



WINE BAR & BISTRO

Menu

Kitchen closes from 3pm-5pm

Snacks

Olives \$4.5

Five different types of olives in citrus-herb marinade served with mixed nuts.

Cheese \$15

Four of the finest cheeses! Ask a wine slinger about today's selection.

Charcuterie \$13.5

Artisan meats, pâté and salami served with cornichons, Dijon & whole grain mustards. Accompanied by sliced sourdough baguette.

Available after 5pm

Artichoke Dip \$10.5

Chopped artichoke hearts, garlic, roasted red pepper, Serrano ham, Manchego cheese and scallions are blended together to form this delicious warm snack.

Warm Goat Cheese \$12

Crusted Laura Chenel chèvre served on mixed greens with Roma tomato jam, fresh basil pesto and sourdough baguette chips.

Greens

Napa Market Salad \$7.5

Hand-picked seasonal baby greens dressed with a Dijon-honey emulsion and garnished with Laura Chenel chèvre & maple-herb roasted pecans.

Caesar Salad \$8.5

Hearts of romaine chopped then dressed with our house-made Caesar dressing and topped with shaved Parmigiano-Reggiano and focaccia crostini.

Heirloom Beet Salad \$9.5

Roasted red and Chiogga beets stacked high with fresh goat cheese and garnished with hand-picked arugula and maple-herb roasted pecans.

Hickory Smoked Salmon Salad \$11.5

House-smoked salmon on field greens with balsamic cipollini, hard-boiled egg, caperberries and dill aioli.

Grilled Skewers

Veggie \$2.5

Seasonal vegetables seasoned with sea salt, pepper and extra virgin olive oil.

Chicken \$3

Chicken breast marinated with garden herbs, chopped garlic and white wine.

Beef \$4.5

American Kobe flank steak marinated in our spicy soy-ginger marinade.

Seafood \$5

Tiger prawns marinated in our Cajun-citrus blend.

Sandwiches from Our Smoker & Grill

All sandwiches served with half-sour pickles and our house made "Q" sauces.

Pulled Pork \$7.0

Rub it, smoke it and pull it! Sounds easy but it takes approximately 12 hours, 25 pounds of hickory, 10 pounds of apple wood, 20 pounds of mesquite and a whole lotta love. Wine Country comfort food at its finest!

American Kobe Brisket \$8.5

Smoked over hickory, mesquite and cabernet barrel staves, then sliced and warmed in our sweet chipotle "Q" sauce and topped with Cabot white cheddar. Served on a Napa's own ABC bakery's jalapeño-cheddar bun.

Bounty Hunter Sliders \$11.5

Two delicious bite size burgers. The first, ground wild boar topped with apple-onion marmalade, and the second, ground lamb topped with mango chutney. Served with a petite arugula salad.

Available after 5pm

Beer Can Chicken \$24

This dish has many different names, but most just call it "Delicious"! Local organic free range chickens, Cajun-inspired rub and some BBQ magic is all it takes. Served with two small green salads and bread.

Bounty Hunter Ribs \$13 / \$24

A Combination of Mesquite, Hickory, Cabernet barrel staves and 6 hours in our custom built smoker are what separate our ribs from the rest. Served with sides of our "Q" sauces.

Sides

Side green salad \$3

Chopped Caesar salad \$4

Potato salad \$3.5

Cole slaw \$3

Jalapeño cheddar cornbread \$2

BBQ Sauces .25/ea.

Red "Q"

Yellow "Q"

Chipotle "Q"

Sweets

Little Chocolates \$3.5

Two petite molten chocolate cakes dusted with powdered sugar and paired with seasonal fruit.

Rustic Huckleberry Bread Pudding \$6

Torn sourdough, sugar, spice and everything nice served warm with whipped cream and a cassis port sauce.

Available after 5pm

Crème Brûlée \$7.5

A duo of seasonal crème brûlées. Ask your server for today's selection.

Chef's Whims

The name says it all! Ask your wine slinger for today's creations from the kitchen.

Chef Bradley Huffman

"Because basically, people just want great stuff" ®