

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

- DEVILED 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 & NOODLES

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

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

FLATBREADS

- MARGHERITA FLATBREAD / 12
- MARINARA, HOUSE PULLED MOZZARELLA, BASIL, TOMATOES

- MUSHROOM FLATBREAD / 12
- BACON, MOZZARELLA, ASPARAGUS, ARUGULA

SIDES

- ONION STRAWS / 5 & 9
- FRENCH FRIES / 5 & 9
- CHILLED CORN & AVOCADO SALAD / 6 & 12
- RED CABBAGE SLAW / 4 & 8

BURGERS

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

SALMON BURGER / 16
NAPA CABBAGE SLAW, PICKLES, LEMON AIOLI,
SERVED WITH FRIES

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

SANDWICHES

PULLED PORK SANDWICH / 15
NAPASPORT POTATO BUN, BLACKBERRY CHIPOTLE PORK,
RED CABBAGE SLAW, SERVED WITH FRIES

FRENCH DIP / 15
BOUCHON BAKERY BUN, THIN SHAVED SIRLOIN,
CAMELIZED ONION, HORSERADISH, AU JUS,
SERVED WITH FRIES

PHILLY CHEESESTEAK / 15
BOUCHON BAKERY BUN, THIN SHAVED SIRLOIN,
PROVOLONE, CAMELIZED PEPPERS, ONIONS & GARLIC,
SERVED WITH FRIES

CHICKEN AND BISCUITS / 16
FRIED CHICKEN BREAST, SAUSAGE GRAVY, FRIED EGG

BLTA / 15
APPLEWOOD SMOKED BACON, ICEBERG LETTUCE,
TOMATOES, AVOCADO, CHIPOTLE AIOLI, SOURDOUGH,
SERVED WITH FRIES

STEAKS

HAND CUT STEAKS AVAILABLE BY THE OUNCE AND
CUT TO ORDER, CERTIFIED OMAHA BEEF

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

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

RIBEYE 14oz / 39
MINIMUM 14 OUNCES, \$3 PER ADDITIONAL OZ

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

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

SAUCES

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

