



HAPPY HOUR MENU

LIBATIONS

Sangria \$7

Red Wine, Fino Sherry, Citrus, Soda

Blood Orange Margarita \$7

Soju TEQ, Lime, Blood Orange, Agave, Salt

Champagne Cocktail \$7

Bitter French Aperitif, Cane Sugar, Cava, Lemon Peel

Lillet Blanc Spritzer \$7

Lillet Aperitif Wine, Cava, Mint, Orange Peel

Michelada \$7

Clamato, Tobasco, Tajin, Modelo, Cocktail Shrimp

Beers On Tap \$5

*Sonoma Springs Kolsch, Drake's Pale Ale,
Moonlight Death and Taxes & Green Flash West Coast IPA*

Wines By The Glass \$6

NV Mercat, Barcelona, Spain, Cava

2015 Skylark, Pinot Blanc

2013 Banshee, "Mordecai" California, Proprietary Red

Brooks Dry Cider \$4

Dry Hard Apple Cider, San Francisco

SMALL BITES

Today's Oyster Selections \$2.5 EACH

Caesar Salad \$6

Little Gem Lettuce, Croutons, Grana Padano

Deviled Eggs \$2 EACH

Crab, House Made Yellow Curry, Paprika

Gulf Shrimp Cocktail \$10

Cocktail Sauce, Spicy Adobo Sauce

Hummus Plate \$6

Feta, Smoked Paprika, Parsley, Grilled Bread

Mole Braised Pork Shoulder Tacos \$3.5 EACH

Pickled Red Onions, Cotija, Cilantro

Ceviche \$10

MONDAY-THURSDAY 5:00PM TO 6:30PM

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