



9 EAST NAPA STREET, SONOMA, CA 95476

Executive Chef: DAVID BUSH



LIBATIONS

Sangria GLASS 10/ PITCHER 38

Red Wine, Fino Sherry, Citrus, Soda

Lillet Blanc Spritzer 9

Lillet Aperitif Wine, Cava, Mint, Orange Peel

Michelada 9

Clamato, Tobasco, Tajin, Modelo, Cocktail Shrimp

BEERS (DRAUGHT)

Sonoma Springs Kolsch, Green Flash West Coast IPA,

Drakes Pale Ale, Moonlight Death and Taxes 7

Ginger Lime Ricky 9

Soju Rum, Lime, House-made Ginger Shrub

Peach Fizz 9

Soju Vodka, White Peach, Lemon, Cane Sugar

Amaro Sour 11

Margerum Amaro, Lemon, Cane Sugar

Strawberry Margarita 10

Soju TEQ, Strawberry Puree, Lime, Agave, Salt

Champagne Cocktail 9

Bitter French Aperitif, Cane Sugar, Cava, Lemon Peel

DINNER MENU

Today's Oyster Selections: Chef's Choice 6/12 · \$18/\$32

Gulf Shrimp Cocktail: Cocktail Sauce, Spicy Adobo Sauce 14.5

Seafood Platter: Oysters, Shrimp Cocktail, Ceviche & Crudo of the Day 36

Hummus Plate: Feta, Smoked Paprika, Parsley, Grilled Bread 9

Caesar Salad: Little Gem Lettuce, Croutons, Grana Padano 9

Baby Beet Salad: Roasted beets, Tzatziki, Tabouleh, Pickled Carrots, Pistachios 12

Burrata: Pickled Peaches, Basil Puree, Crostini 12

Deviled Eggs: Crab, House Made Yellow Curry, Paprika 10

Raw Fish of the Day: Chef's Daily Selection 17

Baked Oysters: Ginger~Miso Butter, Green Onions 18

Ceviche: Chef's Selection, Avocado, Cilantro, Red Onion, Carrot 14

Grilled Bread : Fromage Blanc, Smoked Salmon, Avocado, Lemon Confit 12

Ratatouille: Teleme Polenta, Roasted Tomato Vinaigrette 15

Cheese Plate: Chef's Daily Selection of Cheese 12

Macaroni & Cheese: Fontina, Cheddar, Bread Crumbs 12

Seared Pork Belly: House Made Kimchi, Radish, Ponzu 12

Steamed Mussels: House Made Red Curry, Thai Basil, Cilantro, Grilled Bread 16

Mole Braised Pork Shoulder Tacos: Pickled Red Onions, Cotija, Cilantro 14

Pork Ribs: Sweet & Sour Sauce, Pickled Pineapple, Sesame, Green Onion 14

Gulf Shrimp Scampi: Garlic, Parsley, Bay Leaf, Chili De Arbol, Grilled Bread 17

Seared King Salmon: Summer Vegetable Succotash, Lemon~Herb Beurre Monte 19

Seared New York Steak for Two: Duck Fat Potatoes, Broccoli Di Ciccio, Pearl Onions, Sherry Vinaigrette 40

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