

Lunch

Starters & Greens

House Made Soup of the Day - Cup 9 Bowl 11

Veggie 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 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

Crispy Fried Chicken & Vegetable Potstickers – Sesame-Soy Chili Sauce 18

Baked Maine Lobster Mac 'n' Cheese – Dry Vella Jack, Crispy Onions 24

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 11 - 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, Fire Cracker Coleslaw, Tartar Sauce, French Fries 26



Pan Roasted Ora King Salmon – Buttermilk Mashed Potatoes, Tangerine Salsa, Soy-Honey Glaze, Lemon-Grass Verbena Nage 37

Niman Ranch St. Louis Style Ribs - Tamarind BBQ Sauce, Fire Cracker Coleslaw, Jalapeno Cornbread 34

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

Additions - Grilled Chicken 11 - Grilled Prawns 12 - Scallops 13 - Dungeness Crab 14 – Lobster Meat 13

Seafood Fettuccini - Dungeness Crab, Wild Prawns, Mussels, Green Beans, Roasted Pepper & Guajillo Cream Sauce 38

Tri Color Parmesan Cheese Tortellini - Roasted Carrots, Wild Mushrooms, Meyer Lemon Alfredo Sauce 29

Pasta Additions - Grilled Chicken 11 - Grilled Prawns 12 - Scallops 13 - Fresh Dungeness Crab Meat 14 – Lobster Meat 13

Lemon Thyme Vegetable Risotto – Carrots, Butternut Squash, Sweet Corn, Sky Hill Goat Cheese 28

Additions- Grilled Chicken 11 - Grilled Prawns 12 - Scallops 13 - Fresh Dungeness Crab Meat 14 - Flat Iron Steak 18 - Filet Mignon 18 – Lobster Meat 13

Penne Pomodoro – Plum Tomatoes, Sweet Corn, Herbs de Provence, Manchego Cheese 27

Add to your Pasta - Grilled Chicken 11 - Wild Mexican Prawns 12 - Scallops 13 - Fresh Dungeness Crab Meat 14 – Lobster Meat 13

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** Winter Roasted Vegetable Medley **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