



Lunch Starters & Greens

House Made Soup of the Day - Cup **9** Bowl **11**

Veggie Garden Fries - Tempura Zucchini Sticks, Sweet Potatoes, Green Beans, 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 - 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 & Strawberry Salad - Arugula, Fresh Mozzarella, Candied Pecans, Red Onions, 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, Radish, 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**

Short Rib French Dip Sandwich - Toasted Baguette, Jack Cheese, Crispy Onions, Organic Mixed Green Salad, Au Jus Dip **19**

Fish 'n' Chips - Napa Smith Pilsner Battered, Coleslaw, Tartar Sauce, French Fries **26**



Blue Corn Tortilla Encrusted Alaskan Halibut - Corn, Potato, Sweet 100's, Leeks, Wild Mushroom Succotash, Lemongrass-Basil Nage **38**

Niman Ranch St. Louis Style Ribs - Chipotle Tamarind BBQ Sauce, House Coleslaw, Mac 'n' Cheese **34**

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

Seafood Fettuccini - Dungeness Crab, Wild Prawns, Mussels, Green Beans, Sweet 100's, 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 - Scallops 13 - Fresh Dungeness Crab Meat 14

Summer Vegetable Risotto - Peas, Sweet Corn, Grilled Zucchini, Heirloom Tomatoes, Parmigiano-Reggiano, Sky Hill Goat Cheese **28**

Risotto Additions - Grilled Chicken 9 - Scallops 13 - Flat Iron Steak 18 - Filet Mignon 18

Penne Pasta Pomodoro - 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

On the Side

*Cheddar Mashed Potatoes **9** *Sauteed Green Beans with Sliced Almonds **9** *Jalapeño Cornbread **9**
*Fries **9** *Garlic & Parmesan Fries **10** *Sweet Potato Fries **9** Sauteed Summer 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

Buyouts available / Let us cater your next event!