

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^{GF} · 12
Sushi-grade tuna crusted in sesame seeds. Accompanied by fresh avocado, wasabi, soy and ginger Asian sauce.

★ **Calamari** · 12
Polenta-coated fried calamari and zucchini.

Chonburi Shrimp · 12
Six spicy fried shrimp served over Napa slaw.

Wood-Fired Avocado^{GF} · 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^{GF} · 9
Flash-fried brussels with balsamic glaze and our homemade candied pecans and apples.

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

Impossible Burger · 15
Award-winning veggie burger served with lettuce, tomato, pickles, and our homemade aioli.

Lamb Flat · 14
Grilled, shaved lamb on toasted flat bread with romaine, tomato, red onion, and yogurt sauce.

Steak Flat · 15
Served with sautéed onions and mushrooms with Chimayo spread, romaine, sliced tomatoes, and fresh mozzarella.

Meatball Hoagie · 13
Homemade brisket and pork meatballs blended with fresh herbs over marinara, Parmigiano and melted provolone.

Guacamole Burger* · 14
Topped with our homemade guacamole, lettuce, and tomato.

Chicken Flat · 13
All-natural, grilled chicken with romaine, tomato, red onion, and yogurt sauce.

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^{GF} · 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^{GF} · 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^{GF} · 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**^{GF} · 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.

Pizzas come in two sizes: 8" or 12"

Cheese · 10 / 14

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

Pepperoni · 11 / 17

Tomato sauce, mozzarella, Parmigiano, and pepperoni.

Truffle & Date · 11 / 17

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

★ Margherita · 11 / 17

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

Prosciutto Arugula · 11 / 17

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

Mush N' Spin · 11 / 17

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

Brazos BBQ Chicken · 11 / 18

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

Carnivore · 13 / 19

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

ADD-ONS

Gluten-Free Pizza Dough · 3

PASTAS

Spaghetti & Meatballs · 13

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

Poblano Mac N' Cheese · 14

Rotini macaroni baked in a creamy, roasted poblano cheese sauce and topped with toasted bread crumbs.
Add Chicken · 3

Chicken Alfredo · 17

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 · 15

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

★ Tony's Bow Tie · 18

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

Zucchini Primavera^{GF} · 14

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

WOOD-FIRED MAINS

★ Grilled Salmon^{GF} · 17

Sustainable Verlasso salmon filet grilled with a roasted tomato and garlic sauce, topped with a balsamic glaze. Served with fresh veggies.

Chicken Sonoma · 15

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.

Filet Kabob^{*GF} · 17

Skewered tenderloin grilled with zucchini, red onion, and red pepper. Served with french fries and green beans.

Coronado Tacos · 12

Two grilled whitefish tacos with Napa slaw, avocado, and corn relish. Served with guacamole and chips.

Costa Rican White Fish^{GF} · 17

Rainforest-raised and served over sautéed zucchini, red peppers, mushrooms, spinach, and topped with a creamy Alfredo sauce.

Wood-Fired Shrimp Alfredo · 18

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

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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Lunch Menu