

# napa flats

wood-fired kitchen

## STARTERS

★ **Palo Alto Dip** · 10  
Sun-dried tomatoes, artichokes, and green onions blended with ricotta and cream cheese.  
Sub Gluten-Free Bread · 2

**Guacamole** · 9  
Fresh, hand-pressed Hass avocados. Served with corn tortilla chips.

**Sesame Crusted Tuna**<sup>GF</sup> · 12  
Sushi-grade tuna crusted in sesame seeds. Accompanied by fresh avocado, wasabi, soy and ginger Asian sauce.

★ **Calamari** · 13  
Polenta-coated fried calamari and zucchini.

**Chonburi Shrimp** · 13  
Six spicy fried shrimp served over Napa slaw.

**Wood-Fired Avocado**<sup>GF</sup> · 10  
Grilled Hass avocado filled with chimichurri sauce on top of a bed of sweet corn salsa.

**Hummus** · 9  
Homemade, topped with feta, kalamata olives, and garlic oil.  
Sub Gluten-Free Bread · 2

**Mediterranean Plate** · 13  
Tzatziki, tabbouleh, tapenade, and hummus of the day. Served with warm flat bread and fresh veggies.

**Tomato Burrata** · 12  
Fresh, creamy burrata served on a bed of fresh campari, heirloom grape tomatoes, and pistachio pesto. Topped with EVOO, balsamic glaze, and fresh basil.

**Crispy Brussels**<sup>GF</sup> · 9  
Flash-fried brussels with balsamic glaze and our homemade candied pecans and apples.

## WOOD-FIRED STEAKS & GRILL

*Steaks served with an Argentine-style Chimichurri sauce. Premium Brazeheart Angus Beef.*

**Costa Rican White Fish**<sup>GF</sup> · 19  
Rainforest-raised and served over sautéed zucchini, red peppers, mushrooms, spinach, and topped with a creamy Alfredo sauce.

**Redfish Tropicale** · 25  
Redfish with sliced avocado, tomato, and seasoned rice with a roasted corn salsa, drizzled with cilantro citrus vinaigrette.

**Filet Kabob**<sup>\*GF</sup> · 19  
Skewered tenderloin grilled with zucchini, red onion, and red pepper. Served with garlic mashed potatoes and roasted green beans.

**Filet**<sup>\*GF</sup> · 30  
7 oz. filet served with garlic mashed potatoes and roasted green beans.

**Chicken Sonoma** · 17  
All-natural chicken, artichoke, sun-dried tomatoes, green onions, and goat cheese with a lemon-wine butter sauce. Served with sautéed veggies and pasta with suga rosa sauce.

★ **Grilled Salmon**<sup>GF</sup> · 22  
Sustainable Verlasso salmon filet grilled with a roasted tomato and garlic sauce, topped with a balsamic glaze. Served with fresh veggies.

★ **Citrus Chicken**<sup>GF</sup> · 21  
All-natural, frenched breast of chicken, pan-seared and finished in our wood-burning oven. Topped with a lemon white wine butter sauce. Served with sautéed spinach and mashed potatoes.

**Lamb Chops**<sup>GF</sup> · 27  
Free-range, New Zealand Premium lamb chops with a Cabernet reduction sauce. Served with garlic mashed potatoes and asparagus.

**Rib-Eye**<sup>\*GF</sup> · 31  
12 oz. rib-eye served with garlic mashed potatoes and roasted green beans.

### ADD-ONS

Cup of Soup · 3

Small Salad · 4

## BIG SALADS

★ **Arugula Beet Salad** · 14  
Arugula, beets, mandarin oranges, pears, red onions, toasted pecans, and goat cheese with a red wine vinaigrette.

**Chopped Baby Kale Salad**<sup>GF</sup> · 14  
A refreshing blend of dried cranberries, green apples, roasted almonds, oven-roasted tomatoes, feta cheese, and baby kale tossed in our house balsamic vinaigrette.

**Chicken & Apple Chopped Salad**<sup>GF</sup> · 15  
A blend of chopped romaine, red onion, Granny Smith apples, bleu cheese, toasted almonds, candied bacon, and cranberries tossed in our apple cider vinaigrette.

**Grilled Filet & Asparagus Salad** · 18  
Black Angus filet and grilled asparagus, hard-boiled egg, carrots, tomatoes, green onions, and bleu cheese crumbles with our homemade bleu cheese dressing.

**Ahi & Avocado Salad**<sup>GF</sup> · 18  
Seared Ahi tuna and fresh avocado over a bed of spring mix with red and yellow peppers, finished with our homemade ponzu sauce.

★ **California Cobb Salad**<sup>GF</sup> · 16  
Mixed greens with avocado, bacon, hard-boiled egg, tomato, bleu cheese crumbles, and all-natural grilled chicken with your choice of dressing.

### HOMEMADE DRESSINGS

Ranch · Caesar · Creamy Parmesan · Balsamic Vinaigrette · Bleu Cheese  
Red Wine Vinaigrette · Cilantro Lime Vinaigrette · Apple Cider Vinaigrette · Ponzu · Lemonette

## SOUPS

**Soup of the Day** · 6  
Ask your server for details about our homemade soup selections.

**Tomato Bisque** · 6  
Creamy tomato bisque.

### ADD-ONS

**Chicken Breast** (5 oz.) · 5

**Salmon** (5 oz.) · 6

**Grilled Shrimp** (5 pcs.) · 7

**Beef Tenderloin** (4 oz.) · 8

**Ahi Tuna** (6 pcs.) · 6

**Grilled Asparagus** · 4

**Cup of Soup** · 3

**Small Salad** · 4

*\*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may contain harmful bacteria which may increase your risk of food-borne illness, especially if you have certain medical conditions. · GF = Gluten-Free ★ = Customer Favorite*

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## WOOD-FIRED PIZZA

*Enjoy the wholesome taste of fresh-ground flour from King Arthur Flour, America's oldest flour company. Our pizzas are fire-baked in an all-wood burning oven, using homemade, hand-stretched dough, crystal clear spring water, and the finest ingredients.*

### Cheese · 14

Tomato sauce, mozzarella, hand-grated Parmigiano, and fontina.

### Pepperoni · 17

Tomato sauce, mozzarella, Parmigiano, and pepperoni.

### Truffle & Date · 18

Prosciutto, dates, fontina, mozzarella, red onions, and white truffle oil.

### ★ Margherita · 17

Tomato sauce, homemade mozzarella, fresh basil, and oven-roasted cherry tomatoes.

### Prosciutto Arugula · 17

Fontina, mozzarella, prosciutto, and baby arugula in lemonette with shaved Parmigiano.

### Mush N' Spin · 17

Mushroom, spinach, caramelized onion, whipped ricotta, mozzarella, and fried brussels sprout leaves garnished with white truffle oil.

### Brazos BBQ Chicken · 18

All-natural chicken, homemade BBQ sauce, tomato sauce, mozzarella, Parmigiano, red onions, and garnished with cilantro.

### Carnivore · 19

Tomato sauce, mozzarella, Parmigiano, sausage, meatballs, pepperoni, red peppers, and prosciutto.

### ADD-ONS

Gluten-Free Pizza Dough · 3

## PASTAS

### Spaghetti & Meatballs · 15

Spaghetti with marinara sauce and three homemade brisket and pork meatballs blended with fresh herbs topped with Parmigiano.

### Poblano Mac N' Cheese · 16

Rotini macaroni baked in a creamy, roasted poblano cheese sauce and topped with toasted bread crumbs.  
Add Chicken · 4

### Chicken Alfredo · 18

Grilled chicken tossed in our creamy, homemade Alfredo sauce and served over a bed of fettuccine.

### Wood-Fired Shrimp Alfredo · 18

Grilled shrimp sautéed in our homemade Alfredo sauce served over fettuccine noodles and corn salsa.

### Chicken Parmesan · 18

Fresh-baked chicken breast, flash-fried and topped with marinara, mozzarella, and Parmigiana. Served with a side of pasta.

### Spinach & Kale Ravioli · 18

Ravioli stuffed with spinach, kale, ricotta, and mozzarella with mushrooms and shallots in a white wine cream sauce.

### ★ Tony's Bow Tie · 19

All-natural, wood-fired grilled chicken, sun-dried tomatoes, prosciutto, peas, and red onions sautéed in Alfredo sauce.

### Zucchini Primavera<sup>GF</sup> · 16

Fresh-cut zucchini noodles with peas, mushrooms, asparagus, sun-dried tomatoes, garlic, and red onions in a marinara sauce.

### Gnocchi · 17

Fresh-made potato gnocchi topped with our tomato vodka sauce and fresh basil.

### ADD-ONS

Cup of Soup · 3    Small Salad · 4    Gluten-Free Pasta · 3

## SANDWICHES & FLATS

*All sandwiches and flats served with homemade chips. · Substitute French Fries · 2*

### Bakersfield Cheddar Burger\* · 14

All-brisket, all-natural, grass-fed Angus burger topped with cheddar cheese, lettuce, tomato, red onion, and aioli.  
Add Bacon · 2

### Guacamole Burger\* · 14

Topped with our homemade guacamole, lettuce, and tomato.

### Impossible Burger · 15

Award-winning veggie burger served with lettuce, tomato, pickles, and our homemade aioli.

### Meatball Hoagie · 13

Homemade brisket and pork meatballs blended with fresh herbs over marinara, Parmigiano and melted provolone.

### Lamb Flat · 14

Grilled, shaved lamb on toasted flat bread with romaine, tomato, red onion, and yogurt sauce.

### Chicken Flat · 13

All-natural, grilled chicken with romaine, tomato, red onion, and yogurt sauce.

### Steak Flat · 15

Served with sautéed onions and mushrooms with Chimayo spread, romaine, sliced tomatoes, and homemade mozzarella.

### ADD-ONS

Cup of Soup · 3    Small Salad · 4

## SIDES

House, Caesar, or Creamy Parmesan Salad · 6    Salad with Entrée · 4    Basket of Parmesan Fries · 4    Green Beans · 4

Spinach & Kale · 4    Garlic Mashed Potatoes · 4    Brussels Sprouts · 5    Poblano Mac N' Cheese · 6

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