

napa flats

wood-fired kitchen

STARTERS

Palo Alto Dip • 12

Sun-dried tomatoes, artichokes, and green onions blended with ricotta and cream cheese. Served with ciabatta bread.

Sub Gluten-Free Bread • 2

Chonburi Shrimp • 14

Eight spicy fried shrimp served over Napa slaw.

Tomato & Burrata • 12

Heirloom grape tomatoes with burrata, fresh basil, almond pesto, garlic olive oil, balsamic reduction, and crostinis.

Add Prosciutto • 3

Napa Queso^{GF} • 10

A homemade blend of roasted corn, melted cheese, and cream. Topped with our corn salsa.

Korean Ribs • 13

5 pork ribs with a unique crispiness, coated with a spicy Korean BBQ sauce, sesame seeds, and green onions.

Calamari • 14

Polenta-coated fried calamari and zucchini.

Garlic Hummus • 10

Roasted garlic hummus topped with feta cheese and kalamata olives. Served with flat bread, carrots, and cucumbers.

Sub Gluten-Free Bread • 2

Crispy Brussels^{GF} • 11

Flash-fried brussels with balsamic glaze and our homemade candied pecans and apples, topped with parmesan cheese.

BIG SALADS

Arugula Beet Salad^{GF} • 15

Arugula, beets, mandarin oranges, pears, red onions, toasted pecans, and goat cheese with a red wine vinaigrette.

California Cobb Salad^{GF} • 18

Mixed greens with avocado, bacon, hard-boiled egg, tomato, bleu cheese crumbles, and all-natural grilled chicken with your choice of dressing.

Ahi & Avocado Salad • 20

Seared Ahi tuna and fresh avocado over a bed of spring mix with red and yellow peppers, finished with our homemade ponzu sauce and lemonette.

Grilled Chicken Caesar • 16

All-natural grilled chicken breast on top of a large traditional Caesar salad with croutons and parmesan cheese.

DRESSINGS

Ranch • Caesar • Balsamic Vinaigrette • Bleu Cheese
Red Wine Vinaigrette • Honey Mustard • Lemonette

WOOD-FIRED STEAKS & GRILL

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

Chicken Sonoma^{GF} • 21

All-natural chicken with sautéed artichoke, green onions, and sun-dried tomatoes under a spread of goat cheese and lemon white wine butter sauce. Served with mixed vegetables.

Bayou Chicken • 22

Lightly fried chicken breast served on a bed of rice, topped with a slightly spicy creamy crawfish, shrimp, mushroom, green onion, and andouille sauce.

Filet Kabob^{*GF} • 22

Skewered tenderloin grilled with zucchini, red onion, and red pepper. Served with garlic mashed potatoes and green beans.

Costa Rican White Fish^{GF} • 19

Rainforest-raised tilapia served with mixed vegetables. Topped with a creamy Alfredo sauce.

Rib-Eye^{*GF} • 33

12 oz. rib-eye served with garlic mashed potatoes and green beans.

Add 6 Grilled Shrimp • 8

Citrus Chicken^{GF} • 22

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.

Grilled Salmon^{GF} • 24

Sustainable salmon filet grilled with a roasted tomato and garlic sauce, topped with a balsamic glaze. Served with green beans and roasted potatoes.

Lamb Chops^{GF} • 30

Free-range, New Zealand Premium lamb chops with a Cabernet reduction sauce. Served with garlic mashed potatoes and asparagus.

Pecan Crusted Trout • 23

8 oz. butterflied trout filet, crusted with pecan breading, lightly fried with a lemon white wine butter sauce. Served with cilantro rice and green beans.

Filet^{*GF} • 33

7 oz. filet served with garlic mashed potatoes and green beans.

Add 6 Grilled Shrimp • 8

Prime Bone-In Pork Chop • 22

12 oz. prime bone-in pork chop, cooked to order. Topped with bacon/onion marmalade. Served with mashed potatoes and green beans.

SOUPS

Clam Chowder • Small 7 / Large 9

New England clam chowder.

French Onion Soup • 9

*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 foodborne illness, especially if you have certain medical conditions. • GF = Gluten-Free

20% GRATUITY ADDED TO PARTIES OF 10 OR MORE.

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WOOD-FIRED PIZZA

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.

Margherita • 17

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

Brazos BBQ Chicken • 19

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

Chicken Florentine • 19

Alfredo sauce, spinach, mozzarella, Italian shake, chicken, bacon, and artichoke hearts.

Fiesta Chicken & Street Corn Pizza • 19

Roasted corn, candied jalapeños, red onions, grilled chicken, ricotta, mozzarella, cilantro, and zesty sour cream.

Pepperoni • 16

Tomato sauce, mozzarella, Parmigiano, and pepperoni.

Truffle & Date • 17

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

Mush N' Spin • 17

Mushroom, spinach, caramelized onion, whipped ricotta, and mozzarella garnished with truffle oil.

Carnivore • 20

Tomato sauce, mozzarella, Parmigiano, Italian sausage, Canadian bacon, pepperoni, and bacon.

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 and topped with Parmigiano.

Zucchini Primavera^{GF} • 18

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

Spinach & Kale Ravioli • 18

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

Chicken Parmesan • 20

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

Tony's Bow Tie • 20

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

Creole Pasta • 21

Shrimp, crawfish, andouille sausage, mushrooms, and green onions tossed in an Alfredo tomato sauce with fettucine.

Chicken Pesto with Penne • 19

Creamy pesto sauce with sun-dried tomatoes, green onions, penne pasta, chicken, artichokes, and parmesan cheese.

ADD-ONS

Substitute Gluten-Free Pasta • 2

SANDWICHES & FLATS

All sandwiches and flats served with homemade chips.

Substitute French Fries • 1

Tillamook Cheddar Burger* • 14

All-brisket, all-natural, grass-fed Angus burger topped with Tillamook cheddar cheese, lettuce, tomato, red onion, pickle, and aioli.

Add Bacon • 2

Lamb Flat • 14

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

Ultimate Bacon Burger* • 15

All-brisket, all-natural, grass-fed Angus burger topped with Tillamook cheddar cheese, applewood smoked bacon, bacon jam, lettuce, tomato, pickle, and onion.

Chicken Flat • 14

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

Meatball Hoagie • 14

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

Steak Flat • 15

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

SIDES

Salad with Entrée • 5

House or Caesar Salad • 7

Basket of Fries • 6

Sweet Potato Fries • 6

Garlic Mashed Potatoes • 6

Green Beans • 6

Roasted Potatoes • 6

Spinach • 6

Brussels Sprouts • 6

Poblano Mac N' Cheese • 8

Asparagus • 6

Rice • 6

Mixed Vegetables • 6

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