

**Roasted Garlic Chicken Slider** 2.00 each  
butter toasted bun, saffron aioli, tomato, lettuce

**Beef Slider** 2.00 each  
butter toasted bun, caramelized onions, mayo,  
choice of: cheddar, blue, or provolone cheese

**Garlic and Herb Fries** 3.00  
french cut potatoes, garlic salt, fresh herbs  
with three-cheese dipping sauce 6.00

**Crispy Semolina Calamari** 7.00  
served with saffron aioli

**Crispy Walleye Fingers** 6.00  
almond crust, roasted red pepper romesco sauce

**Breaded Eggplant Medallions** 4.00  
stewed tomatoes, basil, parmesan

**Pear Flatbread** 6.00  
creamy pecorino, toasted pistachios, thyme, honey, san danielle prosciutto

**Blue Cheese Flatbread** 6.00  
caramelized onions, currants, herbs, reduced balsamic, amablu cheese

**Margarita Flatbread** 6.00  
hand torn mozzarella, marinara, fresh basil

**Steak Frites** 3.00  
with sour cream, bacon, chives and cheddar 6.00

**Tomato & Cheddar Grilled Cheese Sandwich** 4.00  
aged cheddar, hydroponic tomato, multigrain bread  
with san danielle prosciutto 6.00

**Cup of Soup** 2.00  
choice of seasonal soup or day soup

**Beer Battered Onion Rings** 3.00  
buttermilk ranch dipping sauce

**Spinach & Artichoke Dip** 5.00  
topped with melted parmesan, served with freshly toasted bread

**Basil & Balsamic Bruschetta** 3.00  
olives, balsamic, garlic, served with house made crostini

**Petite Mixed Greens** 4.00  
organic greens, balsamic vinaigrette, strawberries, chevre goat cheese

Napa Valley Grille | 952.858.9934  
Chef de Cuisine Shawnté Peery | General Manager Kelle Korbel



COCKTAILS 7.50

**Blueberry Açai Martini** blueberry and açai infused seagram's vodka, cointreau, lemonade

**Model Margarita** el jimador tequila, agave nectar, filtered water, fresh squeezed lime

**Cosmo del Rey** belvedere vodka, triple sec, fresh squeezed lime, pomegranate juice

**Hybrid Rickey** hendricks gin, sparkling wine, fresh squeezed lemon, simple syrup raspberries, orange peel

**Cranberry Orange Mojito** 10 cane rum, cranberries, mint leaves, orange juice

**American Sidecar** woodford reserve, cointreau, lemon sour

**Creamy Casanova** godiva white chocolate, kahlua, smirnoff vanilla & a splash of amaretto

**Summer Pear Martini** grey goose la poire, licor 43, simple syrup, sweet and sour

GLASS 6.00

**Kenwood** Yulupa Sparkling NV

**Forestville** Riesling '07 California

**Hess** Chardonnay '07 Monterey

**Robert Mondavi** '07 Fumé Blanc Napa Valley

**Mark West** '07 Pinot Noir California

**Rock Rabbit** '06 Syrah Central Coast

Well Cocktails 6.00

**Seagram's Vodka**

**Castillo Rum**

**Pepe Lopez Tequila**

**Early Times**

**Seagram's Gin**

BEER 4.00

**Sam Adam's Lager**

**Blue Moon**

**Summit Pale Ale**

**Michelob Golden Light**

**Sierra Nevada**

Flights 10.50

**California Sparkling** sparkling wine is the finest way to begin a meal...Ever  
Kenwood Yulupa NV | Domaine Chandon Rosé NV | Scharffenberger Brut NV

**Sassy Chardonnay** delight in the comparison of the beauty of Chardonnay  
Mer Soleil '06 Silver Unoaked | Hess '07 Monterey | Merryvale '06 Starmont

**Beautiful Blends** enjoy summer in a glass, combined three different ways  
Pine Ridge '08 Chenin Blanc/Viognier | Valley of the Moon '07  
Rosato di Sangiovese | Stephen Vincent '06 Crimson

