

Salmon Slider 3.50 each
tomato, arugula, lemon aioli

Beef Slider 3.50 each
caramelized onions, mayonnaise
choice of: cheddar, blue or provolone cheese

Roasted Mushroom Gnocchi 9.00
white truffle oil, thyme, parmesan

Artichoke & Spinach Dip 7.00
toasted baguette

Sweet Potato Fries 3.50

PEI Mussels 7.50
garlic, smoked tomato broth, grilled ciabatta

Crispy Calamari 8.50
citrus cocktail sauce

Walleye Wild Rice Cakes (2) 8.00
cabbage and carrot slaw, cilantro aioli

Grilled Vegetable Platter EVOO, balsamic 5.50 | 13.00

Harvest Platter 11.00
four chef selected charcuterie items, basque olives, nuts,
mostarda

SALADS 6.00

Field Greens charred tomato vinaigrette, cucumber, red onion,
parmesan

Frisée Salad pickled red onion, bacon, blue cheese dressing,
walnut spread

Napa Valley Caesar hearts of romaine, smoked lake trout
dressing, olive crostini, shaved parmesan

Spinach Salad warm pancetta dressing, hard boiled egg, red
onion, croutons

Roasted Beet Salad quinoa, curry vinaigrette, feta cheese,
mixed lettuces

Wheat Berry Salad arugula, dried cranberry, sherry
vinaigrette, duck liver mousse

Artisan Cheese mostarda, nuts, crostini 3.00 each
Maytag Blue Cheese, cow's milk
Sartori BellaVitano Gold, cow's milk
Cypress Grove Lamb Chopper, sheep's milk
Double Cream Brie, pasturized cow's milk
Stickney Hills Chevre, goat's milk

Napa Valley Grille | 952.858.9934

Executive Chef Keven Kvalsten | General Manager Kelle
Korbel

NAPA VALLEY SIGNATURE COCKTAILS 8.50

Port of Tequila el jimador tequila, ruby port, simple syrup,
fresh mint leaves, fresh lime

Blackberry Mojito 10 cane rum, fresh blackberries, mint, simple
syrup

Rye Knot rittenhouse 100 rye, amaretto di sarrono, carpano
antica sweet vermouth, orange bitters

Ginger & Beer tito's handmade vodka, domaine de canton ginger
liqueur, orange bitters, ginger beer

Parisian Blackberry belvedere, fresh blackberries, lemon juice,
st. germaine, sprite & simple syrup

New Classic Cocktail sailor jerry spiced rum, st. elizabeth's
allspice dram liqueur, orange bitters, simple syrup

Blonde Cosmo seagrams vodka, triple sec, lime juice, white
cranberry juice

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

Pama Kiss Martini pama liqueur, seagrams vodka, apple pucker,
cranberry juice

GLASS 6.00

Kenwood Yulupa Sparkling NV

Forestville '10 Riesling, California

Rodney Strong '11 Sauvignon Blanc "*Charlottes Home*", Sonoma
County

Blackstone '10 Pinot Grigio, Monterey

Sycamore Lane '10 Chardonnay, California

Mark West '10 Pinot Noir, California

Sycamore Lane '10 Merlot, California

Valley of the Moon '09 Syrah, Sonoma County

Four Vines '09 Zinfandel, Old Vine Cuvée, California

Sycamore Lane '10 Cabernet, California

WELL COCKTAILS 5.00

DRAFT BEER 4.50

Blue Moon Belgian Ale

Sam Adams Boston Lager

Bass Ale

Michelob Golden Light

Summit Pale Ale

Sierra Nevada

Guinness

Finnegan's Irish Amber

Stella Artois

FLIGHTS 12.00

California Sparkling sparkling wine is the finest way to begin a
meal...Ever

Kenwood Yulupa NV | Domaine Chandon Rosé NV |
Scharffenberger Brut NV

Wonderful Whites spring into summer with these crisp, refreshing wines
Honig '11 Sauvignon Blanc | 3 Pears '11 Pinot Gris | Robert Hall '09 Viognier

Beautiful Blends enjoy love in a glass, combined three different ways
Conundrum '10 White Blend | Ménage à Trois '10 White Blend | Pine Ridge '11 Chenin Blanc/Viognier

Francis Ford Coppola ~ The Diamond Label Series taste the pride of Coppola
Claret '10 Black Label Diamond | Malbec '10 Celestial Blue Label Diamond | Petite Sirah '09 Plum Label Diamond