



Starters

- House Made Soup of the Day - Cup 8 Bowl 11
Healthy Garden Fries – Tempura Green Beans, Zucchini Sticks, Sweet Potatoes, Chipotle Aioli, Sambal Sweet Chili Sauce 17
Buttermilk Battered Calamari – Green Beans, Red Onion, Chipotle-Cilantro-Lime Aioli 18
Wild Mushroom Flatbread – Spinach, Kale, Parmesan Cheese, Sky Hill Goat Cheese, White Truffle Oil 18
Pacific White Seabass Cakes – Orange & Red Onion Salsa, Corn, Avocado, Wild Arugula, Blood Orange Vinaigrette 19
Petaluma Chicken Empanadas - Achiote Marinated Chicken, Black Bean Puree, Avocado, Lime Crème Fraiche, Queso Fresco 18
Ahi Tuna - Sesame Crusted, Asian Slaw, Ginger, Crispy Wonton, Wasabi-Cilantro Aioli 18
Cajun Wild Mexican Shrimp – Chipotle, Ancho, Paprika, Cayenne, Garlic & Mustard - Served with Focaccia Bread 19

Greens

- Fresh Dungeness Crab Louie - Romaine, Avocado, Asparagus, Farm Egg, Cucumber, Tomato, Radish, Bistro Dressing 24/35
Bartlett Pear, Apple, & Local Strawberry – Arugula, Point Reyes Bleu Cheese, Candied Pecans, Honey Dijon Vinaigrette 18
Bistro Chopped Salad - Broccoli, Carrots, Goat Cheese, Farm Egg, Bacon, Avocado, Cranberries, Mustard Vinaigrette 16/22
Classic Caesar- Chopped Hearts of Romaine, Garlic Croutons, Parmigiano-Reggiano 10/18
Add to any salad - Grilled Chicken 9 - Grilled Prawns 11 - Beer Battered Prawns 12 - Scallops 13 - Fresh Dungeness Crab Meat 15
Chinese Chicken - Napa Cabbage, Romaine, Bell Pepper, Ginger, Almond, Crispy Wontons, Sesame Soy Dressing 16/21
Substitute - Ahi Tuna 18/25, Beer Battered Prawns 18/26

Main

- Pan Seared Sea Scallops – Basil Potato Puree, Tempura Beans, Orange-Red Onion-Avocado Salsa, Lemon Verbena-Herb Sauce 38
Blue Corn Tortilla Encrusted Alaskan Halibut – Corn, Potato, Sweet 100s, Leeks, Wild Mushroom Succotash, Lemongrass-Basil Nage 38
Grass Fed Filet Mignon - Bacon & Green Onion Mashed Potatoes, Grilled Asparagus, Crispy Onions, Merlot Reduction 42
Kobe Flat Iron Steak - Heirloom Tomato & Onion Marmalade, Wild Arugula & Sausalito Watercress, White Truffle Fries, Bordelaise 39
Dungeons Crab & Wild Mexican Prawns, Seafood Fettuccini - Asparagus, Sweet 100s, Myer Lemon White Wine Sauce 37
Spring Vegetable Risotto – Peas, Sweet Corn, Fava Beans, Asparagus, Spring Onions, Sky Hill Goat Cheese 27
Additions- Scallops 13 - Flat Iron Steak 22 - Filet Mignon 23
Farfalle Pasta – Oven Roasted Tomato & Spring Onion Sauce, Asparagus, Corn, Herbs de Provence, Manchego Cheese 25
Add to any item - Grilled Chicken 9 - Wild Mexican Prawns 11 - Scallops 13 - Fresh Dungeness Crab Meat 15

The Classics

- Niman Ranch St. Louis Style Ribs - Tamarind BBQ Sauce, Coleslaw, Sweet Potato Fries 29
Fish 'n' Chips - Napa Palisades Red Ale Batter, Coleslaw, Tartar Sauce, French Fries 23
Mac 'n' Cheese 'n' Applewood Bacon - White Cheddar, Vella Dry Jack, English Peas, Crispy Onions 23 *Add Dungeness Crab 12*
Fallon Hills Lamb Burger - Wild Arugula, Tomato, Feta, Rosemary Aioli, Brioche Bun, Potato Chips 20

On the Side

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

Executive Chef-Owner Bernardo Ayala / General Manager Colin Wright

Join us for Happy Hour! Tuesday - Friday

Napa Valley Bistro is dedicated to using seasonal and sustainably raised products from local farms
Book your special events with us and ask about our private dining!