

KICK OFF STARTERS

- SPICY MIXED NUTS / 4
- GLAZED BACON / 8
- BLISTERED SHISHITO PEPPERS, LEMON AIOLI / 8
- MARINATED OLIVES / 6
- VEGGIE TOTS / 7

APPETIZERS

- NACHOS / 12
- HOUSEMADE CORN TORTILLA CHIPS, SMOTHERED IN CHEESE SAUCE, BEANS, SPICY CREMA, PICKLED JALAPENOS, GUACAMOLE CHICKEN OR BEEF / +3
- HOT WINGS / 12
- BONE IN OR BONELESS, BUFFALO OR TERIYAKI SAUCE

- DEVEILED EGGS / 8
- BACON AND PARMESAN

- GLAZED SAUSAGE / 10
- BLACKBERRY GLAZE, SERVED WITH MUSTARD TRIO

- GRILLED SHRIMP COCKTAIL / 15
- GRILLED JUMBO GULF SHRIMP, HOUSE-MADE COCKTAIL SAUCE, CHARRED PICO DE GALLO

- SALMON TOAST / 11
- VELVETY SALMON SPREAD ON SOURDOUGH

- HUMMUS TRIO / 12
- CRUDITE, HOUSEMADE FLATBREAD

SOUPS

- CHEF'S CHILI / 14
- TOPPED WITH TILLAMOOK CHEDDAR CHEESE, RED ONION, AND SOUR CREAM. SERVED WITH CORNBREAD SLAB

- ROASTED TOMATO SOUP / 14
- SERVED WITH GRILLED CHEESE

- SOUP OF THE DAY / 8

SALADS

- CAESAR SALAD / 7 & 12
- CHOPPED ROMAINE HEARTS TOSSED WITH GARLIC CROUTONS, REGGIANO PARMESAN

- ICEBERG WEDGE / 12
- CHERRY TOMATOES, APPLEWOOD BACON, PT. REYES BLUE CHEESE DRESSING, FRIED & PICKLED SHALLOTS

- KALE SALAD / 9 & 14
- APPLES, CROUTONS, PARMESAN, WALNUTS, BALSAMIC VINAIGRETTE

- CHILLED ASPARAGUS SALAD / 14
- HOUSE-PULLED MOZZARELLA, ARUGULA, CHERRY TOMATOES, GREEN GODDESS DRESSING

- PANZANELLA SALAD / 9 & 14
- LOCALLY GROWN TOMATOES, BROWN BUTTER CROUTONS, SHERRY VINAIGRETTE, CUCUMBERS, PARMESAN

LIGHT FARE

- SEARED AHI WITH
- COLD SOBA NOODLES / 16
- BUCKWHEAT NOODLES, AVOCADO, RED BELL PEPPER, CUCUMBER, THAI GINGER DRESSING

- VEGETABLE LASAGNE / 14
- GRILLED VEGETABLES, THREE CHEESES, MARINARA

- CAULIFLOWER STEAK / 12
- CAULIFLOWER PUREE, PESTO, PARMESAN BREAD CRUMBS

- KING TRUMPET MUSHROOMS / 14
- BBQ MUSHROOMS, CREAMED CORN, SEASONAL VEGETABLES

N A P A S P O R T



D I N E + D R I N K

ENTREES

NAPASPORT BURGER / 16
PRIME BEEF GROUND IN HOUSE,
NAPASPORT POTATO BUN, TOMATO, LETTUCE,
HOUSE-MADE PICKLES, SERVED WITH FRIES
CHOICE OF BACON, AVOCADO, EGG / +2
CHOICE OF CHEDDAR, SWISS, PEPPER JACK,
BLUE CHEESE / +1

BEYOND BURGER / 16
MODEL BAKERY BUN, THE FIRST 100% PLANT BASED
BURGER, NO SOY, GLUTEN OR GMO.
20 GRAMS OF PROTEIN
VEGAN MOZZARELLA / +1

SALMON BURGER / 16
NAPA CABBAGE SLAW, PICKLES, LEMON AIOLI

BBQ RIBS / 22
ST LOUIS PORK RIBS, CALABRIAN CHILI GRILLED
CORN COB, POTATO SALAD

DOUBLE CUT PORK CHOP / 24
DUROC PORK, BRINED 24 HOURS, CRISPY POTATOES,
POLE BEAN RAGU, MUSTARD SAUCE

ROASTED WHOLE CHICKEN / 35
SLOW ROASTED WHOLE BONELESS CHICKEN, STUFFED
WITH MUSHROOMS, SPINACH, AND PARMESAN

FRIED CHICKEN / 20
CRISPY HOME FRIED HALF CHICKEN,
RED CABBAGE SLAW

SEASONAL FISH / 20

SIDES

BACON BRUSSEL SPROUTS / 8 & 15
ONION STRAWS / 5 & 9
FRENCH FRIES / 5 & 9
CHILLED CORN & AVOCADO SALAD / 6 & 12
GARLIC MASHED POTATOES / 5 & 9
WHITE CHEDDAR MAC N CHEESE / 8
ADD LOBSTER / +5
FULLY LOADED BAKED POTATO / 8

STEAKS

HOUSE CUT CERTIFIED ANGUS BEEF® STEAKS.
AVAILABLE BY THE OUNCE AND CUT TO ORDER.

NEW YORK STRIP 14oz / 39
\$3 PER ADDITIONAL OZ

FILET MIGNON 8oz / 37
\$5 PER ADDITIONAL OZ

RIBEYE 14oz / 39
\$3 PER ADDITIONAL OZ

FLAT IRON 6oz / 30
\$4 PER ADDITIONAL OZ

PRIME RIB* 14oz / 39
\$3 PER ADDITIONAL OZ
*AVAILABLE FRIDAY-SUNDAY ONLY

SAUCES

BEARNAISE
CLARIFIED BUTTER, EMULSIFIED IN EGG YOLKS
AND WHITE WINE VINEGAR AND FLAVORED WITH
HERBS. SHALLOT, CHERVIL, PEPPERCORN AND
TARRAGON.

BRANDY PEPPERCORN
A SLIGHTLY SPICY SAUCE MADE FROM BRINED
GREEN PEPPERCORNS AND CREAM

MUSHROOM SAUCE
MINCED PORTABELLO MUSHROOMS,
SHALLOTS & CREAM

RED WINE SAUCE
A RICH SAUCE MADE FROM REDUCED CABERNET,
FINISHED WITH BUTTER

N A P A S P O R T



D I N E + D R I N K

