

# BORREO RIDE THE RIVER WITH NAPA VALLEY PADDLE

## *Food and Wine Offerings*

*mediterranean grazing table | \$135. per person*

*alfresco lunch | \$155 per person*

*boxed lunch | \$155 per person (limited menu)*

- Available for groups of 12 or more -
- Includes a selection of Whetstone wines and a space reserved between 11am and 6pm -
- Hosted by a Whetstone team member who will share about the wines and the history of the building -

### **Please note:**

- Additional 22% admin/service charge and CA sales tax -
- Pricing valid thru 2026 -



## Itinerary

**10:00 AM** – Arrival Launch Location - China Point - 1st Street & Soscol Avenue

**10:30 AM** – Embark - Approximately 1 hour 45 minutes of paddle time

**12:15 PM** – Disembark at China Point

**12:35 PM** – Wine Country Reception

Enjoy lunch and wine tasting in the beautifully landscaped redwood grove and patio at the historic Borreo Building while lounging at café tables overlooking the Napa River.

**2:30 PM** – Departure

Experience Ride the River! Paddle the scenic Napa River through the revitalized downtown waterfront, the Oxbow District, and the forested northern reach before arriving at the confluence of Milliken Creek beneath a magnificent old-growth oak in the Oak Knoll AVA. This shaded riparian corridor offers a refreshing contrast to Napa's vineyards while showcasing a side of the valley that few visitors ever experience. The relaxed, neap tide will allow for a leisurely paddle back to the Borreo Building for lunch.

**For availability and pricing contact Drew - 707-200-5511**  
**drew@napavalleypaddle.com**

# Alfresco Menu

## MAINS

choose one to three  
(based on guest count)

### \*Organic Buttermilk Fried Chicken

brined, battered & cooked with fresh lemon, thyme

### Roasted Ancho Chicken

ancho chili spiced with fresh lemon, herbs

### Chili Shrimp a la Plancha

gulf shrimp, avocado tomatillo salsa

### Grilled Bavette Steak with Salsa Verde (+\$5pp)

bavette sirloin steak, lemon, sea salt, extra virgin olive oil

### Cedar Plank Ōra King Salmon (+\$10pp)

dijon, honey, arugula, lemon wedges

### \* Smoked Chicken Salad

arugula, spice-rubbed chicken, dried bing cherries, blue cheese, pistachios, apple vinaigrette

### \*Roast Beef Sandwich

creamy blue cheese spread, romaine, shaved fennel on a fresh roll

### \*Turkey Sandwich

smoked turkey breast, avocado, jalapeno jelly, Meyer lemon aioli, little gem lettuce on a fresh roll

### \*Mushroom Torta

roasted portobello mushrooms, avocado, pickled jalapeno, cilantro dressing on a fresh roll

## SIDES

choose one to three  
(based on guest count)

### Crispy Brussels Sprouts

brussels sprouts, pomegranate vinaigrette, pomegranate seeds, cotija cheese, mint

### Heirloom Farro Salad

farro, pistachios, carrot ribbons, feta cheese, golden raisins, cumin, mint

### Roasted Squash Trio (Fall and Winter)

### Marinated Delta Asparagus (Spring and Summer) (+\$5pp)

salsa verde, fresh herbs

### Southside Caesar Salad

hearts of romaine, creamy cilantro-anchovy dressing, cotija cheese, capers, radish, pepitas

### Seasonal Lettuces

preserved lemon vinaigrette, pecorino romano, toasted pepitas

### Whole Grain Mustard Potato Salad

Yukon gold potatoes, whole grain mustard

## ADD ONS

\$6pp each

### Buttermilk Biscuits

### Assorted Bite Sized Desserts

\*Boxed lunch option available for groups of 12 or more - includes a side salad and chocolate chip cookie\*

