

Specials

SMOKED SALMON DIP

Served chilled. House-made, fresh dill, lemon zest, flatbreads.
GFO \$13.9

LEMON-HORSERADISH NY STRIP*

12 oz. USDA Choice Braveheart Black Angus Beef®, horseradish cream. Garlic whipped potatoes and grilled asparagus. GF
\$36.9

DYNAMITE SALMON*

Certified sustainable. House-made spicy aioli. Garlic whipped potatoes and steamed broccoli. GF \$27.9
• A signature NAPA Kitchen and Wine featured dish. •

SEASONAL CATCH: ROCKFISH

Certified sustainable. Choice of topping and two house-made sides. GF \$32.9

BEYOND BOLOGNESE

Plant-based Beyond beef®, garlic, red onion, spinach, fettuccine tossed in a tomato sauce, basil. GFO V+ \$22.9

MILE-HIGH PEANUT BUTTER BLAST

Chocolate cake filled with creamy peanut butter mousse drizzled with caramel sauce. V \$11.9

PINK SANGRIA

White wine, prickly pear, fresh juices. \$10

*Foods are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any allergies or intolerances. **All fried items assume cross-contamination with some or all of the following allergens: sesame, dairy, poultry, fish, and shellfish.