Explore the Train

The majority of the cars on the Napa Valley Wine Train’s consist were built in 1915 by the Pullman Standard Company as first class coaches for the Northern Pacific Railway for use on their premiere trains, the North Coast Limited and the Northern Pacific Atlantic Express. They were the height of technological advancement for their time and were built entirely out of steel. An all steel car provided significant improvements in safety to rail travelers. Other amenities of the newly built cars included electric lights, steam heat, and arched windows. The steel cars, also known as heavyweights, were significantly heavier than their wood predecessors, which each weighed about 141,000 pounds or 70.5 tons, and were around 83 feet long.

In 1960, the Denver Rio Grande Western Railroad bought several of these Northern Pacific cars for its Ski Train service from Denver to Winter Park. They remained in service on the Denver Ski Train until they were purchased by the Napa Valley Wine Train in 1987. After acquiring them, the Napa Valley Wine Train began an extensive restoration project to restore and reimagine the cars. The cars were furnished with Honduran mahogany paneling, brass accents, etched glass partitions, and velveteen fabric armchairs. Great effort was exerted to ensure that the interior of the railcars evoked the spirit of opulent rail travel at the beginning of the twentieth century.
**FIRST**

CHEF’S DAILY SOUP INSPIRATION

SONOMA MIXED GREENS
sky hill farms goat cheese, shaved fennel, roasted grapes, toasted almonds, champagne-dijon vinaigrette

MAH

LEMON & THYME-ROASTED CHICKEN
confit potatoes, snap peas, arugula, crispy quinoa, warm bacon vinaigrette

CITRUS & BLACK PEPPER-CURED PORK TENDERLOIN
parmesan farro, rainbow chard, braised apricots, charred leek salsa verde

SLICED BEEF TENDERLOIN
point reyes blue cheese-potato purée, roasted tomato, forest mushrooms, asparagus, ruby port glaze

CATCH-OF-THE-DAY

COCONUT & ALMOND MILK-BRAISED CHICKPEAS
soft boiled egg, sweet corn, peas, micro herb salad

GEMELLI PASTA
spring peas, roasted tomato, basil, sky hill farms feta cheese

**SWEET**

PAstry CHEF’S DAILY CREATION

**TRAIN MAP**

Please alert your server to any food allergy concerns prior to ordering. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

**WARNING:** Certain foods and beverage sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury to cause cancer and birth defects or other reproductive harm. For more information go to www.p65warnings.ca.gov/restaurant.

**WARNING:** Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and during pregnancy, can cause birth defects. For more information go to www.p65warnings.ca.gov/alcohol.

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GRATUITY INFORMATION

Thank you for exploring the Napa Valley with us. Guests frequently inquire about tipping on the Wine Train. Gratuity has not been included with the price of your ticket. Optional tipping is based solely on your on-board experience, but generally $10 - $15 per person for meal service is suggested. Additional tipping for beverage purchases is also welcome.