

# NAPA VALLEY GRILLE

## Specialty Cocktails

Field Strawberry 'Rita  
herradura silver tequila, fresh lime juice, cointreau,  
muddled strawberries 8.75

Vineyard Iced Tea  
bacardi peach rum, jasmine iced tea, lemonade,  
cranberry juice 9.50

"Grille" Bloody Mary  
pepper infused belvedere vodka, spicy tomato juice, poached prawn,  
goat cheese stuffed olive, marinated onion 9.75

## Harvest Platter

zoe's prosciutto, salami, coppa ham, salmon tartare,  
crème fraiche, whole grain mustard, marinated olives,  
wildflower honey, redwood hill's "california crottin",  
cypress grove's "purple haze" 16.25

## Starters

Minestrone Soup  
braised short rib & angel hair nest,  
organic vegetable hodgepodge 7.75

Cinderella Pumpkin Bisque  
apple infused chantilly cream, sunflower seed "coffee cake",  
cider & vanilla vinaigrette 7.75

Fritto Misto  
crispy fried calamari, rock shrimp, seasonal vegetables, puttanesca  
sauce, rosemary aioli drizzle 12.00

Grilled Squash Tart  
point reyes "original blue" cheese, caramelized sweet onions, chive  
crème fraiche 7.75

Artisan Cheese  
cowgirl creamery's "red hawk" washed rind triple cream;  
marin cheese co.'s "le petit bleu" camembert style cow's milk  
cypress grove's "bermuda triangle" goat's milk chevre; 14.75

## Yountville

Mini Kobe Burger  
caramelized onions, cheddar, bacon  
Minestrone Soup  
Forni Brown Farm's Baby Greens 15.75

## St. Helena

Dungeness Crab Melt  
Minestrone Soup  
Knife & Fork Caesar 16.25

## Calistoga

Braised Leg of Lamb Sandwich  
Minestrone Soup  
Living Butter Lettuce Salad 15.50

## Salads

Forni Brown's Mixed Greens  
strawberries, chiogga beets, ricotta lemon vinaigrette,  
brioche croutons, marcona almonds 9.75

Living Butter Lettuce  
cherry tomatoes, almonds, chopped egg yolk, lemon vinaigrette,  
shaft's blue cheese cream 9.00

Frisée & Endive Salad  
shaved crispy pancetta, dijon vinaigrette, golden raisins,  
toasted cashews, olive tapenade 7.50

Knife & Fork Caesar  
hearts of romaine, crumbled prosciutto,  
parmesan crisp, focaccia crostini 9.50  
add oakwood grilled chicken 15.25

Proprietors: *Katie Doherty* &  
*Chef Thad Lyman*

## Sandwiches

Shaved Roast Beef Panini  
caramelized onions, mushrooms, gruyere,  
roasted spicy fresno chilis, onion rings 16.25

"N.V.G." Pound Kobe Burger  
aged white cheddar, tomato, red onion, spicy  
remoulade, applewood bacon, fines herbes fries 16.75

Braised Leg of Lamb Sandwich  
golden rasins, saffron caramelized onions,  
blue cheese aioli, toasted ciabatta 14.75

Dungeness Crab Melt  
artichoke hearts, red onion, parmesan cheese,  
sliced tomato, house made french fries 15.25

Open Face Roasted Turkey  
peppered bacon, chevre béchamel, fried egg,  
pickled onion, pimentos de padron 15.25

## Main Courses

Chicken Penne  
sautéed chicken, slivered red onion, crisp pancetta,  
sliced lemons, mizuna, natural pan jus 15.25

Grilled Scottish Salmon  
persimmon & ginger flavored puree, herbed  
cous cous, braised fennel bulbs 16.75

Pulled Chilled Chicken Salad  
living butter lettuce, paprika vinaigrette,  
roasted sweet bell peppers, almonds 14.75

Boneless Natural Pork Loin  
grilled peach, duck confit, lentil risotto,  
vanilla bean & balsamic demi glaze 14.75

Classic Chicken Cobb  
avocado, toybox tomatoes, shredded cabbage,  
peppered bacon, eggs, crumbled bleu cheese 15.50