

## Starters

- House Made Soup of the Day** - Cup 9 Bowl 11
- Veggie Garden Fries** - Tempura Zucchini Sticks, Green Beans, Sweet Potatoes, Chipotle Aioli, Sambal Sweet Chili Sauce 16
- Buttermilk Battered Calamari** - Red Onion, Brussel Sprouts, Chipotle-Cilantro-Lime Aioli 18
- Wild Mushroom Flatbread** - Spinach, Kale, Parmigiano-Reggiano Cheese, Sky Hill Goat Cheese, White Truffle Oil 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 Fraîche, Queso Fresco 17
- Sesame Encrusted Ahi Tuna** - Sesame Crusted, Asian Slaw, Ginger, Crispy Wonton, Wasabi-Cilantro Aioli 19
- Cajun Wild Mexican Shrimp** - Chipotle, Ancho, Paprika, Cayenne, Garlic & Mustard - Served with Focaccia Bread 18

## Greens

- Fresh Dungeness Crab Louie** - Romaine, Avocado, Green Beans, Farm Egg, Cucumber, Tomato, Radish, Bistro Dressing 23/34
- Local Peach & Strawberry Salad** - Arugula, Fresh Mozzarella, Candied Pecans, Red Onions, Light Curry Vinaigrette 17
- 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 18/26*

## Main

- Pan Seared Sea Scallops** - Cauliflower Potato Puree, Fresh Peach Salsa, Vegetable Medley, Meyer Lemon Caper Butter Sauce 39
- Cabernet Braised Short Ribs & Manchego Gnocchi** - Wild Mushrooms, Sweet 100's, Thyme & Sage Reduction 39
- Blue Corn Tortilla Encrusted Alaskan Halibut** - Corn, Potato, Sweet 100's, Leeks, Wild Mushroom Succotash, Lemongrass-Basil Nage 38
- Kobe Flat Iron Steak** - Heirloom Tomato & Onion Marmalade, Wild Arugula & Watercress, White Truffle Fries, Bordelaise 39
- Seafood Fettuccini** - Dungeness Crab, Wild Prawns, Mussels, Green Beans, Sweet 100's, Roasted Pepper & Guajillo Cream Sauce 38
- Ricotta & Romano Ravioli** - Basil-Garlic Sauce, Fresh Mozzarella, Grilled Zucchini, Heirloom Tomatoes 28  
*Pasta Additions - Grilled Chicken 9 - Grilled Prawns 12 - Scallops 13 - Fresh Dungeness Crab Meat 14*
- Tri Color Parmesan Cheese Tortellini** - Roasted Carrots, Cauliflower, Broccoli, Meyer Lemon Alfredo Sauce 29  
*Pasta Additions - Grilled Chicken 9 - Grilled Prawns 12 - Scallops 13 - Fresh Dungeness Crab Meat 14*
- Summer Vegetable Risotto** - Peas, Sweet Corn, Grilled Zucchini, Heirloom Tomatoes, Parmesan Cheese, Sky Hill Goat Cheese 28  
*Risotto Additions- Grilled Chicken 9 - Scallops 13 - Flat Iron Steak 18 - Filet Mignon 18*
- Penne Pomodoro Pasta** - Sweet Corn, Heirloom Tomatoes, Herbs De Provence, Basil Drizzle, Parmigiano-Reggiano 27  
*Pasta Additions - Grilled Chicken 9 - Grilled Prawns 12 - Scallops 13 - Fresh Dungeness Crab Meat 14*

**Bacon Wrapped Grass Fed 6oz Filet Mignon** - Buttermilk Mashed Potatoes, Green Beans, Crispy Onions, Merlot Reduction 43

**Surf '&' Turf Style** - choice of: 3 each Grilled Prawns 9 – 3 each Pan Seared Scallops 10 – 2.5 oz Fresh Dungeness Crab Meat 10

## The Classics

- Niman Ranch St. Louis Style Ribs** - Chipotle Tamarind BBQ Sauce, House Coleslaw, Mac 'n' Cheese 35

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

**Mac 'n' Cheese *with Applewood Bacon*** - White Cheddar, Vella Dry Jack, English Peas, Crispy Onions **24**

*Add Dungeness Crab 14 - Grilled Chicken 9 - Grilled Prawns 12 – Scallops 13*

**Fallon Hills Lamb Burger** - Wild Arugula, Tomato, Feta, Rosemary Aioli, Brioche Bun, Potato Chips **22**

**Bistro Cheese Burger** - Painted Hill Grass Fed, French Fries, Cheddar, Lettuce, Onions, Pickles, Bistro Spread, Brioche Bun **19**

### **On the Side**

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

\*Fries 8 \*Garlic & Parmesan Fries 10 \*Ozzy's Fries - Feta, Chili Garlic Sauce (They're on Fire!) 10

\*Sweet Potato Fries 9 \*Mac 'n' Cheese 10\* Sautéed Summer Vegetables 10\*

*\*Our house-made focaccia bread is available upon request*

**Executive Chef-Owner Bernardo Ayala / Buyouts available / Let us cater your next event!**