NAPA

kitchen + bar

BRUNCH COCKTAILS

CLASSIC BLOODY MARY
Watershed vodka, house-made Bloody Mary mix $8

BBQ BOURBON BLOODY MARY
Watershed bourbon, house-made Bloody Mary mix, BBQ sauce, candied bacon $10

BLOODY MARIA
Tres Agaves tequila, house-made Bloody Mary mix, jalapeño, lime $8

BISTRO MIMOSA
Orange vodka, sparkling wine, orange juice $8

ELDERFLOWER MIMOSA
Elderflower liqueur, sparkling wine, orange juice $8

BRUNCH SANGRIA
Raspberry liqueur, sparkling wine, orange juice, pineapple juice, fresh strawberry and pineapple $8

BREAKFAST OLD FASHIONED
Watershed Old Fashioned, pure maple syrup $11

MOCHA MARTINI
Vanilla vodka, Kahlua, Godiva Chocolate liqueur, cream, chocolate syrup $10

SALADS

Add to any salad: char-grilled chicken $4 or caramelized salmon* $7

NAPA GREENS
Field greens, bacon, candied pecans, green apple, radish, bleu cheese, sherry vinaigrette $7

HEARTS ON FIRE
Char-grilled romaine hearts, crisp pancetta, hardboiled egg, Caesar dressing, shaved parmesan $8

SIMPLY ARUGULA
Roasted pistachios, shaved parmesan, fresh lemon vinaigrette $7

THE WEDGE
A wedge of crisp romaine, bleu cheese dressing, smoked bacon, grape tomatoes, red onion $7

VINTAGE CHICKEN SALAD
Roasted chicken, mayo, dried cherries, celery, green onions, red bell peppers and pecans over fresh greens drizzled with balsamic vinaigrette. Accompanied by seasonal fresh fruit. $13

SOUPS

FRENCH ONION
Provolone and parmesan-crusted top, crostini $6

CHEF'S POT OF THE DAY $5

TUSCAN CHICKEN SOUP
Hearty broth, mixed herbs, fresh tomatoes $5

LUNCH

Available till 4 pm daily

THIS AND THAT $11

Pick two items from the following
Napa Greens
Simply Arugula
The Wedge
Chef's Pot Soup

French Onion Soup
Tuscan Chicken Soup
Half of any Pizza
Half Crab Cake Sandwich
Half Italian Baguette

DESSERTS

GRILLED LEMON POUND CAKE
Pistachio anglaise, fresh blueberries, lemon zest $6

CHOCOLATE LAVA IN A CUP
Powdered sugar dusting, fresh berries, chocolate covered espresso bean $6

CHEESECAKE
Salted caramel sauce, toasted almonds $8

MAPLE BOURBON BREAD PUDDING
Pure maple syrup, candied pecans, bourbon butter sauce, served with Johnson's triple vanilla bean ice cream $7

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses

BRUNCH

BACON CANDY
A delicious starter...thick-cut bacon dipped in real maple syrup, brown sugar and cayenne pepper, then baked to perfection $8

THREE EGG OMELETS
On the Lighter Side – fresh spinach, diced onion, tomatoes and feta cheese $9

Country – crisp pancetta, mushrooms, cheddar, green onions, crispy potatoes $10
Served with your choice of herb roasted potatoes or fruit

BRIOCHE FRENCH TOAST
Cinnamon, maple syrup, fresh berries and whipped cream, served with your choice of herb roasted potatoes or fresh fruit $10

BISTRO SKILLET
Scrambled eggs, roasted potatoes, mushrooms, peppers, asparagus, white cheddar $10

CRAB BENEDICT
Toasted English muffins, poached eggs, hollandaise, crabmeat, served with herb roasted potatoes or fresh fruit $11

TRADITIONAL EGGS BENEDICT
Toasted English muffins, poached eggs, hollandaise, Canadian bacon, served with herb roasted potatoes or fresh fruit $10

ITALIAN BREAKFAST PIZZA
Garlic cream, ricotta, crisp pancetta, eggs, sea salt and pepper $10

BLT AND EGG
Grilled brioche, fried egg, bacon, tomato, mayo, spring greens with fresh fruit or herb roasted potatoes $8

FOR THE KIDS

KID SCRAMBLE
Scrambled eggs, bacon and toasted English muffin $5

FRENCH TOAST
Brioche French toast, maple syrup, bacon $6

OVEN FIRED PIZZAS

Add a Napa Greens, Simply Arugula or Wedge salad $5

PROSCIUTTO AND ARUGULA
Basil pesto, mozzarella and provolone, crisp prosciutto, arugula with fresh lemon vinaigrette, shaved parmesan $14

THE JULIETTE
Brie, pear, garlic cream, caramelized onions, parmesan, white balsamic glaze $13

MARGHERITA
Basil pesto, chopped garlic, Roma tomatoes, mozzarella and parmesan cheeses $13

CHAR-GRILLED CHICKEN PESTO
Grilled chicken, chopped garlic, mozzarella and provolone, caramelized onions, basil pesto, parmesan $14

TRES CARNES
Tomato sauce, mozzarella and provolone, capicola, pepperoni, Italian sausage, parmesan, Italian herbs $14

MOZZARELLA FRESCO
Fresh mozzarella marinated with garlic and olive oil, seasonal tomatoes, fresh basil, balsamic glaze $13

TRUFFLED MUSHROOM
Roasted cremini and button mushrooms, caramelized onions, Havarti cheese, garlic cream, mozzarella and provolone, white truffle oil $14

SANDWICHES

All sandwiches served with French fries
Add a Napa Greens, Simply Arugula or Wedge salad $5

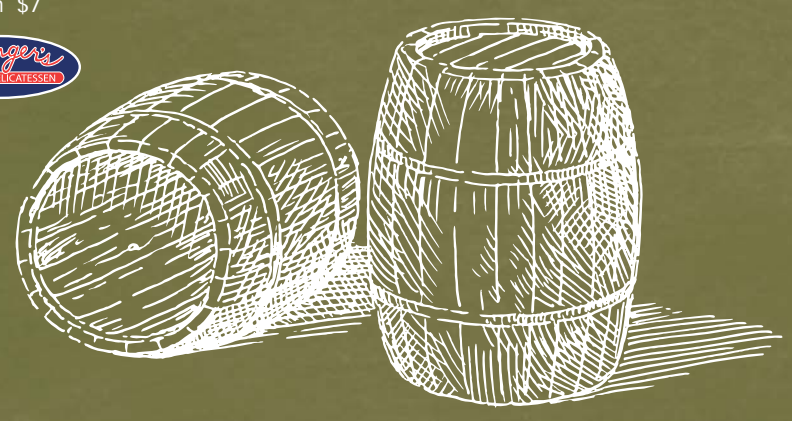
CAPRESE GRILLED CHICKEN
Fresh mozzarella, balsamic glaze, tomatoes, fresh basil on a toasted brioche bun $11

CRAB CAKES
Two pan-seared crab cakes on toasted brioche buns with remoulade, fresh cucumber slaw, arugula $13

BACON WHITE CHEDDAR BURGER*
Fresh Angus chuck, smoked bacon, white cheddar, garlic mayo, arugula, tomato $12

BLEU BURGER*
Fresh Angus chuck, Point Reyes blue cheese, bacon and caramelized onion chutney, roasted red pepper jam, spring greens $12

ITALIAN BAGUETTE
Salami, pepperoni, capicola, provolone, roasted red peppers, fresh herbs and olive oil baked on a French baguette $10



GLUTEN FREE FRIENDLY

WINES

WHITES

CAVA, LOS MONTEROS
(Valencia, Spain)
Crisp bubbles, green apple, pear, melon. $8/$24

GRÜNER VELTINER, DÜRNBERG
(Falkenstein, Austria)
Green apple, white pepper, fresh mineral. $10/$30

WHITE BLEND, BROOKS "AMYCAS"
(Willamette, Valley, Oregon)
Bright citrus, tropical fruit, spice. Riesling, Pinot Blanc, Muscat, Gewurztraminer, Pinot Gris. $12/$36

SAUVIGNON BLANC, TOM GORE
(California)
Lime, tangerine, bright acidity, fresh mineral. $10/$30

PINOT GRIGIO, FANTINEL
(Friuli, Italy)
Peach, pear, apple, citrus. $10/$30

CHABLIS, DOMAINE DE MAUPERTHUIS
(Chablis, France)
Green apple, citrus, pear, stony minerality. $13/$39

INSOLIA, CUSUMANO
(Sicily, Italy)
Pineapple, citrus peel, white flowers. $9/$27

CHARDONNAY, CAMBRIA
(Santa Maria Valley, California)
Citrus, peach, apple, creamy oak. $12/$36

FURMINT, EVOLUCIO
(Tokaji, Hungary)
Pear, tropical fruit, white flowers, fresh herbs. $8/$24

VOUVRAY, FAMILLE BOUGRIER
(Loire, France)
Peach, pear, mango, honey. $10/$30

RIESLING, HEINZ EIFEL "SHINE"
(Germany)
Semi sweet green apple, pear, peach. $8/$24

MOSCATO, D'ASTI, NEIRANO PITULE
(Piedmont, Italy)
Sweet peach, honey, light bubbles. $9/$27

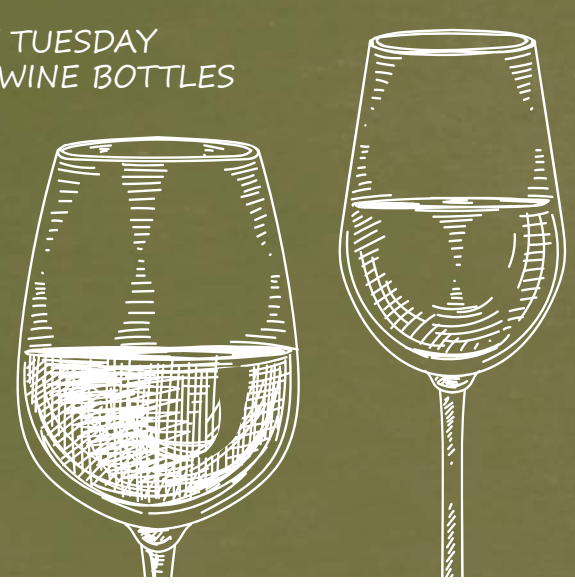
WHITE FLIGHTS

CRISP & DRY $11
Grüner Veltiner, Dürnberg (Falkenstein, Austria)
White Blend, Brooks "Amycus" (Willamette, Valley, Oregon)
Insolia, Cusumano (Sicily, Italy)

SEMI-SWEET $9
Furmint, Evolucio (Tokaji, Hungary)
Vouvray, Famille Bougrier (Loire, France)
Riesling, Heinz Eifel "Shine" (Germany)

ASK YOUR SERVER
ABOUT OUR WINES ON TAP

JOIN US ALL DAY TUESDAY
FOR HALF PRICE WINE BOTTLES



REDS

PINOT NOIR, ETUDE "LYRIC"
(Santa Barbara County, California)
Cherry, red raspberry, strawberry, spice. $13/$39

MALBEC, LA ESPERA
(Mendoza, Argentina)
Mulberry, blackberry, light oak, soft tannins. $8/$24

BARBERA, QUATTRO MANI
(Piedmont, Italy)
Blackberry, plum, baking spices. $10/$30

MERLOT, HOUSE OF
INDEPENDENT PRODUCERS
(Columbia Valley, Washington)
Cocoa powder, dark berry, espresso. $10/$30

CABERNET/SYRAH, DOMAINE DE NIZAS
"LES MAZET DE SALLÈLES"
(Pays d'Oc, France)
Red fruits, spice, cedar, silky tannins. $8/$24

BORDEAUX, CHATEAU BELLEVUE
(Bordeaux, France)
Rich dark berry, earth, spice. Merlot, Cabernet Sauvignon, Cabernet Franc. $13/$39

ZINFANDEL, SEXTANT
(Central Coast, California)
Jammy blackberry, plum, boysenberry pie. $12/$36

SYRAH, BARNARD GRIFFIN
(Columbia Valley, Washington)
Cherry, plum, cedar, almond. $12/$36

NEGROAMARO, TENUTA GIUSTINI "QVIS"
(Puglia, Italy)
Rich dark berry, tobacco, herbs. $8/$24

RED BLEND, NINER
(Paso Robles, California)
Raspberry, pomegranate, vanilla, mocha.
Cabernet Franc, Merlot, Cabernet Sauvignon, Syrah, Carmenere, Grenache $13/$39

GARNACHA, COTO DE HAYAS "CENTENARIA"
(Campo de Borja, Spain)
Plum, vanilla, red licorice, leather. $11/$33

CABERNET SAUVIGNON,
PARDUCCI "TRUE GRIT"
(Mendocino County, California)
Cassis, cherry, vanilla, velvety tannins. $13/$39

PETITE SIRAH, CYCLES GLADIATOR
(Central Coast, California)
Inky dark fruits, cedar, vanilla, dusty tannins. $9/$27

RED FLIGHTS

SOFT & SMOOTH $11
Barbera, Quattro Mani (Piedmont, Italy)
Cabernet/Syrah, Domaine de Nizas "Les Mazet de Sallèles (Pays d'Oc, France)
Bordeaux, Chateau Bellevue (Bordeaux, France)

BIG & BOLD $10
Negroamaro, Tenuta Giustini "Qvis" (Puglia, Italy)
Garnacha, Coto de Hayas "Centenaria" (Campo de Borja, Spain)
Petite Sirah, Cycles Gladiator (Central Coast, California)