



Starters

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 Cheese, Sky Hill Goat Cheese, White Truffle Oil 18

Additions – Apple Wood Smoked Bacon Bits 3

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

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, Sesame Soy Dressing, Wasabi-Cilantro Aioli 18

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

Greens

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

Local Peach & Fresh Mozzarella Salad – Wild Arugula, Strawberries, Candied Pecans, Red Onion, White Balsamic Vinaigrette 17

Bistro Chopped Salad - Broccoli, Cauliflower, Carrots, 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 17/23

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

Main

Pan Seared Sea Scallops – Cauliflower-Potato Puree, Summer Vegetables Medley, Meyer Lemon Capers Butter Sauce 39

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

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

Grass Fed 8oz Filet Mignon – Bacon & Green Onion Mashed Potatoes, Sautéed Green Beans, Crispy Onions, Merlot Reduction 44

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

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 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

The Classics

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

Fish 'n' Chips - Napa Palisades Red Ale Batter, Coleslaw, Tartar Sauce, French Fries 26

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 *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

**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!