



## IN BETWEEN MENU LIBATIONS

### **Sangria** GLASS 10/ PITCHER 38

Red Wine, Fino Sherry, Citrus, Soda

### **Lillet Blanc Spritzer** \$9

Lillet Aperitif Wine, Cava, Mint, Orange Peel

### **Michelada** \$7

Clamato, Tobasco, Tajin, Modelo, Cocktail Shrimp

### **BEERS (DRAUGHT)**

Sonoma Springs Kolsh, Green Flash West Coast IPA,

Drakes Pale Ale, Moonlight Death and Taxes \$7

### **Ginger Lime Ricky** \$9

Soju Rum, Lime, House-Made Ginger Shrub, Basil

### **Strawberry Swizzle** \$9

House-Made Strawberry Shrub, Fino Sherry, Lemon, Mint

### **Amaro Sour** \$11

Margerum Amaro, Lemon, Cane Sugar

### **Blood Orange Margarita** \$7

Soju TEQ, Lime, Blood Orange, Agave, Salt

Bitter French Aperitif, Cane Sugar, Cava, Lemon Peel

### **Champagne Cocktail** \$7

Bitter French Aperitif, Cane Sugar, Cava, Lemon Peel

## SMALL BITES

**Daily Oysters: Daily Selection** 6/12 \$18/\$32

**Little Gem Salad** \$6

*Fennel, Blue Cheese, Sherry Vinaigrette, Pumpkin & Sunflower Seeds*

**Roasted Asparagus** \$10

*Caesar Dressing, Croutons, Grana Padano*

**Deviled Eggs** \$10

*Crab, House Made Yellow Curry, Paprika*

**Hummus Plate** \$9

*Feta, Smoked Paprika, Parsley, Grilled Bread*

**Grilled Bread** \$12

*Fromage Blanc, Smoked Salmon, Avacado, Lemon Conflit*

**Pork Ribs** \$14

*Sweet & Sour Sauce, Pickled Pineapple, Green Onion*

**Chef's Cheese Selections** \$14

*Seasonal Accompaniments*

BETWEEN LUNCH & DINNER

2:30 - 5:00 THURSDAY - SUNDAY

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