

Menu

STARTERS

California Flatbread \$18

Local flat bread, sliced tomatoes, mix blend cheese, olive oil, mixed greens, lemon juice, salt & pepper

Fried Chicken Wings \$16

Buffalo spiced served with Celery & Carrot sticks, blue cheese dressing

Quesadilla \$14

Peppers, onions and blend of cheeses in a buttery flour tortilla. **Add chicken \$6 Steak \$6**

Roasted Cauliflower \$14

Olive oil, lemon juice, minced garlic, pepper flakes, Salt & Pepper. Served with Mango Chili sauce.

SALADS

Cobb Salad \$18

Napa Farmer's mixed greens, grilled chicken, bacon, tomato, cucumber, red onions, chopped eggs, crumble blue cheese.

Caesar Salad \$14

Crisp Romaine lettuce, shaved parmesan and herb croutons tossed in a classic Caesar dressing. **Add Chicken \$6 Salmon \$8**

SOUPS

Basil Tomato Soup \$12

Topped with herb croutons and micro greens.

Chicken Noodle Soup \$12

Tender Chicken, sweet carrots, and al dente heavy curly noodles in a rich flavorful chicken stock.

Broccoli white Cheddar cheese soup \$12

Broccoli florets in a rich, cheesy sauce with sharp cheddar and real light cream, seasoned with pinch of sea salt and white pepper.

SANDWICH & BURGER

California Grilled Chicken Sandwich \$18

Local Sourdough bread, grilled chicken, chipotle spread, provolone cheese, mixed greens, tomato, served with French fries or side Caesar.

NAPA Cheeseburger \$20

100% Angus beef patty, lettuce, fried onion, pickles, tomatoes, cheddar cheese, served with French fries or side Caesar.

Steak and Guacamole Wrap \$22

Flour tortilla filled with juicy steak, tomato, onions, guacamole, feta cheese and green mix, served with French fries.

LARGE PLATES

Tomato and Mushroom Orzo \$24

Creamy Orzo with mushrooms, diced tomatoes, bell peppers, fresh basil and garlic butter. Finished with a touch of parmesan cheese. **Add Chicken \$6 Salmon \$8**

Salmon \$26

Pan seared Salmon, topped with creole sauce, served with mashed potatoes and seasonal vegetables.

DESSERTS

Chocolate Lava Cake with Vanilla Ice Cream \$14

Churros with Ice Cream \$12

Vanilla Ice Cream (2 scoops) \$8

(*) Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, please inform your server of any allergies.

HOTEL INDIGO

CUPA

White Wine

Bonanza Chardonnay Napa California	G- \$10/B- \$30
Casa Lunardi Pinot Grigio Delle Venezie, Italy	\$10/\$30
Chamisal Chardonnay Paso Robles _ Columbia Washington	\$11/\$29
Frank Family, Vineyards Chardonnay Carneros	\$18/\$54
Grooner Grüner Veltliner Niederösterreich, Austria	\$14/\$42
Infamous Goose Sauvignon Blanc Marlborough, New Zealand	\$11/\$29

Red Wines

Bonanza Cabernet Sauvignon Napa California	G\$10B\$30
Bread & Butter, Merlot _ Napa California	\$13/\$39
Centine Tuscany Red Blend , Tuscany Italy	\$13/39
Cherries and Rainbows Red Blend	\$15/45
Lyric by Etude, Pinot Noir Monterey	\$14/\$42
Muriel Red Rioja, Spain	\$13/\$39

Rose

Daisy Hazy Orange Wine Columbia Valley, Washington ...	\$10/\$30
Daou, Rose _ Paso Robles California	\$13/\$39
Roseblood, Chateau D'estoubloin France	\$13/\$39

Bubbles - Sparkling

La Marca , Prosecco, Venetto Italy	\$13/39
Lunneta Rose, Prosecco	\$13\$39
Piper Sonoma brut Sonoma California	\$14\$42
Piper Sonoma Brut Rose, Sonoma California	\$14/\$42

Beer

Blue Moon	\$7
Corona	
Coors Light	
Elysian	
Heineken	
Lagunitas IPA	
Michelob Ultra	
Modelo	

Non- Alcoholic

Athletic (Mexican Style cooper)	\$7
Athletic Wave Hazy IPA	

Beyond Beer

Truly Wild Berry Seltzer	\$7
White Claw Black Cherry Seltzer	\$7
