

Natural Beef Slider Duo 5.00
duo of natural beef sliders, horseradish fondue

Pan Roasted Heirloom Peppers 7.00
flash cooked padron peppers, beef jerky salt, harissa

Bruschetta Duo 5.00
local heirloom tomatoes, buratta cheese

Turkey Meatballs 5.00
chipotle tomato fondue, horseradish fondue

Classic Caesar Salad 4.00 with grilled chicken 6.00
romaine hearts, grana parmesan cheese, croutons

Kale Salad 4.00 with grilled chicken 6.00
quinoa, toasted almonds, parmesan cheese, golden raisins, lemon vinaigrette

Deviled Eggs 3.00
classic preparation, harissa

Creamy Mac n Cheese 6.00 add short rib 8.00
white cheddar cheese, parmesan gremolata

Duo of Fish Tacos 5.00
crispy beer battered cod, chipotle aioli, pico de gallo, shredded cabbage

Short Rib Tostadas 5.00
spicy beef, shredded cabbage, ranchero sauce, cotija cheese

Garlic Herb Fries 4.00
rustic fries, sea salt, parsley

White Bean Hummus 4.00
vegetable crudités, tart apple

Grille Pizzette 7.00
roasted tomato sauce, smoked mozzarella cheese, sopprassetta salami

Heirloom Tomato Pizzette 7.00
house made tomato sauce, mozzarella cheese, basil

Artisan Cheese 4 each
Jasper Hill Farm "Bayley Hazen Blue" raw cow
Nicasio Valley "Nicasio Square" organic cow
Meadow Creek "Appalachian" organic cow
Central Coast Creamery "Seascape" goat & cow

Monday-Saturday 3:00p-7:00p & 9:00p-12:00a
Sunday 3:00p-11:00p

Served in the bar and on the patio

Napa Valley Grille | 310-824-3322

Saturday & Sunday Brunch 11:00am-3:00pm \$12 BOTTOMLESS Mimosas

WINE 4.00

BV '09 "Century Cellars", Chardonnay, California

BV '09 "Century Cellars", Cabernet Sauvignon, California

Canyon Road '10, Pinot Grigio, California

Beringer '10 White Zinfandel, California

WINE 6.00

Gauthier '09, Sauvignon Blanc, Monterey

DeLoach '09 Chardonnay, California

Snapdragon '09 Pinot Noir, California

Gnarly Head '09 Cabernet Sauvignon, California

BEER 2.00

Pabst Blue Ribbon Lager, Milwaukee

BEER 4.00

Shock Top Belgian-Style Raspberry Wheat, St. Louis

Bohemia Pilsner, Mexico

Amstel Light Lager, Holland

COCKTAIL

Well Cocktail 5.00

Apple Margarita 5.00 i 12.50 carafe
gold tequila, triple sec, fresh granny smith apples, citrus, apple juice

Harvest Pear Sangria 5.00 i 12.50 carafe
napa valley cabernet sauvignon, bartlett pears, gala apples, touch of cinnamon

COCKTAIL 6.00

Sparkling Pomegranate Sake
rock junmai daiginjo premium sake, muddled fresh ginger, vodka, champagne float

Southern Cherry Bounce
house made cherry brandy, southern comfort, lemon twist

Moscow Mule
vodka, ginger beer, fresh lime

Blueberry Ginger Old Fashioned
fresh blueberries, ginger-infused simple syrup, bourbon

Orange Basil Crush
vodka, fresh orange juice, fresh basil

Garden Sage Martini
fresh ruby red grapefruit juice, gin, sage, cucumber

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