



## Lunch

### Starters & Greens

House Made Soup of the Day - Cup 9 Bowl 11

Healthy Garden Fries – Green Beans, Sweet Potatoes, Brussel Sprouts, Red Onions, Chipotle Aioli, Sweet Chili Sauce 16

Buttermilk Battered Calamari – Red Onion, Green Beans, Chipotle-Cilantro-Lime Aioli 18

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

*Additions – Apple Wood Smoke Bacon Bits 4*

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

Sesame Encrusted Ahi Tuna - 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

Bosc Pear, Persimmon, & Pomegranate Salad – Wild Arugula, Point Reyes Blue Cheese, Light Curry Vinaigrette 18

Fresh Dungeness Crab Louie - Romaine, Avocado, Bell Peppers, Farm Egg, Cucumber, Tomato, Radish, Bistro Dressing 23/34

Organic Mixed Green Salad - Cucumbers, Relish, Pumpkin Seeds, Sky Hill Goat Cheese Whole Grain Mustard Vinaigrette 14

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*

Pacific White Seabass Cakes – Orange & Red Onion Salsa, Corn, Avocado, Wild Arugula, Blood Orange Vinaigrette 18

### 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 22

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

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

Fish 'n' Chips – Napa Smith Pilsner, Coleslaw, Tartar Sauce, French Fries 26



Pan Roasted Ora King Salmon – Basil Mashed Potatoes, Tomatoes & Olive Compote, Verbena Lemongrass Nage 38

Niman Ranch St. Louis Style Ribs - Tamarind BBQ Sauce, Coleslaw, Sweet Potato Fries 35

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\*\*** Roasted Vegetables, Sweet 100's, Meyer Lemon Alfredo Sauce 38

Lemon Thyme Vegetable Risotto – Carrots, Butternut Squash, Sweet Corn, 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*

Rigatoni & Italian Sausage Pasta – Plum Tomatoes, Sweet Corn, Herbs De Provence, Basil Drizzle, Parmigiano-Reggiano 33

*(Veggie Option 27)*

Ricotta & Romano Ravioli – Basil Cream Sauce, Sweet 100s, Roasted Vegetables 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 Fall Roasted 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*