

Caprese Salad 4.00

Buratta cheese, vine ripe tomato, wild arugula

Iceberg Wedge Salad 4.00

Creamy blue cheese, crispy onion, smoked bacon

Garlic and Herb Fries 3.00

Hand-cut red potatoes, sage, rosemary, garlic

Crispy Calamari 7.00

Flash fried calamari, spicy chili cocktail sauce

Baja Fish Taco 2.00

pico de gallo, chipotle aioli, shredded cabbage

BBQ Beef Slider 2.00

fresh ground chuck, choice of blue cheese, smoked mozzarella, aged cheddar

Carnitas Taco 2.00

adobo marinated natural pork, chipotle aioli, pico de gallo

Kobe Corn Dogs 4.00

100% kobe beef, house made cornbread batter, spicy sweet mustard

BBQ Baby Back Ribs 4.00

niman ranch ribs, homemade bbq sauce, crispy onions

Chilled Classic Shrimp Cocktail 5.00

spicy chile cocktail sauce

Mac -n- Cheese 4.00

orecchiette pasta, creamy cheddar cheese, garlic bread crumbs

Grille Pizzette 7.00

Prosciutto, salami, roasted tomato, mozzarella cheese, basil

Napa Style olives 4.00

warm roasted olives, garlic, button mushroom

Blue Cheese Fritters 5.00

Piquant roasted golden pepper vinaigrette

Giant Cookie 4.00

chocolate chip, served warm

Napa Valley Grille 1 707.123.4567



COCKTAIL

- Blueberry Açai Martini** blueberry and Açai infused svedka vodka 9.50
Margarita classic pepe lopez margarita served on the rocks 7.00 | 24.00
Field Strawberry 'Rita herradura silver tequila, muddled strawberries 8.50
Grille Bloody Mary pepper infused belvedere, prawn, goat cheese olive 9.50
Vineyard Iced Tea bacardi peach rum, lemonade, cranberry juice, iced tea 8.50
Limon Drop bacardi limon rum, lemonade, sugared rim 7.75
Cranberry Orange Mojito 10 cane, cranberries, house squeezed oj, mint 9.50
American Sidecar woodford reserve, cointreau, lemon sour 9.75
Insert Your Local Creation identify spirit, brand and primary ingredients 9.50
Sangria our version crafted with napa valley cabernet sauvignon 6.00 | 21.00

GLASS

- Angeline '05** Gewürztraminer, Mendocino 8.00
Iron Horse Rosato di Sangiovese '06 Alexander Valley 8.00
Luna Pinot Grigio '06 Napa Valley 11.00
Bonterra '05 Chardonnay "Organically Grown" Mendocino 8.00
Jekel '05 Pinot Noir "Winemaker's Collection" Monterey 9.00
Beaulieu Vineyard '05 Merlot "Signet" Central Coast 8.00

FLIGHTS 10.50

- Pinot Transplants** MacMurry Pinot Gris | DiBruno Pinot Grigio | Luna Pinot Gris
Three Valley Chardonnays Lincourt '05 | Baileyan '05 | Stags' Leap '05
ABC Flight Rosenblum Viognier | Emmolo Sauvignon Blanc | Vinum Chenin Blanc
Rigorous Red Vina Syrah/Petit Sirah Blend | Michael David Zin | Truchard Syrah
The Noir Tour Coppola | Jekel "Winemaker's Collection" | Copain "L'automne"
Call me a Cab Avalon '05 | Truchard '05 | Ladera '05

BEER

- Samuel Smith's India Ale** Tadcaster, England 9.50
Napa Smith Brewery Amber Ale Napa, CA 10.50
Duvel Belgian Golden Ale Belgium 8.25
Bear Republic Racer 5 IPA Healdsburg, CA 5.50
Pilsner Urquell Pilsner Czech Republic 4.00
Blue Heron Pale Ale Mendocino County, CA 5.00

REFRESHMENTS 4.00

- Strawberry or Peach Lemonade**
Bundaberg Ginger Beer
Arnold Palmer

