



Lunch Starters & Greens

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

Jalapeño Corn Bread – Served Warm with Whipped Honey Butter **9**

Veggie Garden Fries - Asparagus, Green Beans, Sweet Potatoes, Red Onion, Chipotle Aioli, Sambal Sweet Chili Sauce **16**

Buttermilk Battered Calamari – Red Onion, Green Beans, Chipotle-Cilantro-Lime Aioli **18**

Wild Mushroom Flatbread – Spinach, Kale, Parmigiano-Reggiano Cheese, Sky Hill Goat Cheese, White Truffle Oil **18**

Baked Maine Lobster Mac ‘n’ Cheese – Dry Vella Jack, Crispy Onions **24**

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**

Bosc Pear & Strawberry Salad– Arugula, Fresh Mozzarella, Candied Pecans, Red Onions, Light Curry Vinaigrette **18**

Fresh Dungeness Crab Louie - Romaine, Avocado, Bell Peppers, Farm Egg, Cucumber, Tomato, Radish, Bistro Dressing **24/35**

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 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 19/24 - Beer Battered Prawns 19/24

Sandwiches & Mains

Two Beer Battered Basa Tacos - House Made Corn Tortillas, Avocado-Tomatillo Salsa, Organic Mixed Greens Side Salad **17**

Crispy Chicken Parmesan Sandwich – Toasted Baguette, Mozzarella, Basil Pure, Tomato Pomodoro, Mixed Greens Salad **19**

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 **18**

Short Rib French Dip Sandwich – Toasted Baguette, Jack Cheese, Crispy Onions, Ajus Sauce, Organic Mixed Greens Salad **20**

Fish ‘n’ Chips – Scrimshaw Pilsner Battered, House Coleslaw, Classic Tartar Sauce, French Fries **25**



Blue Corn Tortilla Encrusted Pacific Halibut – Corn, Potato, Sweet 100s, Leeks, Wild Mushroom Succotash, Lemongrass-Basil Nage **39**

Vande Rose Farms St. Louis Ribs - Chipotle Bourbon BBQ Sauce, Coleslaw, Jalapeño Corn Bread with Cilantro & Honey Butter **34**

Mac ‘n’ Cheese ‘n’ Applewood Bacon - White Cheddar, Vella Dry Jack, English Peas, Crispy Onions **23**

Seafood Fettuccini - Dungeness Crab, Wild Prawns, Mussels, Green Beans, Sweet 100s, Roasted Pepper & Guajillo Cream Sauce **38**

Tri Color Parmesan Cheese Tortellini – Green Beans, Tomatoes, 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 Tyme Vegetable Risotto – Asparagus, Spring Onions, Tomatoes, Sweet Corn, Sky Hill Goat Cheese **29**

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 Pasta Pomodoro – Asparagus, Plum Tomatoes, Herbs De Provence, Basil Drizzle, Parmigiano-Reggiano **27**

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On the Side

*Cheddar Mashed Potatoes **9** *Grilled Asparagus with Chipotle Aioli **9** *Jalapeño Cornbread **9**
*Fries **9** *Garlic & Parmesan Fries **10** *Sweet Potato Fries **9** Sauteed Spring Vegetables **10** *Mac 'n' Cheese **12**
*Truffle Fries **10** *Ozzy's Fries - Feta, Chili Garlic Sauce (They're on Fire!) **10**

**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