

SMALL PLATES

ARTISAN CHEESE PLATTER 15
Seasonal Fruit, Honeycomb, Balsamic Reduction, Cranberry-Pistachio Crackers

CRISPY BUTTERMILK CALAMARI 15
Fresh Herbs, Zesty Marinara, Bistro Aioli

BAKED BRIE 14
Lingonberry Sauce, Crushed Pistachios, Wood-Fired Crostini

WOOD-FIRED BABY ARTICHOKE 14
Meyer Lemon Aioli

BUTTERNUT SQUASH & PUMPKIN RAVIOLI 12/22
Hazelnut Sage Butter— *Half or full order*

BISTRO CRAB CAKES 16
Avocado Remoulade

CLASSIC ESCARGOT BOURGUIGNON 16
Herb and Garlic Butter, Toasted Crostini

TUNA TARTAR TOWER 11
Heirloom Tomatoes, Avocado, Black Sesame Wonton, Sriracha Aioli

LOBSTER ESCARGOT 19
Maine Lobster, Shallot Pernod Butter

KING CRAB LEGS 24
Chilled with Fresh Dill and Meyer Lemon Aioli
or Steamed with Clarified Butter and Lemon

STEAMED MANILA CLAMS 17
White Wine, Butter, Garlic, Lemon

OYSTERS ROCKEFELLER 1/2 Dozen 19

FIVE CHEESE LOBSTER MAC 18
Maine Lobster, Macaroni Pasta

OYSTERS ON THE HALF SHELL
Seasonal Oysters Served Fresh from the Pacific Northwest
with a Selection of Housemade Mignonettes
each 3.25 1/2 dozen 18 dozen 32

SEAFOOD COCKTAILS
Housemade Cocktail Sauce with Vodka, Key Lime and Wasabi
Jumbo Prawns 16 Lump Blue Crab 16
King Crab 18 Seafood Combo 18

WOOD-FIRED FLATBREADS

CARAMELIZED ONION AND APPLEWOOD BACON 15
Fresh Grated Gruyère and Parmesan Cheeses

CLASSIC MARGHERITA 13
Fresh Bufala Mozzarella, Organic Tomatoes, Fresh Basil

ARTICHOKE AND TALEGGIO CREAM 15
Roasted Peppers, Asparagus, Mozzarella and Parmesan

PROSCIUTTO AND PEPPERS 14
Prosciutto, Peppadew Peppers, Taleggio Cheese,
Herbed Olive Oil, Rocket Arugula

PEPPERONI 15
Parmesan and Fresh Mozzarella

SOUPS AND SALADS

JUMBO LUMP CRAB CHOWDER 12
Wood-Fired Sweet Corn, Roasted Peppers, Fingerling Potatoes

CREAMY FIVE ONION SOUP 10
Parmesan Grantinée, Colossal Onion Bowl

BABY ICEBERG WEDGE 11
Roma Tomatoes, Applewood Bacon, Caramelized Onions,
Maytag Bleu Cheese Dressing

CAESAR 11
Chopped Romaine Lettuce, Brioche Croutons, Parmesan Crisps
Add Anchovies 13 | Add Wood-Fired Organic Chicken Breast 17

HEIRLOOM TOMATO SALAD 12
Burrata Cheese, Basil Infused Oil, Wood-fired Crostini

FRISÉE AND POACHED EGG SALAD 11
Bacon Lardons, Teardrop Tomatoes, Lemon-Shallot Vinaigrette

TUSCAN KALE SALAD 10
Tom Kale, Sliced Apples and Pears, Spiced Monkfruit-Candied Pecans,
Red Onion, Meyer Lemon Dressing

New! **Bistro Napa Signature Dish**

Dennis Houge, Executive Chef | Clayton Slieff, Chef de Cuisine
Mark Steele, Maître d' | Christian O'Kuinghtons, Sommelier

BIG PLATES

PAN-ROASTED CHILEAN SEA BASS 38
Sautéed Prawn, Crab Mashed Potatoes, Wood Fired Asparagus,
Saffron Beurre Blanc, Brussels Sprout Slaw

STEAK AND FRITES 27
Wood-fired Top Sirloin Steak, Crumbled Maytag Bleu Cheese, Sexy Fries

BLACKENED VERLASSO SALMON 35
Sautéed Broccolini, Saffron Rice, Frisée-Shrimp Salad

CAST IRON JIDORI CHICKEN 26
Heirloom Tomato & Goat Cheese Risotto, Sautéed Spinach,
Roasted Garlic, Natural Jus

SEAFOOD FETTUCCINE 34
Housemade Roasted Red Pepper Pasta, Zucchini Ribbons, Jumbo Prawns,
Scallops, Sea Bass, Saffron Cream

SCALLOP AND PRAWN DUET 37
Butternut Squash Puree, Shaved Fennel and Citrus Salad, Lingonberry Beurre Blanc

CALAMARI STEAK 27
Alaskan King Crab Beurre Blanc, Roasted Red Pepper Fettuccine,
Fresh Vegetables

SAUTÉED PETRALE SOLE 34
Wilted Spinach, Butternut Squash, Marcona Almonds, Citrus Beurre Blanc

FRESH VEGETABLE ROULADE 24
Zucchini Ribbons, Mushroom Duxelles, Tomato Concassé,
Roasted Pepper Polenta, Root Vegetable Coins

PRAWN MALAI CURRY 30
Sautéed Prawns, Housemade Bengali Coconut Curry, Basmati Rice,
Onion-Green Chili Salad

CRAB-STUFFED CHILI RELLENO 30
Local Sand Hill Dairy Habanero Cheddar, Chorizo,
Heirloom Bean and Chayote Succotash, Tomato-Tomatillo Salsa

VEAL PICCATA 30
Veal Medallions, White Wine-Lemon Sauce, Capers, Lemon Pepper Pasta,
Fresh Seasonal Vegetables

BISTRO CIOPPINO 33
Spicy Tomato Saffron Broth, Fresh Fish, King Crab, Clams, Shrimp, Scallops

BACON-WRAPPED NOISLETTE OF PORK 27
Pork Tenderloin, Applewood Smoked Bacon, Apricot-Jalapeno Glaze,
Pork Belly Hash, Rainbow Chard

BISTRO GRASS FED STEAK BURGER 21
Applewood-smoked Bacon, Red Onion, Aged Cheddar,
Dijon Mustard, Brioche Bun, Sweet Potato Fries

BRAISED LAMB SHANK 30
Potato Basket, Wild Mushroom and Butternut Squash Risotto,
Fresh Seasonal Vegetables

CABERNET-BRAISED BONELESS SHORT RIBS 37
Chive Mashed Potatoes, Braised Red Cabbage, Organic Micro Greens

BUTTER-POACHED LOBSTER TAIL Market Price

STEAKS AND CHOPS

*Proudly serving 28-Day-Aged Allen Brothers Steaks.
Wood-Fired. Demi-Glaze or Béarnaise Sauce.
Fingerling Potatoes and Roasted Vegetables.*

FILET MIGNON 8oz 42

CENTER CUT BISON NEW YORK STRIP LOIN 16oz 44

KANSAS CITY BONE-IN RIBEYE STEAK 18oz 46

COLORADO LAMB CHOPS 46
Pistachio Dusted, Smashed Yukons, Pomegranate Port Wine Reduction

FILET & LOBSTER TAIL Market Price

FILET & KING CRAB 88

SIDES TO SHARE 8

Sautéed Asparagus	Three Cheese Mac
Smashed Yukon Potatoes	Bistro Spinach Sauté
Colossal Baked Potato	Sweet Potato Fries
Heirloom Tomato & Goat Cheese Risotto	Sexy Fries

Drinking alcoholic beverages during pregnancy may negatively impact the health of your unborn child. The Washoe County Health Department advises that eating raw, undercooked animal foods or animal foods that are not otherwise processed to eliminate pathogens such as meat, poultry, eggs, milk, seafood or shellfish pose a significant risk to everyone, especially the elderly, young children under the age of four years, pregnant women, and other susceptible individuals with compromised immune systems. Thorough cooking or processing of foods to eliminate pathogens reduces the risk of illness.

DESSERTS

Your Choice 9

CLASSIC MOUNTAIN OF STRAWBERRY SHORTCAKE

Classic genoise cake layered with fresh strawberries and housemade whipped cream

CRÈME BRÛLÉE

Classic cream custard with caramelized sugar crust

CHOCOLATE BURGER

Mini root beer float, mango fries

NEW YORK STYLE CHEESECAKE

Graham cracker crust, fresh berries

FRESH MADE FONDUE DONUTS

Sugar dusted donut dippers accompanied by strawberry-lingonberry, banana butterscotch, and malted chocolate with housemade whipped cream

FLOURLESS CHOCOLATE TORTE

Forest berry sauce, whipped cream

CHOCOLATE BROWNIE SUNDAE

Vanilla gelato, dark chocolate sauce, whipped cream, chopped nuts

BLOOD ORANGE TART

Blood Orange Curd, Toasted Meringue

BISTRO BANANA SPLIT

Bruléed bananas, housemade cinnamon ice cream, caramel corn, fresh berries, caramel sauce


COTTON CANDY

Fluffy sugar confection

ARTISAN CHEESE PLATTER

Seasonal fruit, honeycomb, balsamic reduction, cranberry-pistachio crackers

15

 *Bistro Napa Signature Dish*

 *New!*

DESSERT WINES

Far Niente "Dolce"	15
Ferrari-Carano "Eldorado Gold" Semillon/Sauvignon Blanc	14
Inniskillin "Icewine" Riesling	15
Inniskillin "Icewine" Vidal	15
Inniskillin "Icewine" Cabernet Franc	15

PORT, SHERRY, MADEIRA

Broadbent 10yr Malmsey	12
Emilio Lustau Fino Sherry	8
Fonseca "Siroco" White Port	8
Taylor Fladgate LBV 2010	11
Justin "Obtuse" Cabernet Port	15
Graham's 10yr Tawny	9
Graham's 20yr Tawny	12
Graham's 30yr Tawny	21
Graham's 40yr Tawny	35
Graham's Six Grapes Ruby	7

FINE BRANDY & COGNAC

Daron Calvados	12
Lustau Brandy de Jerez	11
Germain Robin XO	26
Hennessy XO	32
Hennessy Paradis	120
Courvoisier XO	32
Martell Cordon Bleu	24
Remy Martin VSOP	11
Remy Martin XO	26



LOUIS XIII

Remy de Martin
COGNAC GRANDE CHAMPAGNE

Each decanter is the life achievement of generations of cellar masters. A blend of up to 1,200 eaux-de-vie, 100% from grande champagne

One half ounce ~ 95 One ounce ~ 188 Two ounces ~ 375

50ml box set including hand-blown Baccarat Crystal Decanter and Coffret ~ 650

SWEET TRUFFLES & DESSERT WINE PAIRINGS

Single selection 6 • Selection of three 18 • Selection of five 30

Each handmade truffle is made with the finest ingredients and blended with delicious Belgian dark chocolate.

BLACK MISSION FIG TRUFFLE — INNISKILLIN "ICEWINE" VIDAL

BLACK FOREST TRUFFLE — GRAHAM'S 10YR TAWNY PORT

RASPBERRY TRUFFLE — INNISKILLIN "ICEWINE" CABERNET FRANC

HAZELNUT TRUFFLE — GRAHAM'S 20YR TAWNY PORT

HONEY TRUFFLE — FAR NIENTE DOLCE

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