

Join us for Napa Hours including 2 for 1 drinks of anything you want from 5-7pm Tuesday – Saturday (Bar Only)



Small Plates

Bread Plate \$4

Assorted Artisan Breads, Tapenade, Herbed Butter, Olive Oil & Balsamic

Chile Relleño \$11

Three Cheese Stuffed Poblano Pepper
Traditional Garnish & Black Beans

Steamed Mussels \$12

Chorizo, Shaved Fennel, Champagne &
Tarragon

Ratatouille \$9

Vegetable Pave' & Arugula Garnish

Croissant au Canard \$12

House Duck Sausage, Spiced Orange,
Sage Cream

Tasting Board \$15

Chefs Selection

Green Plates

Warm Spinach Salad \$11

Shaved Fennel, Cranberry Stilton, Red Onion,
Craisin & Warm Bacon Vinaigrette

Napa Chicken \$13

Napa Cabbage, Radish, Crispy Wontons &
Ginger Sesame Dressing

Mediterranean \$15

Mixed Greens, Feta, Olives, Red Onion,
Artichokes & Balsamic with Choice of
Butcher's Steak, Salmon or Crispy Falafel with
Tzatziki

Pizza Salad \$12

Grilled Dough, Mixed Greens, Apple, Goat
Cheese, Red Onion, Spiced Candied Nuts,
Cured Bacon & Balsamic

Large Plates

LA Chicken \$15

Buttermilk Drenched, Napa Fried with Crispy
Waffles, Herb Butter & Maple Syrup

Calistoga Cheddar Burger \$12

Cured Bacon, Aged Cheddar, Spicy Pickle,
Lettuce, Tomato, Onion aside Blueberry
Ketchup & Frites

ST. Helena Mac & Cheese \$15

Gruyere & Black Truffle with a Crispy Top

Carmel Valley Pappardelle & Meatballs \$17

Fresh Pasta, Tuscan Chile Meatballs, San
Marzano Tomato & Parmesan Reggiano

Napa Crispy Pizza \$13

Grilled Dough, House Ricotta, San Marzano
Tomato Spicy Sausage & Warm Arugula Salad

China Town Crispy Split Chicken \$20

Spicy Chili Sauce, Wakeme Salad & Frites

San Francisco Catch \$23

Grilled Arctic Char, Spanish Rice & Tomato
Poblano Salad

Baja Enchalada \$15

Pork al Pastor with Traditional Garnish, Over
Easy Egg & Black Beans

Yountville Grilled Oysters & Frites \$19

Herb Butter and Lemon aside House Steak
Sauce (Chefs Selection of Oyster)

Monterey Ribeye \$29

Prime, House Cut, House Steak Sauce &
Seasonal Vegetables (add over easy egg \$1)

Sides

Caesar Salad, Garden Salad, Napa Salad, House
Vegetables, Black Beans, Frites, Falafel

We Reserve the Right to Charge a 20% Gratuity for Parties of 8 or More
Maximum of 2 Credit Card Transactions per Table - \$1 per additional card

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Beers & Drinks

Craft Bottles \$5

Stone Pale Ale 5.4%

Deep amber in color, delicate hop aroma complemented by rich maltiness.

DogFish Head 60 Minute IPA 6.9%

True to style with huge hop aroma flavor & bitterness throughout.

Lost Coast 8 ball Stout 5.9%

Almost opaque black in color, big & roasty with notes of chocolate.

Righteous Ale 6.3% (16oz Can)

Rye malt, dry hops with herbal and citrus hops.

Crispin All Natural Cider 5%

Classically styled, but untraditional hard cider. Fruit forward, with a fresh, crunchy apple nose. We call it the Slender Cider because... 170 calories No Colorants No Preservatives No Sugar Added & Gluten Free!!

Everyday Bottles

Corona \$4 Guinness \$4 Bud Light \$3 Yuengling \$3

Heineken Light \$4 Coors Light \$3 Amstel Light \$4

Rolling Rock \$3 Michelob Ultra \$3 Blue Moon \$4

Limited Release! \$12

Dog Fish Head World Wide Stout 18.5%

Yes! 18.5%... Dark, rich, roasty & complex, this beer has more in common with a fine port than a cheap mass-marketed beer. Brewed with a ridiculous amount of barley. Have one with or as your dessert!

Craft Drafts \$5

Stone Arrogant Bastard Ale 7.2%

American strong ale, red in color & hoppy.

Tramp Stamp Belgian Style IPA 7%

Complex malts, Chambly yeast & sweet orange peel.

Tröegs Dead Reckoning Porter 5.8%

Smooth, with chocolate & coffee like flavors.

Scrimshaw Pilsner 4.4%

Munich malt & Hallertauer & Tettnang hops with a crisp, clean palate & a dry finish.

North Coast Prangster 7.6%

Belgian style golden ale with a floral nose, full fruity flavor & a clean finish.

Agave Wheat 4.2%

Unfiltered Wheat, Salmiana Agave, subtle note of flavor that expands this beer's uplifting taste profile.

Signature Drinks \$7

Label 7 Cosmo

Finlandia Grapefruit Vodka, Wycliff Sparkling Brut, Triple Sec, splash of pink Lemonade & Cranberry

Cucumber Gimlet

Organic cucumber vodka, splash of lime juice & soda water

White Chocolate Martini

Godiva white chocolate liqueur, Three Olives vanilla vodka

Panty Dropper

Kettel One Citron, St Germain elderflowers berry liqueur, Wycliff Sparkling Brut & soda water

Bloodless Mary

Stolj vodka, olive juice, lime juice, salt & pepper, hot sauce & a splash of bloody mix