



TAKEOUT AVAILABLE 12:00 – 2:00PM & 4:00PM – 7:00PM

SMALL PLATES

House Made Soup of the Day - Cup 7 Bowl 10

Ahi Tuna - Sesame Crusted, Asian Slaw, Ginger, Crispy Wonton, Pear, Wasabi-Cilantro Aioli 17

Wild Mushroom Flatbread – Spinach, Kale, Parmesan Cheese, Sky Hill Goat Cheese, White Truffle Oil 16

Cajun Wild Mexican Shrimp – Chipotle, Ancho, Paprika, Cayenne, Garlic & Mustard - Served with Focaccia Bread 17

SALADS

Fresh Dungeness Crab Louie - Romaine, Avocado, Garden Beans, Farm Egg, Cucumber, Tomato, Radish, Bistro Dressing 17/24

Classic Caesar- Chopped Hearts of Romaine, Garlic Croutons, Parmigiano-Reggiano 9/15

Add to any salad - Prawns 8 Grilled Cajun Chicken 6 Fresh Dungeness Crab Meat 9 Beer Battered Prawns 9

Chinese Tuna - Napa Cabbage, Romaine, Bell Pepper, Ginger, Almond, Crispy Wontons, Sesame Soy Dressing 15/20

Substitute -Beer Battered Prawns 17/22 Grilled, Cajun Chicken 15/20

ENTREES

Organic Ora King Salmon – Lemon Thyme Mushroom Risotto, Tempura Garden Beans, Olive & Sundried Tomato Tapenade 32

Kobe Flat Iron Steak - Heirloom Tomato & Onion Marmalade, Wild Arugula & Sausalito Watercress, White Truffle Fries, Bordelaise 33

Butternut Squash Risotto – Roasted Carrots, Kale, Sweet Corn, Parmesan & Sky Hill Goat Cheese, Sage 20

Add to any item - Wild Mexican Prawns 8 Grilled Cajun Chicken 6 Fresh Dungeness Crab Meat 9 Beer Battered Prawns 9

AMERICAN CLASSICS

Grilled Chicken Sandwich – Jack Cheese, Avocado, Applewood Bacon, Arugula, Heirloom Tomato Marmalade, Rosemary Aioli 16

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 28*

Fallon Hills Lamb Burger - Wild Arugula, Tomato, Feta, Rosemary Aioli, Brioche Bun, Potato Chips 18

Bistro Burger - Painted Hills Grass-Fed Beef, Bistro Dressing, Lettuce, Tomato, Onion, House Made Pickles, Brioche Bun, French Fries 15

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