



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
Wild Mushroom Flatbread – Spinach, Kale, Parmesan Cheese, Sky Hill Goat Cheese, White Truffle Oil 16
Maine Lobster Tamal – Pasilla Pepper, Sweet Corn, Avocado, Watercress, Tomatillo Sauce, Liome Crème 19
Sonoma Lamb Meatballs – Potato Basil Puree, Plum Tomato Marmalade, Arugula, Feta Cheese, Basil Oil 17
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 18

SALADS

- Fresh Dungeness Crab Louie - Romaine, Avocado, Asparagus, Farm Egg, Cucumber, Tomato, Radish, Bistro Dressing 17/25
Bartlett Pear, Apple, Strawberry – Arugula, Point Reyes Bleu Cheese, Candied Pecans, Light Curry Vinaigrette 15
Bistro Chopped Salad - Broccoli, Carrots, Goat Cheese, Farm Egg, Bacon, Avocado, Cranberries, Mustard Vinaigrette 14/19
Classic Caesar- Chopped Hearts of Romaine, Garlic Croutons, Parmigiano-Reggiano 10/16
Add to any salad - Scallops 10 Prawns 9 Grilled Chicken 7 Fresh Dungeness Crab Meat 10 Beer Battered Prawns 10
Chinese Chicken - Napa Cabbage, Romaine, Bell Pepper, Ginger, Almond, Crispy Wontons, Sesame Soy Dressing 15/20
Substitute - Ahi Tuna 16/21, Beer Battered Prawns 17/22

ENTREES

- Pan Seared Sea Scallops – Basil Potato Puree, Shishito Peppers, Orange-Red Onion-Avocado Salsa, Lemon Verbena-Herb Sauce 33
Blue Corn Tortilla Encrusted Alaskan Halibut – Corn, Potato, Sweet 100s Leek, Wild Mushroom Succotash, Lemongrass-Basil Nage 34
Grass Fed Filet Mignon - Bacon & Green Onion Mashed Potatoes, Grilled Asparagus, Roasted Shallot, Merlot Reduction 37
Kobe Flat Iron Steak - Heirloom Tomato & Onion Marmalade, Wild Arugula & Sausalito Watercress, White Truffle Fries, Bordelaise 34
Spring Vegetable Risotto – Peas, Sweet Corn, Fava Beans, Asparagus, Spring Onions, Sky Hill Goat Cheese, Crispy Carrots 23
Rigatoni Pasta – Oven Roasted Tomato & Spring Onion Sauce, Asparagus, Corn, Herbs de Provence, Manchego Cheese 22
Add to any item - Scallops 10 Wild Mexican Prawns 9 Grilled Chicken 7 Fresh Dungeness Crab Meat 10

AMERICAN CLASSICS

- Niman Ranch St. Louis Style Ribs - Tamarind BBQ Sauce, Coleslaw, Sweet Potato Fries 27
Fish 'n' Chips - Napa Palisades Red Ale Batter, Coleslaw, Tartar Sauce, French Fries 21
Mac 'n' Cheese 'n' Applewood Bacon - White Cheddar, Vella Dry Jack, English Peas, Crispy Onions 20 *Add Dungeness Crab 29*
Fallon Hills Lamb Burger - Wild Arugula, Tomato, Feta, Rosemary Aioli, Brioche Bun, Potato Chips 19
Bistro Burger - Painted Hills Grass-Fed Beef, Bistro Dressing, Lettuce, Tomato, Onion, House Made Pickles, Brioche Bun, French Fries 16
Applewood Smoked Bacon 3 Cheddar, Jack, Blue Cheese, 3 Avocado, Wild Mushrooms 2

SIDES

- *Cheddar Mashed Potatoes 8 *Grilled Delta Asparagus with Ancho-Lime Aioli 8 *Jalapeño Cornbread 8
*Sweet Potato Fries 9 *Garlic & Parmesan Fries 9 *Ozzy's Fries - Feta, Chili Garlic Sauce (They're on Fire!) 9
*Mac 'n' Cheese 10

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

Our house-made focaccia bread is available upon request