

Boon Fly Cafe

4048 Sonoma Hwy Napa CA 94559 · +17072994875 · Updated: Jan 14, 2026

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SMALL PLATES 8

Boon Fly Donuts \$12.00

baker's dozen

Banana Bread \$12.00

lemon curd, berries

Organic Yogurt \$14.00

house-made granola, berries

Steel Cut Oats AVAILABLE OPTIONS

\$12.00

Add Fruit Compote: \$3.00

Add Berries or Fresh Fruit:

\$5.00

Avocado Toast \$17.00

pistachios, dried cranberries, microgreens, sourdough

Caesar Salad AVAILABLE OPTIONS

roasted red onions, chopped romaine, shaved parmesan, croutons

\$15.00

Add Chicken or Prawns: \$9.00

Boon Fly Chopped Salad AVAILABLE OPTIONS

garden greens, garbanzo beans, marcona almonds, tomato, red onion, olives, hard boiled egg, crystal's

\$16.00

buttermilk dressing

Add Fried Chicken: \$9.00

California Bagel \$20.00

mixed greens, lemon, fromage blanc, avocado, pickled red onion, smoked salmon, capers

MAINS 13

Boon Fly Egg White Scramble \$19.00

roasted tomatoes, avocado, cauliflower, caramelized squash, eggs

Triple Stack of Griddle Cakes \$18.00

vermont maple syrup, berries, fruit compote

Omelet \$21.00

add two items, choice of cheese, crispy hash browns, toast

Two Eggs Any Style \$20.00

crispy hash browns, toast, choice of meat

Green Eggs and Ham	\$22.00
poached farm fresh eggs, honey-cured ham, lemon-leek cream, crispy hash browns	
Boon Fly Benedict	\$21.00
sweet pea bake shop english muffin, thin sliced caggiano ham, poached eggs, jalapeño hollandaise, crispy hash browns	
Breakfast Burrito	\$20.00
flour tortilla, cheese blend, crispy hash browns, chorizo, scrambled eggs, sour cream, pico de gallo, covered with chipotle salsa	
Corned Beef Hash	\$22.00
house-made corned beef, crispy hash browns, spinach, grilled onions, poached eggs, jalapeño hollandaise	
B.L.T.	AVAILABLE OPTIONS
applewood smoked bacon, lettuce, tomato, mayonnaise, sourdough	
	\$18.00
	Add Egg (Each): \$3.00
Reuben Sandwich	\$22.00
corned beef, swiss cheese, napa smith brewery sauerkraut, thousand island dressing, rye bread	
Beer Battered Fish Tacos	\$20.00
corn tortillas, spicy slaw, lemon crème fraiche	
Boon Fly Chicken & Waffle	\$21.00
mary's free range chicken, malt waffle, maple syrup, whipped brown butter	
Akaushi Kobe Beef Burger	AVAILABLE OPTIONS
House-made brioche poppy seed bun, choice of fries or baby greens.	
Vegan beyond burger patty available upon request	Add Choice of Cheese, Avocado, Bacon, Mushrooms, Egg (Each):
	\$3.00

FLATBREADS 2

Ohlone Smoked Salmon	AVAILABLE OPTIONS
fromage blanc, red onion, parmesan, lemon crème fraiche	
	\$24.00
	Add Capers: \$2.00
Breakfast Flatbread	\$19.00
two over-easy eggs, applewood smoked bacon, caramelized onions, mozzarella	

SIDES 13

Applewood Smoked Bacon	\$8.00
Chicken Apple Sausage	\$8.00
Country Breakfast Sausage	\$8.00

Caggiano Ham	\$8.00
Smoked Salmon	\$8.00
Model Bakery Toast	\$4.00
Toasted Bagel, English Muffin	\$4.00
Two Eggs	\$8.00
One Donut	\$2.00
Crispy Fries	\$10.00
Sweet Potato Fries	\$12.00
Beer Battered Onion Rings	\$12.00
Hash Browns	\$8.00

COFFEE & TEA 5

Fresh Brewed Coffee	\$5.00
Espresso	\$5.00
Specialty Coffee Drinks	\$7.00
Juices	\$8.00
cranberry, grapefruit, orange, pineapple, tomato, apple	
Five Mountains Organic Tea	\$5.00

STARTERS 7

Fresh Buttermilk Biscuits	\$12.00
honey butter	
Wedge Salad	\$16.00
green goddess, pt. reyes blue cheese, bacon, cherry tomato	
Heirloom Tomato Quinoa Salad	\$16.00
sugar snap peas, watermelon radish, tahini lemon puree	
Caesar Salad	AVAILABLE OPTIONS
roasted red onions, chopped romaine, shaved parmesan, croutons	
Add Chicken or Prawns: \$9.00	
Butter Lettuce Salad	\$18.00
pickled beets, cucumber, feta, toasted sunflower seeds, white balsamic vinaigrette	
Warm Artichoke Dip	\$15.00
roasted poblano peppers, toasted pita chips	

Southern Fried Calamari	\$19.00
grilled lemon, chipotle aioli	

SWEET ENDINGS 7

Apple Crumble Pie	\$14.00
oat crumble, salted caramel sauce, whipped cream	

Burnt Cheesecake	\$24.00
mascarpone chantilly, seasonal jam, graham crackers	

Ice Cream Sandwich	\$13.00
almond/chocolate gluten-free cookie, coffee ice cream	

Butterscotch Custard	
rye streusel, whipped cream	

Six Boon Fly Donuts	\$10.00
chocolate dipping sauce	

Ice Cream Float	\$13.00
vanilla bean ice cream, root beer	

Ice Cream of the Day	\$8.00
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LIBATIONS 7

Crimson Ember	\$18.00
four roses bourbon, blackberry, lemon, cinnamon, cider	

Attaboy	\$18.00
beefeater, mommenpop blood orange, amaro nonino	

Tropical Twist	\$18.00
volcan blanco, passionfruit, tamarind, tajin rim	

Lavender Breeze	\$18.00
hennessey vs, lavender syrup, lemon, sugar rim	

Best Coffee Ever	\$18.00
absolut elyx, mr. black, baileys, double espresso	

'Quince'identally Carneros	\$18.00
beefeater, estate quinces, gifford papplemouse, lemon	

Chandon Garden Spritz	\$15.00
valencia orange, botanical liqueur, chandon sparkling	

ZERO PROOF 2

Na'Pertivo Spritz	\$12.00
martini & rossi vibrante apertivo, fever tree tonic water	
Seasonal Lemonade	\$8.00
local seasonal ingredients	

SPARKLING 4

Brut Rosé, Gerard Bertrand, Languedoc Roussillon, 2020	AVAILABLE OPTIONS
	Glass: \$15.00
	Carafe: \$45.00
	Bottle: \$60.00
Brut, Nicolas Feuillatte, Champagne, NV	AVAILABLE OPTIONS
	Glass: \$20.00
	Carafe: \$60.00
	Bottle: \$80.00
Blanc de Blancs, Schramsberg, Napa, 2019	AVAILABLE OPTIONS
	Glass: \$22.00
	Carafe: \$66.00
	Bottle: \$88.00
Brut, Veuve Clicquot, Reims, NV	AVAILABLE OPTIONS
	Glass: \$27.00
	Carafe: \$81.00
	Bottle: \$110.00

WHITE 3

Sauvignon Blanc, Tobias, Lexi's Estate, Mendocino	AVAILABLE OPTIONS
	Glass: \$16.00
	Carafe: \$48.00
	Bottle: \$64.00
Sauvignon Blanc, Cade, Napa Valley	AVAILABLE OPTIONS
	Glass: \$18.00
	Carafe: \$54.00
	Bottle: \$72.00
Chardonnay, ZD Winery, Carneros	AVAILABLE OPTIONS
	Glass: \$18.00
	Carafe: \$54.00
	Bottle: \$72.00

ROSÉ 2

Domaines Ott, By.Ott, Provence	AVAILABLE OPTIONS
	Glass: \$17.00
	Carafe: \$51.00
	Bottle: \$68.00

Sojourn, Rose of Pinot Noir, Sonoma	AVAILABLE OPTIONS
	Glass: \$14.00
	Carafe: \$42.00
	Bottle: \$56.00

RED 4

Pinot Noir, Admire by Dan Kosta, Sonoma Coast	AVAILABLE OPTIONS
	Glass: \$19.00
	Carafe: \$57.00
	Bottle: \$81.00

Pinot Noir, Scribe, Sonoma	AVAILABLE OPTIONS
	Glass: \$22.00
	Carafe: \$67.00
	Bottle: \$90.00

Red Blend, Eschol by Trefethen, Napa Valley	AVAILABLE OPTIONS
	Glass: \$17.00
	Carafe: \$51.00
	Bottle: \$68.00

Cabernet, Obsidian, Lake County	AVAILABLE OPTIONS
	Glass: \$20.00
	Carafe: \$60.00
	Bottle: \$80.00

CLASSICS 4

Classic or Seasonal Mimosa	\$14.00
Boon Fly's Spicy Bacon Bloody Mary	\$16.00
absolut elyx vodka, spices, tomato juice, bacon, celery salt	
Boon Fly Old Fashioned	\$18.00
buffalo trace, peychaud's bitters, orange, cherry, applewood smoked bacon	
Irish Coffee	\$18.00
jameson, baileys, mr. espresso coffee, whipped cream	

DRAFT BEER 8

Saison, Russian River Brewing, Robert, CA 5.9%	\$8.00
Hazy IPA, Original Pattern, Crescent Moon, Oakland, CA 7%	\$9.00

Lager, Dust Bowl, 'Taco Truck', Turlock, CA 4.7%	\$8.00
Cider, Golden State, 'Mighty Dry', Sebastopol, CA 7%	\$12.00
Brown Ale, Lost Coast Brewery, Downtown Brown, Eureka, CA 5.6%	\$8.00
IPA, Bear Republic 'Racer 5', Rohnert Park, CA 7.5%	\$8.00
IPA, Henhouse Brewing Co., Santa Rosa, CA 6.9%	\$8.00
Pilsner, Moonlight, 'Reality Czech', Napa Valley, CA	\$8.00

BOTTLED BEER 2

Lager, North Coast Brewing, Scrimshaw, Fort Brag 4.5%	\$8.00
IPA, Russian River, Pliny the Elder, Santa Rosa, CA 8%	\$12.00

BREAKFAST 5

IRISH OATMEAL	AVAILABLE OPTIONS
	\$6.00
	bananas or berries: \$1.00
ONE EGG	\$7.50
any style with bacon and toast	
BIRD'S NEST HASH BROWN	\$6.50
with one fried egg	
SILVER DOLLAR PANCAKES	AVAILABLE OPTIONS
	\$7.00
	bananas, or chocolate chips: \$1.00
WAFFLE	\$9.00
with berries	

LUNCH & DINNER 6

CHEESE PIZZA	\$8.00
ORECCHIETTE PASTA	\$8.00
with butter and parmesan cheese	
SOURDOUGH GRILLED CHEESE	\$8.00
with cheddar cheese; includes french fries, fruit, or seasonal vegetables	
OLD FASHIONED BEEF HOT DOG	\$8.00
includes french fries, fruit, or seasonal vegetables	
CHICKEN TENDERS	\$10.00
includes french fries, fruit, or seasonal vegetables	

ROOT BEER FLOAT

\$6.00

vanilla bean ice cream with root beer