



## Lunch

### Starters & Greens

House Made Soup of the Day - Cup 9 Bowl 11

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

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

Wild Mushroom Flatbread – Spinach, Kale, Parmigiano-Reggiano, Sky Hill Goat Cheese, White Truffle Oil 17

*Additions – Apple Wood Smoke Bacon Bits 3*

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

Sesame Encrusted Ahi Tuna - Sesame Crusted, Pear Asian Slaw, Ginger, Crispy Wonton Toast, Wasabi-Cilantro Aioli 19

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

Local Peach & Fresh Mozzarella Salad – Wild Arugula, Strawberries, Candied Pecans, Red Onion, White Balsamic Vinaigrette

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

Bistro Chopped Salad - Broccoli, Carrots, Cauliflower, Goat Cheese, Farm Egg, Bacon, 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*

White Seabass & Prawn Ceviche – Mango, Red Onion, Cilantro, Tomato, Avocado, House Made Tortilla Chips 19

### Sandwiches & Mains

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

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

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 26



Pan Roasted Ora King Salmon – Basil Mashed Potatoes, Heirloom Tomatoes & Olive Compote, Summer Vegetable Medley 38

Niman Ranch St. Louis Style Ribs - Tamarind BBQ Sauce, Coleslaw, Sweet Potato Fries 34

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*

Seafood Fettuccini– **\*\*Dungeness Crab, Wild Prawns, Mussels\*\***Grilled Zucchini, Sweet 100's, Meyer Lemon Alfredo Sauce 38

Summer Vegetable Risotto – Grilled Zucchini, Sweet Corn, Green Beans, Crispy Carrots, Sky Hill Goat Cheese 28

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

Penne Pomodoro – Heirloom Tomatoes, Sweet Corn, Herbs de Provence, Basil Oil Drizzle Parmigiano-Reggiano 27

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

House Made Potato Manchego Gnocchi – Basil Cream Sauce, Grilled Zucchini, Heirloom Tomatoes 28

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

### On the Side

\*Cheddar Mashed Potatoes 9 \*Sautéed Green Beans with Sliced Almonds 9 \*Jalapeño Cornbread 9

\*Fries 9 \*Garlic & Parmesan Fries 10 \*Sweet Potato Fries 9 Summer 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*