



SMALL PLATES

- House Made Soup of the Day - Cup 8 Bowl 11
Buttermilk Battered Calamari - Shishito Peppers, Red Onion, Chipotle-Cilantro-Meyer Lemon Aioli 16
Wild Mushroom Flatbread – Spinach, Kale, Parmesan Cheese, Sky Hill Goat Cheese, White Truffle Oil 18
Petaluma Chicken Empanadas – Achiote Marinated Chicken, Black Bean Puree, Avocado, Lime Crème Fraiche, Queso Fresco 17
Pacific White Seabass Cakes – Orange & Red Onion Salsa, Corn, Avocado, Wild Arugula, Blood Orange Vinaigrette 18
Ahi Tuna - Sesame Crusted, Asian Slaw, Ginger, Crispy Wonton, Pear, Soy-Yuzu Glaze, Wasabi-Cilantro Aioli 18
Sonoma Lamb Meatballs – Potato Basil Puree, Heirloom Tomato Marmalade, Arugula, Feta Cheese, Basil Oil 18
Cajun Wild Mexican Shrimp – Chipotle, Ancho, Paprika, Cayenne, Garlic & Mustard - Served with Focaccia Bread 18

SALADS

- Bosc Pear & Fuyu Persimmon Salad – Arugula, Pomegranate, Candied Pecans, Blue Cheese, Red Onion, Honey-Dijon Vinaigrette 16
Dungeness Crab Louie - Romaine, Avocado, Garden Beans, Farm Egg, Cucumber, Tomato, Bell Pepper, Radish, Bistro Dressing 24/34
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 10/17
Add to any salad - Scallops 10 Prawns 9 Grilled Cajun Chicken 7 Beer Battered Prawns 10 Dungeness Crab 16
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 36
Organic Ora King Salmon – Lemon Thyme Mushroom Risotto, Tempura Garden Beans, Olive & Sundried Tomato Tapenade 36
Grass Fed Filet Mignon - Bacon & Green Onion Mashed Potatoes, Sautéed Garden Beans, Roasted Shallot, Merlot Reduction 39
Kobe Flat Iron Steak - Heirloom Tomato & Onion Marmalade, Wild Arugula & Watercress, White Truffle Fries, Bordelaise 37
Butternut Squash Risotto – Roasted Carrots, Garden Beans, Sweet Corn, Parmesan & Sky Hill Goat Cheese, Sage 26
Rigatoni Pasta – Plum Tomato & Vidalia Onion Sauce, Green Beans, Sweet Corn & Herbs de Provence, Manchego Cheese 24
Add to any item - Scallops 10 Wild Mexican Prawns 9 Grilled Cajun Chicken 7 Beer Battered Prawns 10

AMERICAN CLASSICS

- Niman Ranch St. Louis Style Ribs - Tamarind BBQ Sauce, Fire Cracker Slaw, Sweet Potato Fries 29
Fish 'n' Chips - Napa Palisades Red Ale Batter, Fire Cracker Slaw, Tartar Sauce, Fries 23
Mac 'n' Cheese 'n' Applewood Bacon - White Cheddar, Vella Dry Jack, English Peas, Crispy Onions 22
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 1.5 Add – Point Reyes Blue Cheese, Applewood Smoked Bacon, Avocado, Mushrooms 2

SIDES

- *Cheddar Mashed Potatoes 8 *Garden Beans with Ancho-Meyer Lemon Aioli 8 *Jalapeño Cornbread 8
*Fries 8 *Garlic & Parmesan Fries 9 *Ozzy's Fries - Feta, Chili Garlic Sauce 9
*Winter 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