



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, Blood Orange 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, Pear, Wasabi-Cilantro Aioli 17
Cajun Wild Mexican Shrimp - Chipotle, Ancho, Paprika, Cayenne, Garlic & Mustard - Served with Focaccia Bread 17

SALADS

- Fuyu Persimmon & Pear Salad - Arugula, Candied Pecans, Pomegranate, Chimney Rock Cheese, Red Onion, Curry 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
Organic Ora King Salmon - Lemon Thyme Mushroom Risotto, Tempura Garden Beans, Olive & Sundried Tomato Tapenade 32
Grass Fed Filet Mignon - Bacon & Green Onion Mashed Potatoes, Sautéed Garden Beans, Roasted Shallot, Merlot Reduction 35
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
Rigatoni Pasta - Plum Tomato, Green Beans, 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 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
Add - Cheddar, Jack, Gruyer 1.5 Add - Point Reyes Blue Cheese, Applewood Smoked Bacon, Avocado 2

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