



Starters

House Made Soup of the Day - Cup 9 Bowl 11

Healthy Garden Fries – Asparagus, Tempura Zucchini Sticks, Sweet Potatoes, Brussel Sprouts, Chipotle Aioli, Sweet Chili Sauce 16

Buttermilk Battered Calamari – Fennel, Red Onion, Chipotle-Cilantro-Lime Aioli 17

Garden Flatbread – Artichoke Confit, Spinach, Kale, Fresh Mozzarella, Sweet 100's, Parmigiano-Reggiano, Balsamic Glaze 18

Additions – Apple Wood Smoked Bacon Bits 3

Halibut & Prawn Ceviche – Mango, Tomato, Red Onion, Cilantro, Avocado, House Made Tortilla Chips 18

Petaluma Chicken Empanadas - Achiote Marinated Chicken, Black Bean Puree, Avocado, Lime Crème Fraiche, Queso Fresco 17

Ahi Tuna - Sesame Crusted, Pear Asian Slaw, Ginger, Crispy Wonton Toast, Wasabi-Cilantro Aioli 18

 Cajun Wild Mexican Shrimp – Cauliflower Puree, Chipotle, Ancho, Paprika, Garlic & Mustard - Served with Focaccia Bread 18

Greens

Fresh Dungeness Crab Louie - Romaine, Avocado, Asparagus, Farm Egg, Cucumber, Tomato, Radish, Bistro Dressing 22/33

Roasted Beet Salad – Wild Arugula, Fresh Mozzarella, Apple Cider Vinaigrette, Red Onion, Pumpkin Seeds, Basil Oil 17

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 10/18

Add to any salad - Grilled Chicken 9 - Grilled Prawns 12 - Beer Battered Prawns 12 - Scallops 14 - Fresh Dungeness Crab Meat 15

Chinese Chicken - Napa Cabbage, Romaine, Bell Pepper, Ginger, Almond, Crispy Wontons, Sesame Soy Dressing 17/23

Substitute - Ahi Tuna 18/25 - Beer Battered Prawns 18/25

Main

Pan Seared Sea Scallops – Cauliflower-Potato Puree, Wild Arugula, Fennel, Grilled Asparagus, Meyer Lemon Caper Butter Sauce 39

Cabernet Braised Short Ribs & Ricotta Ravioli – Wild Mushrooms, Sweet 100's. Thyme & Sage Reduction 39

Blue Corn Tortilla Encrusted Alaskan Halibut – Corn, Potato, Sweet 100s, Wild Mushroom Succotash, Lemongrass-Basil Nage 39

Grass Fed Filet Mignon - Bacon & Green Onion Mashed Potatoes, Grilled Asparagus, Crispy Onions, Merlot Reduction 43

Kobe Flat Iron Steak - Heirloom Tomato & Onion Marmalade, Wild Arugula & Watercress, White Truffle Fries, Bordelaise 38

Dungeness Crab & Wild Mexican Prawns, Seafood Bucatini- Asparagus, Sweet 100s, Meyer Lemon Alfredo Sauce 37

Spring Vegetable Risotto – Peas, Sweet Corn, Fava Beans, Asparagus, Spring Onions, Sky Hill Goat Cheese 27

Additions- Grilled Chicken 9 - Grilled Prawns 12 - Scallops 14 - Fresh Dungeness Crab Meat 15 - Flat Iron Steak 17 - Filet Mignon 18

Ricotta-Romano Tri Colored Tortellini – Basil Cream Sauce, Artichokes, Sweet 100's 28

Add to any item - Grilled Chicken 9 - Grilled Prawns 12 - Scallops 14 - Fresh Dungeness Crab Meat 15

Penne Pomodoro – Plum Tomatoes, Sweet Corn, Herbs De Provence, Parmigiano-Reggiano 27

Add to any item - Grilled Chicken 9 - Grilled Prawns 12 - Scallops 14 - Fresh Dungeness Crab Meat 15

The Classics

Niman Ranch St. Louis Style Ribs - Tamarind BBQ Sauce, Coleslaw, Sweet Potato Fries 33

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

Additions - Grilled Chicken 9 - Grilled Prawns 12 - Scallops 14 - Dungeness Crab 15

Fallon Hills Lamb Burger - Wild Arugula, Tomato, Feta, Rosemary Aioli, Brioche Bun, Potato Chips 21

Bistro Cheese Burger – Painted Hill Grass Fed, French Fries, Cheddar, Lettuce, Onions, Pickles, Bistro Dressing, Brioche Bun 19

On the Side

*Cheddar Mashed Potatoes 9 *Grilled Asparagus with Ancho-Lime Aioli 9 *Jalapeño Cornbread 9

*Fries 9 *Garlic & Parmesan Fries 10 *Sweet Potato Fries 9 Spring Sautéed Vegetable Medley 8 *Mac 'n' Cheese 12

*Ozzy's Fries - Feta, Chili Garlic Sauce (They're on Fire!) 11

**Our house-made focaccia bread is available upon request*

Executive Chef-Owner Bernardo Ayala

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!