



Lunch

Starters & Greens

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 17

Additions – Apple Wood Smoke Bacon Bits 3

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 19

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

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

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

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 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 18/23

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

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

Sandwiches & Mains

Grass Fed Short Rib Sandwich – Toasted Baguette, Jack Cheese, Crispy Onions, Arugula, Potato Chips 19

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

Bistro Cheese Burger - Painted Hills Grass-Fed Beef, Fries, Cheddar, Lettuce, Onions, Pickles, Bistro Dressing, Brioche Bun 19

Favorite Fish Tacos – 3 Beer Battered Basa Tacos, House Made Corn Tortillas, Cilantro-Cabbage Slaw, Avocado-Tomatillo Salsa 18

Grilled Chicken Sandwich – Grilled Breast, Toasted Baguette, Avocado, Jack Cheese, Bacon, Chipotle-Cilantro Aioli 18

Fish 'n' Chips - Napa Palisades Red Ale Batter, Coleslaw, Tartar Sauce, French Fries 25



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

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

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

Dungeness Crab & Wild Mexican Prawns Bucatini– Asparagus, Sweet 100s, Meyer Lemon Alfredo Sauce 39

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

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

Add to your pasta - Grilled Chicken 9 - Grilled Prawns 12- Scallops 14 - Fresh Dungeness Crab Meat 15

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

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

**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