



## 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 18  
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

- Bartlett Pear & Black Mission Fig – Arugula, Point Reyes Bleu Cheese, Candied Pecans, Red Onions, Aged Balsamic Vinaigrette 18  
Fresh Dungeness Crab Louie - Romaine, Avocado, Green Beans, Farm Egg, Cucumber, Tomato, Radish, Bistro Dressing 24/36  
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 – Buttermilk Mashed Potatoes, Tempura Green Beans, Heirloom Tomato Caponata, Lemongrass-Basil Nage 38  
Grass Fed Filet Mignon - Bacon & Green Onion Mashed Potatoes, Sauteed Green Beans, Crispy Onions, Merlot Reduction 44  
Kobe Beef Flat Iron Steak - Heirloom Tomato & Onion Marmalade, Wild Arugula & Watercress, White Truffle Fries, Bordelaise 39  
Dungeness Crab & Wild Mexican Prawns Fettuccini – Green Beans, Sweet 100s, Meyer Lemon Alfredo Sauce 39  
Summer Vegetable Risotto – Peas, Sweet Corn, Green Zucchini, Spring Onions, Sky Hill Goat Cheese 28  
*Additions- Scallops 13 - Flat Iron Steak 18 - Filet Mignon 19*  
Penne Pomodoro – Heirloom Tomatoes, Sweet 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*  
Ricotta Ravioli – Heirloom Tomatoes, Wild Mushrooms, Basil Cream Sauce, Parmigiano-Reggiano 28  
*Add to any item - Scallops 14 - Fresh Dungeness Crab Meat 16 - Grilled Chicken 9*

## 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 21

## On the Side

- \*Cheddar Mashed Potatoes 9 \*Sauteed 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\*\*