



## Lunch

### Starters & Greens

- House Made Soup of the Day - Cup 9 Bowl 11
- Healthy Garden Fries - Tempura Zucchini Sticks, Asparagus, Green Beans, Sweet Potatoes, Chipotle Aioli, Sambal Sweet Chili Sauce 16
- Buttermilk Battered Calamari - Red Onion, Green Beans, Chipotle-Cilantro-Lime Aioli 18
- Fresh Bocconcini Mozzarella Flatbread - Basil Puree, Tomatoes, Parmigiano-Reggiano, Olive Tapenade, Balsamic Glaze 18
- Halibut & Prawn Mexican Style Ceviche - Cucumber, Mango, Avocado, Tomato, House Made Blue Corn Tortilla Chips 18
- 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
- Bartlett Pear, Apple, & Local Strawberry - Arugula, Fresh Mozzarella, Candied Pecans, Light Curry Vinaigrette 17
- 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
- Bistro Chopped Salad - Broccoli, Carrots, Goat Cheese, Farm Egg, Bacon, Avocado, Cranberries, Red Quinoa Mustard Vinaigrette 16/22
- 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 13 - Fresh Dungeness Crab Meat 14*
- 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*

### Sandwiches & Mains

- Two Beer Battered Basa Tacos - House Made Corn Tortillas, Avocado-Tomatillo Salsa, Organic Mixed Greens Side Salad 17
- Grilled Chicken Sandwich - Grilled Breast, Toasted Baguette, Avocado, Jack Cheese, Bacon, Chipotle-Cilantro Aioli 18
- 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
- Grass Fed Short Rib Sandwich - Toasted Baguette, Jack Cheese, Crispy Onions, Organic Mixed Greens Side Salad 19
- Fish 'n' Chips - Napa Smith Pilsner Battered, Coleslaw, Tartar Sauce, French Fries 26
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- Blue Corn Tortilla Encrusted Alaskan Halibut - Corn, Potato, Sweet 100s, Leeks, Wild Mushroom Succotash, Lemongrass-Basil Nage 38
- Niman Ranch St. Louis Style Ribs - Chipotle Tamarind BBQ Sauce, Coleslaw, Mac'N'Cheese 34
- Mac 'n' Cheese 'n' Applewood Bacon - White Cheddar, Vella Dry Jack, English Peas, Crispy Onions 24
- Seafood Fettuccini - Dungeness Crab, Wild Prawns, Mussels, Asparagus, Sweet 100s, Roasted Pepper & Guajillo Cream Sauce 37
- Tri Color Parmesan Cheese Tortellini - Carrots, Cauliflower, Wild Mushrooms, Broccoli, Meyer Lemon Alfredo Sauce 29  
*Pasta Additions - Grilled Chicken 9 - Grilled Prawns 12 - Beer Battered Prawns 12 - Scallops 13 - Fresh Dungeness Crab Meat 14*
- Spring Vegetable Risotto - Peas, Sweet Corn, Asparagus, Spring Onions, Sky Hill Goat Cheese 28  
*Risotto Additions- Scallops 13 - Flat Iron Steak 18 - Filet Mignon 18*
- Garganelli & Italian Sausage Pasta Pomodoro - Sweet Corn, Herbs De Provence, Basil Drizzle, Parmigiano-Reggiano 33  
Garganelli Pomodoro Veggie Option 27

### On the Side

- \*Cheddar Mashed Potatoes 9 \*Grilled Delta Asparagus with Ancho-Lime Aioli 9 \*Jalapeño Cornbread 9  
\*Fries 9 \*Garlic & Parmesan Fries 10 \*Sweet Potato Fries 9 Sautéed Spring Vegetables 10 \*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*