

# WINES BY THE GLASS

*We Proudly Serve an 8 oz Pour*

## **SPARKLING**

La Marca, 187ml., Prosecco, Veneto	9
Martini & Rossi, 187 ml, Asti, Piedmont	9
Domaine Chandon, 187 ml, Brut, Napa	12
Moët & Chandon, 187 ml, "Imperial," France	30

## **WHITE WINE**

Frank Family, Chardonnay, Napa Valley	19
Groth, Chardonnay, Napa Valley	17
Lloyd, Chardonnay, Carneros	21
Rombauer, Chardonnay, Napa Valley	18
Tamber Bay, Chardonnay, Napa Valley	15
Trefethen, Chardonnay, Napa Valley	16
Grace Patriot, Pinot Gris, El Dorado County	15
Chateau Ste. Michelle, Riesling, Columbia Valley	9
St. Supery, Sauvignon Blanc, Napa Valley	11
Conundrum, White Blend, Napa Valley	15

## **RED WINE**

Scott Harvey "Mountain Selection," Barbera, Amador County	14
Justin Vineyards, Cabernet Sauvignon, Paso Robles	16
Napa Cellars, Cabernet Sauvignon, Napa Valley	18
Smith & Hook, Cabernet Sauvignon, Central Coast	13
Duckhorn, Merlot, Napa Valley	21
Guenoc, Petite Sirah, Lake County	16
Higher Ground, Pinot Noir, Monterey County	15
Opolo, Sangiovese, Paso Robles	17
Seghesio, Zinfandel, Sonoma County	16

## **GENERATION MILLENNIAL**

Yarden "Mount Hermon," White Blend, Galilee, Israel	12
Four Graces, Pinot Blanc, Dundee Hills	15
Venge "Scout's Honor," Zinfandel, Petite Sirah, Charbono, Syrah, Napa Valley	20
Stratton Lummis "Riddler," Petite Sirah, Syrah, Zinfandel and Tempranillo, Napa Valley	15

## **FEATURED WINERY... HAHN FAMILY WINES, CALIFORNIA**

Chardonnay, Cabernet Sauvignon, Merlot, GSM and Pinot Noir	11
--	----

## **NON-ALCOHOLIC WINES, ARIEL, CALIFORNIA**

Chardonnay, Cabernet Sauvignon	9
--------------------------------	---

## SMALL PLATES

**PANKO AND HERB CRUSTED KING CRAB LEGS** 20  
Baby Greens, Remoulade Sauce, Ketel One Cocktail Sauce,  
Lemon Thyme Vinaigrette

**LAMB MEATBALLS** 9  
Herbed Panko Crust, Fresh Basil, Smoked Gouda, Romesco Sauce

**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** 12/21  
Sage Butter—*Half or full order*

**JUMBO LUMP CRAB CAKES** 16  
Saffron Mayo Foam

**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** 22  
Chilled with Fresh Dill and Meyer Lemon Aioli  
or Steamed with Clarified Butter and Lemon

**STEAMED MANILA CLAMS** 16  
White Wine, Butter, Garlic, Lemon

**OYSTERS ROCKEFELLER** 1/2 Dozen 19

**FIVE CHEESE LOBSTER MAC** 16  
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

**BOQUERONES** 14  
Spanish White Anchovies, Fennel, White Mushrooms, Ricotta Cheese, Lemon

**PROSCIUTTO AND BLISTERED PEPPER** 15  
Pesto, Fresh Basil, Fresh Mozzarella

**PEPPERONI** 15  
Parmesan and Fresh Mozzarella

## SOUPS AND SALADS

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

**BOUQUET OF ONION SOUP** 11  
Creamy Five Onion Soup, Baked in a Colossal Onion,  
Crowned with Gruyère Cheese Gratinée

**BABY ICEBERG WEDGE** 11  
Oven Roasted 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

**ARTISAN LETTUCE SALAD** 12  
Mixed Baby Greens, Marinated Strawberries, Shaved Baby Beets,  
Feta, Candied Pistachios, Poppy Seed Vinaigrette

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

## BIG PLATES

**PAN-ROASTED CHILEAN SEA BASS** 38  
Jumbo Shrimp, Roasted Fingerlings, Spinach, Teardrop Tomatoes,  
Pearl Onions, Citrus Butter Sauce

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

**POTATO ENCRUSTED SALMON** 35  
Cranberry Basmati Rice, Paddlefish Caviar, Citrus Beurre Blanc,  
Apple-Jicama Slaw, Arrowhead Spinach, Wood-Fired Asparagus

**PAN-ROASTED BREAST OF CHICKEN** 26  
Sonoma Goat Cheese Crust, Sautéed Vegetable Hash, Garlic Mashed Potatoes

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

**SCALLOPS ROCKEFELLER** 35  
Sautéed Spinach, Shaved Fennel, Saffron Rice

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

**WOOD-FIRED PORTOBELLO MUSHROOM** 24  
Truffled Goat Cheese Polenta, Zucchini Ribbons, Smoky Tomato Coulis,  
Fried Basil

**VEAL PICCATA** 30  
Veal Medallions, White Wine-Lemon Sauce, Capers, Linguine,  
Fresh Seasonal Vegetables

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

**STUFFED JAPANESE EGGPLANT** 24  
Aromatic Couscous, Goat Cheese, Summer Squash "Noodles", Sauce Romesco

**WAGYU BURGER** 19  
Applewood-smoked Bacon, Caramelized Onion, Aged Cheddar,  
Sriracha Remoulade, Brioche Bun, Sweet Potato Fries

**BRAISED LAMB SHANK** 30  
Saffron Risotto, Sautéed Medley of Seasonal Vegetables

**CABERNET BRAISED BONELESS SHORT RIBS** 36  
Boursin and Chive Mashed Potatoes, Herb Salad, Sauce Bordelaise

**SLOW ROASTED PRIME RIB OF BEEF** 10oz 32 | 14oz 36  
Fingerling Potatoes, Vegetable du Jour

**BUTTER POACHED LOBSTER TAIL** *Market Price*

**LIVE MAINE LOBSTER** *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

**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** *Market Price*

## SIDES TO SHARE 8

Sautéed Asparagus	Smashed Yukon Potatoes
Roasted Japanese Eggplant	Bistro Spinach Sauté
Colossal Baked Potato	Wild Mushroom Risotto
Sweet Potato Fries	Sexy Fries
Mediterranean Orzo Salad	Pan Roasted Summer Beans

**New!** **Bistro Napa Signature Dish** **Gluten Free**

**Dennis Houge, Executive Chef** | **Michael Schreck, Chef de Cuisine**  
**Mark Steele, Maître d'** | **Christian O'Kuinghtons, Sommelier**

*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

### GRAND MARNIER CHOCOLATE BROWNIE SUNDAE

Liqueur-infused dark chocolate brownie, vanilla bean ice cream, crispy rice puffs, whipped cream

### 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  
Ask your server for today's selection

### 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

### CHOCOLATE FONDUE FOR TWO

Chambord dipping chocolate, fresh strawberries, green apples, pound cake and Rice Krispies Treats

15

### ARTISAN CHEESE PLATTER

Seasonal Fruit, Honeycomb, Balsamic Reduction, Cranberry-Pistachio Crackers

15

### AN ARRAY OF SWEETS 3.50 ea

A selection of Classic Desserts offered in tasting-size portions designed for individual indulgence or mix-and-match sharing.

Chocolate Mousse	Butterfinger
Salted Caramel Budino	Red Velvet Cake
Lemon Meringue Pie	Apple Cobbler
Banana Cream Pie	Tiramisu

## 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

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
Frank Family Zinfandel Port	15


## CORDIALS

B & B	9
Bailey's Original Irish Cream	9
Disaronno Amaretto	9
Frangelico	9
Grand Marnier 100	34
Kahlúa	8
Patrón XO Café	9
Tuaca	9

## COGNAC

Hennessy XO	32
Courvoisier XO Imperial	28
Remy Martin XO	26
Hennessy Paradis	120
Remy Martin Louis XIII	275

 **New!**

 **Bistro Napa Signature Dish**

## 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**

18% gratuity will be added to parties of 8 or more. 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 poses 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. 41309