

SMALL PLATES

-  **LAMB KABOB** 11
Ground Seasoned Lamb, Fresh Herbs, Tzaziki, Hummus, Naan
- 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*
-  **DUNGENESS 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** 22
Chilled with Meyer Lemon Aioli and Cocktail Sauce 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
-  **WILD FOREST MUSHROOMS** 14
Garlic Butter, Goat Cheese, Gruyere
- PEPPERONI** 15
Parmesan and Fresh Mozzarella

SOUPS AND SALADS

-  **JUMBO LUMP CRAB CHOWDER** 12
Wood-Fired Sweet Corn, Roasted Peppers, Fingerling Potatoes
- SOUP DU JOUR** 9
Seasonally Inspired Chef's Creation
- BABY ICEBERG WEDGE** 11
Fresh 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
-  **ROASTED BEET SALAD** 11
Mixed Greens, Roasted Beets, Goat Cheese, Fresh Herbs, White Balsamic Vinaigrette
-  **SPINACH AND STRAWBERRY SALAD** 11
Fresh Baby Spinach, Strawberries, Goat Cheese, Shaved Red Onion, Poppy Seed Vinaigrette

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
-  **PAN ROASTED ORA KING SALMON** 35
Wood-fired Asparagus, Mediterranean Pilaf, Lump Crab Beurre Blanc
- PAN-ROASTED BREAST OF CHICKEN** 26
Sonoma Goat Cheese Red Chili Crust, Sautéed Vegetable Hash, Garlic Mashed Potatoes
- SEAFOOD FETTUCCINE** 34
Housemade Roasted Red Pepper Pasta, Zucchini Ribbons, Jumbo Prawns, Scallops, Sea Bass, Saffron Cream
-  **PAN SEARED SCALLOPS** 37
Lobster-Roasted Pepper Orzo, Spinach and Carrot Coulis, Citrus Glaze
- 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, Lemon Pepper Pasta, Fresh Seasonal Vegetables
-  **BISTRO CIOPPINO** 33
Spicy Tomato Saffron Broth, Fresh Fish, King Crab, Clams, Shrimp, Scallops
-  **BACON-WRAPPED NOISETTE OF PORK** 27
Pork Tenderloin, Applewood Smoked Bacon, Apricot-Jalapeno Glaze, Pork Belly Hash, Rainbow Chard
- WAGYU BURGER** 21
Applewood-smoked Bacon, Caramelized Onion, Aged Cheddar, Sriracha Remoulade, Brioche Bun, Sweet Potato Fries
- BRAISED LAMB SHANK** 30
English Pea and Pecorino Risotto
-  **CABERNET BRAISED BONELESS SHORT RIBS** 36
Boursin and Chive Mashed Potatoes, Sauce Bordelaise
- SLOW ROASTED PRIME RIB OF BEEF** 10oz 32 14oz 36
Fingerling Potatoes, Vegetable du Jour
- BUTTER POACHED LOBSTER TAIL** 48

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** 88
- FILET & KING CRAB** 88

SIDES TO SHARE 8

- | | |
|------------------------|-----------------------|
| Sautéed Asparagus | Three Cheese Mac |
| Smashed Yukon Potatoes | Bistro Spinach Sauté |
| Colossal Baked Potato | Wild Mushroom Risotto |
| Sweet Potato Fries | Sexy Fries |

 **New!**  **Bistro Napa Signature Dish**

Dennis Houge, Executive Chef | **John Baida, Chef de Cuisine**
Mark Steele, Maître d' | **Christian O'Kuinghttons, 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

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

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

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.

Sugar-free Chocolate Mousse

Salted Caramel Budino

Lemon Meringue Pie

Banana Cream Pie

Tiramisu

Gluten-free Ginger Cookie-Blood Orange Parfait

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

DIGESTIVO

Cynar	11
Fernet Branca	9
Vecchio Amaro del Capo	10
Crescendo Limoncello	11
Golden Moon Colorado Grappa	12
Marolo Grappa di Brunello	11
Grappi Chamomile Grappa	11

FINE BRANDY

Daron Calvados	12
Lustau Brandy de Jerez	11
Germain Robin XO	26
Hennessy XO	32
Hennessy Paradis	120
Courvoisier XO	28
Martell Cordon Bleu	24
Remy Martin VSOP	11
Remy Martin XO	26
Remy Martin Louis XIII	295

 **Bistro Napa Signature Dish**

 **New!**

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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