



Sunday Brunch

CHEF'S SPECIALTIES

- Avocado Toast** – Poached Eggs, Crispy Bacon, Corn, Nopales & Tomato Salsa, Wild Arugula, Guajillo Drizzle, Pepitas **16**
- Fresh Dungeness Crab Skillet** - Two Eggs, Any Style, Potatoes, Bell Peppers, Spinach, Jack Cheese, Meyer Lemon Hollandaise **19**
- Steak & Eggs** – (6oz Filet Mignon) Two Eggs Over Easy, Tomato & Avocado Salsa, Bordelaise, Country Potatoes w/ Bell Peppers **24**
- 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**
- Huevos Rancheros** - Two Eggs Over Easy, House Tortillas, Jack Cheese, Potato, Chorizo - Black Beans, Queso Fresco, Avocado **17**
- Chilaquiles** - Two Eggs Over Easy, Avocado, Pico de Gallo, Lime Crème Fraiche, Black Beans, Chorizo, Queso Fresco **17**
- Buttermilk Pancakes** – Bananas, Mascarpone Whipped Cream, Fresh Mixed Berries, Maple Syrup **13**
- Brioche French Toast** -, Bananas, Fresh Mixed Berries, Maple Syrup **15** *Add - Chicken Apple Sausage 3, Applewood Smoked Bacon 3*
- Bistro Omelet** - Spinach, White Cheddar & Jack Cheese, Asparagus, 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**
- Petaluma Chicken Empanadas** - Achiote Marinated Chicken, Black Bean Puree, Avocado, Lime Crème Fraiche, Queso Fresco **16**
- Buttermilk Battered Calamari** - Shishito Peppers, Red Onion, Chipotle-Cilantro-Lime Aioli **15**
- Fresh Dungeness Crab Louie** - Romaine, Avocado, Asparagus, Farm Egg, Cucumber, Tomato, Radish, Bistro Dressing **18/25**
- Bistro Chopped Salad** - Broccoli, Carrots, Goat Cheese, Farm Egg, Bacon, Avocado, Cranberries, Honey Mustard Vinaigrette **14/19**
- Classic Caesar Salad**- 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 Salad** - Napa Cabbage, Romaine, Bell Pepper, Ginger, Almonds, Crispy Wontons, Sesame Dressing **15/20**
Substitute - Ahi Tuna 16/21, Beer Battered Prawns 18/22

Bistro Classics

- Bistro Burger** - Painted Hills Grass-Fed Beef, Bistro Dressing, Lettuce, Tomato, Onion, House Made Pickles, Brioche Bun, French Fries **16**
- Lamb Burger** - Wild Arugula, Tomato, Feta, Rosemary Aioli, Brioche Bun, Chef's Potato Chips **19**
- Fish 'n' Chips** – Seismic California Black Lager, Coleslaw, Tartar Sauce, French Fries **21**
- Mac 'n' Cheese 'n' Apple Wood Bacon** - White Cheddar, Vella Dry Jack, English Peas, Crispy Onions **20** *Add Dungeness Crab 29*
- Rigatoni Pasta** – Heirloom Tomato, Zucchini, Onion, Sweet 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

SIDES 8

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

Children's Breakfast - One Scrambled Egg, One Buttermilk Pancake, Hash Browns **10**

Children's Breakfast Sandwich - One Scrambled Egg, English Muffin, Jack Cheese, Hash Browns **10**

Mac 'N' Cheese – Vella Jack Cheese, English Peas **10**

Executive Chef-Owner Bernardo Ayala / General Manager Clay Brandl
Napa Valley Bistro is dedicated to using seasonal and sustainably raised products from local farms
Our house-made focaccia bread is available upon request