



SMALL PLATES

- House Made Soup of the Day - Cup 8 Bowl 11
Buttermilk Battered Calamari - Shishito Peppers, Red Onion, Chipotle-Cilantro-Lime Aioli 15
Petaluma Chicken Empanadas – Achiote Marinated Chicken, Black Bean Puree, Avocado, Lime Crème Fraiche, Queso Fresco 17
Maine Lobster Tamal – Pasilla Pepper, Sweet Corn, Avocado, Watercress, Jack Cheese, Tomatillo Sauce, Lime Crème 19
Wild Mushroom Flatbread – Spinach, Kale, Parmesan Cheese, Sky Hill Goat Cheese, White Truffle Oil 17
Ahi Tuna - Sesame Crusted, Asian Slaw, Ginger, Crispy Wonton, Pear, Soy-Yuzu Glaze, Wasabi-Cilantro Aioli 18
Sonoma Lamb Meatballs – Potato Basil Puree, Avocado, Heirloom Tomato Marmalade, Arugula, Feta Cheese, Basil Oil 17
Cajun Wild Mexican Shrimp – Chipotle, Ancho, Paprika, Cayenne, Garlic & Mustard - Served with Focaccia Bread 18

SALADS

- Local Peach & Fresh Mozzarella – Wild Arugula, Blackberry, Blueberry, Candied Pecan, Red Onion, Honey Dijon Vinaigrette 16
Bay Shrimp Louie - Romaine, Avocado, Garden Beans, Farm Egg, Cucumber, Tomato, Bell Pepper, Radish, Bistro Dressing 18/24
Bistro Chopped Salad - Broccoli, Carrots, Goat Cheese, Farm Egg, Bacon, Avocado, Cranberries, Mustard Vinaigrette 14/20
Classic Caesar- Chopped Hearts of Romaine, Garlic Croutons, Parmigiano-Reggiano 10/16
Add to any salad - Scallops 10 Prawns 9 Grilled Cajun Chicken 7 Bay Shrimp 7 Beer Battered Prawns 10
Chinese Chicken - Napa Cabbage, Romaine, Bell Pepper, Ginger, Almond, Crispy Wontons, Sesame Soy Dressing 15/22
Substitute - Ahi Tuna 17/23, Beer Battered Prawns 17/24

ENTREES

- Pan Seared Sea Scallops – Basil Potato Puree, Shishito Peppers, Orange-Red Onion-Avocado Salsa, Lemon Verbena Sauce 34
Blue Corn Tortilla Crusted Alaskan Halibut - Sweet Corn, Potato, Leek Succotash, Lemongrass-Basil Nage 35
Grass Fed Filet Mignon - Bacon & Green Onion Mashed Potatoes, Sautéed Garden Beans, Roasted Shallot, Merlot Reduction 38
Kobe Flat Iron Steak - Heirloom Tomato & Onion Marmalade, Wild Arugula & Watercress, White Truffle Fries, Bordelaise 35
Summer Vegetable Risotto – Summer Squash, Sweet Corn, Green Beans Parmesan & Sky Hill Goat Cheese, Crispy Carrots 24
Rigatoni Pasta – Heirloom Tomato & Vidalia Onion Sauce, Green Beans, Sweet Corn & Herbs de Provence, Manchego Cheese 23
Add to any item - Scallops 9 Wild Mexican Prawns 8 Grilled Cajun Chicken 6 Beer Battered Prawns 10

AMERICAN CLASSICS

- Niman Ranch St. Louis Style Ribs - Tamarind BBQ Sauce, Fire Cracker Slaw, Sweet Potato Fries 28
Fish 'n' Chips - Napa Palisades Red Ale Batter, Fire Cracker Slaw, Tartar Sauce, Fries 22
Mac 'n' Cheese 'n' Applewood Bacon - White Cheddar, Vella Dry Jack, English Peas, Crispy Onions 21
Fallon Hills Lamb Burger - Wild Arugula, Tomato, Feta, Rosemary Aioli, Brioche Bun, Chef's Potato Chips 19

(Available for Lunch Only)

- Bistro Burger - Painted Hills Grass-Fed Beef, Bistro Dressing, Lettuce, Tomato, Onion, House Made Pickles, Brioche Bun, Fries 17
Add – Cheddar, Jack, Gruyere 1.5 Add – Point Reyes Blue Cheese, Applewood Smoked Bacon, Avocado, Mushrooms 2

SIDES

- *Cheddar Mashed Potatoes 8 *Garden Beans with Ancho-Lime Aioli 8 *Jalapeño Cornbread 8
*Fries 8 *Garlic & Parmesan Fries 9 *Ozzy's Fries - Feta, Chili Garlic Sauce 9
*Summer Vegetable Medley 7 *Sweet Potato Fries 9 *Mac 'n' Cheese 10

Executive Chef-Owner Bernardo Ayala / General Manager Clay Brandl
Napa Valley Bistro Caters! Please inquire with our manager
Napa Valley Bistro is dedicated to using seasonal and sustainably raised products from local farms

Our house-made focaccia bread is available upon request