



Starters

- House Made Soup of the Day - Cup 9 Bowl 12
- Healthy Garden Fries – Tempura Green Beans, Zucchini Sticks, Sweet Potatoes, Chipotle Aioli, Sambal Sweet Chili Sauce 16
- 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 19
- Cajun Wild Mexican Shrimp – Chipotle, Ancho, Paprika, Cayenne, Garlic & Mustard - Served with Focaccia Bread 19

Greens

- Local Peach and Strawberry – Arugula, Frisee, Perline Fresh Mozzarella, Candied Pecans, Honey Dijon Vinaigrette 18
- Fresh Dungeness Crab Louie - Romaine, Avocado, Asparagus, Farm Egg, Cucumber, Tomato, Radish, Bistro Dressing 25/37
- Bistro Chopped Salad - Broccoli, Carrots, Goat Cheese, Farm Egg, Bacon, Avocado, Cranberries, Mustard Vinaigrette 18/24
- Classic Caesar- Chopped Hearts of Romaine, Garlic Croutons, Parmigiano-Reggiano 13/18
- Add to any salad - Grilled Chicken 9 - Grilled Prawns 11 - Beer Battered Prawns 12 - Scallops 14 - Fresh Dungeness Crab Meat 16*
- Chinese Chicken - Napa Cabbage, Romaine, Bell Pepper, Ginger, Almond, Crispy Wontons, Sesame Soy Dressing 18/23
- Substitute - Ahi Tuna 18/25, Beer Battered Prawns 18/26*

Mains

- Pan Seared Sea Scallops – Basil Potato Puree, Tempura Beans, Orange-Red Onion-Avocado Salsa, Lemon Verbena-Herb Sauce 39
- Cabernet Braised Short Ribs & Ricotta Ravioli - Wild Mushrooms, Heirloom Tomatoes, Thyme & Sage Reduction 39
- Ora King Salmon – Pearl Couscous, Sweet Corn, Leek & Zucchini Succotash, Heirloom Tomato Caponata, Lemongrass-Basil Nage 39
- Grass Fed Filet Mignon - Bacon & Green Onion Mashed Potatoes, Green Beans, Crispy Onions, Merlot Reduction 44
- Creekstone Flat Iron Steak - Heirloom Tomato & Onion Marmalade, Wild Arugula & Watercress, White Truffle Fries, Bordelaise 40
- Dungeness Crab & Wild Mexican Prawns, Seafood Fettuccini – Green Beans, Sweet 100s, Meyer Lemon Alfredo Sauce 39
- Summer Vegetable Risotto – Peas, Sweet Corn, Green Beans, Spring Onions, Sky Hill Goat Cheese 28
- Additions- Scallops 13 - Flat Iron Steak 18 - Filet Mignon 19*
- Farfalle Pasta – Oven Roasted Tomato & Vidalia Onion Sauce, Zucchini, Corn, Herbs de Provence, Manchego Cheese 27
- Add to any item - Grilled Chicken 9 - Wild Mexican Prawns 12 - Scallops 14 - Fresh Dungeness Crab Meat 16*

The Classics

- Niman Ranch St. Louis Style Ribs - Tamarind BBQ Sauce, Coleslaw, Sweet Potato Fries 31
- Fish 'n' Chips - Napa Palisades Red Ale Batter, Coleslaw, Tartar Sauce, French Fries 25
- Mac 'n' Cheese 'n' Applewood Bacon - White Cheddar, Vella Dry Jack, English Peas, Crispy Onions 24 *Add Dungeness Crab 13*
- Fallon Hills Lamb Burger - Wild Arugula, Tomato, Feta, Rosemary Aioli, Brioche Bun, Potato Chips 22

On the Side

- *Cheddar Mashed Potatoes 9 *Green Beans with Ancho-Lime Aioli 9 *Jalapeño Cornbread 9
- *Fries 9 *Garlic & Parmesan Fries 10 *Ozzy's Fries - Feta, Chili Garlic Sauce (They're on Fire!) 11
- *Sweet Potato Fries 9 *Mac 'n' Cheese 11 *Our house-made focaccia bread is available upon request

Executive Chef-Owner Bernardo Ayala / General Manager Colin Wright
Napa Valley Bistro is dedicated to using seasonal and sustainably raised products from local farms
Water is available upon request