *Add Dungeness Crab 27*
Add to any item - Scallops 9 Wild Mexican Prawns 8 Grilled Chicken 6 Fresh Dungeness Crab Meat 9

SIDES 7

- *Hash Browns *Applewood Smoked Bacon *Jalapeño Cornbread *Two Buttermilk Pancakes
- *Seasonal Fruit *Chicken Apple Sausage *Country Potatoes *Mac 'n' Cheese

Executive Chef-Owner Bernardo Ayala / General Manager Clay Brandl
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Napa Valley Bistro Caters! Please inquire with our Manager

Our house-made focaccia bread is available upon request