

NAPA

KITCHEN & BAR

SMALL PLATES, SNACKS & SHAREABLES

Grilled Prosciutto-Wrapped Shrimp *gff*

tuscan spices, tomato relish, parmesan polenta, balsamic glaze 19

Crispy Calamari

tear drop and banana peppers, lemon aioli 17

Hummus *gff* marinated feta, tomato cucumber salad, wood-fired bread, crudité 14

Sliders two mini grilled angus burgers, white cheddar, caramelized onion, garlic mayo 11

Tuscan Popcorn *gff* fresh herbs, sun-dried tomato, evoo, grated parmesan 6

Truffled Mushroom Bruschetta

whipped goat cheese, roasted mushrooms, havarti cheese, grilled baguette, white truffle oil 15

Cacio E Pepe Pizza

grated pecorino, cracked black pepper 13

Braised Veal Meatball

house marinara, basil, fresh mozzarella 13

Wood-Fired Brie warm, melted brie, apricot, orange and cracked pepper preserves, toasted pistachio, honey, oven-fired bread 16

Fire Roasted Cheese & Marinara Dip house marinara, herbed boursin cheese, toasted baguette 13

Roasted Brussels Sprouts *gff* smoked bacon, goat cheese, maple-sriracha glaze 14

Ahi Tuna Wontons seared ahi tuna, crispy wonton, fresh avocado, sriracha mayo, toasted sesame seeds 17

Artisanal Cheese Board

fontina, herbed boursin, gorgonzola, blueberry vanilla goat cheese, rosemary almonds, apricot, orange and cracked pepper preserves, flatbread crackers 18
Add Pepperoni +4 | Add Prosciutto di Parma +4

SOUP & SALADS

French Onion Soup

provone and parmesan-crust top, crostini 9

NAPA Greens *gff* house mixed greens, shaved radish, gorgonzola, candied pecans, smoked bacon, granny smith apples, sherry vinaigrette 11
add grilled chicken +8 | add caramelized salmon +12

Simply Arugula *gff* toasted pistachios, shaved parmesan, fresh lemon vinaigrette 11
add grilled chicken +8 | add caramelized salmon +12

The Wedge *gff* stacked greens, bleu cheese dressing, candied bacon, marinated grape tomatoes, hard-cooked egg, red onion 11
add grilled chicken +8 | add caramelized salmon +12

Harvest Salmon* *gff*

house mixed greens, toasted walnuts, pears, blueberries, goat cheese, maple dijon vinaigrette 22

WOOD-FIRED PIZZA

Mozzarella Fresca

house tomato sauce, marinated mozzarella, fresh basil 16

Pepperoni

house tomato sauce, ezzo pepperoni, marinated mozzarella, banana peppers, roasted tomatoes 17

The Juliette

garlic cream sauce, fresh mozzarella, brie, sliced pear, caramelized onion, white balsamic glaze 17

Sausage & Peppers

house tomato sauce, hot Italian sausage, marinated mozzarella, bell peppers, chili honey 18

Bacon & Brussels

garlic cream, fresh mozzarella, caramelized onion, shaved brussels sprouts, smoked bacon, pecorino, maple-sriracha glaze 18

Quattro Formaggi

parmesan, fontina, pecorino, fresh mozzarella, house tomato sauce 16

Prosciutto & Arugula

basil pesto, garlic cream sauce, whole milk mozzarella, crispy prosciutto, chili honey, fresh arugula, parmesan 18

Roasted Mushroom

garlic cream sauce, fontina, roasted mushroom medley, caramelized onion, white truffle oil 17

Smoky Chicken Sriracha

sriracha cream sauce, roasted chicken, mozzarella, caramelized onion, smoked bacon, sriracha drizzle 18

Mediterranean Shrimp

garlic cream sauce, sundried tomatoes, lemon zest, gruyere, parmesan, arugula, fresh lemon vinaigrette 19

gluten-free crust available +4

BRUNCH

Cinnamon Rolls

wood fired, topped with cream cheese icing 12

Braised Short Rib Hash* *gff*

roasted fingerling potatoes, bell peppers, caramelized onion, fried eggs, hollandaise, chives 17

Chicken & Waffle Sandwich

bacon & cheddar belgian waffle, maple honey butter, southern fried chicken breast, pure local maple syrup, fresh fruit 16

Croque Madame*

toasted sourdough, gruyere cheese, black forest ham, bechamel, sunny-side egg 17

Stuffed French Toast

mascarpone stuffed challah, pure local maple syrup, candied pecans, fresh whipped cream, candied bacon 16

Breakfast Burrito*

breakfast sausage, scrambled eggs, cheddar cheese, bell peppers, caramelized onion, flour tortilla, ranchero sauce, lime crema, cilantro, roasted fingerling potatoes 16

Eggs Benedetto*

grilled artisan sourdough, crispy prosciutto, poached eggs, hollandaise, basil pesto, roasted fingerling potatoes 17

NAPA BELT*

grilled sourdough, avocado mayo, smoked bacon, lettuce, tomato, over hard egg, fresh fruit 16

White Cheddar Burger*

ground angus chuck, smoked bacon, white cheddar, garlic mayo, lettuce, tomato, challah bun, French fries 18

gff GLUTEN-FREE FRIENDLY

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

NAPA

KITCHEN & BAR

CRAFT COCKTAILS

After Tennis

Ketel One Vodka, house-made grenadine,
lemon juice, sparkling wine 14

Raspberry Bourbon Tawny

Bulleit Bourbon, Fine Tawny Port,
raspberry purée, brown sugar simple 14

Pink Gin Fizz

Aviation Gin, fresh lemon,
soda water and pinot noir float 14

Barista Martini

Watershed Vodka, cold brew, orange liqueur,
coffee chocolate liqueur 15

Sunday Sipp

Watershed Vodka, peach liqueur,
mint green tea syrup, fresh brewed iced tea 14

Cucumber Crush

cucumber infused Watershed Four Peel Gin,
elderflower liqueur, watermelon juice, fresh lime 14

Lavender Haze

Watershed Four Peel Gin, lavender syrup,
lemon and honey syrup 13

Spiced Margarita

Casamigas Jalapeño, Cointreau,
hot honey, fresh lime 14

Strawberry Fields Forever

Watershed Vodka, strawberry
peppercorn syrup, fresh lime 12

Stonefruit Smash

Astral Blanco, Cointreau,
peach syrup, fresh lime 14

Old Fashioned

Woodford Reserve, demerara syrup,
peach and cherry bitters 14

Citrus Barrel

Watershed Bourbon, grapefruit liqueur,
mango liqueur, fresh lemon 15

Mahogany Memories

Watershed Bourbon, benedictine,
vermouth blanc, Peychaud bitters 15

Sangria

Watershed Apple Brandy, seasonal liqueur,
fresh lemon, red, white or rosé wine 12

DRAUGHT BEER

Zaftig Juicy Lucy

IPA | 7% | 7

Saucy Love You Bye

Hazy Imperial IPA | 8% | 8

Modelo Especial

Mexican-Style Lager | 4.4% | 6

Lost Coast Tangerine Wheat

Fruited Wheat | 5.2% | 7

North Coast Scrimshaw

Pilsner | 4.5% | 7

Thirsty Dog

Rotating Seasonal

Jackie O's Firefly

American Amber | 4.5% | 7

Ciderboys

Cider, Rotating Flavor

ALCOHOL FREE

Paloma

Lyre's Agave Blanco AF Spirit, fresh lime,
grapefruit juice, club soda 12

Raspberry Smash

Lyre's Bourbon alternative, Angostura bitters,
raspberry purée 12

Lavender Haze

Lyre's Pink Gin alternative, honey syrup,
fresh lemon, lavender syrup 12

Leitz Eins Zwei Zero Chardonnay

fresh starfruit, juicy citrus,
crisp mineral 13

Leitz Zero Point Five Pinot Noir

Red currant, cherry, fresh red berries 13

Best Day Brewing

Mexican Lager AF 7

TUESDAY WINE LOVER'S NIGHT

Enjoy half-priced bottles
when dining in on Tuesdays.

Maximum discount is \$50. Holidays excluded.