



9 EAST NAPA STREET, SONOMA, CA 95476

Executive Chef: DAVID BUSH



LIBATIONS

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| Sangria | GLASS 10/ PITCHER 38 |
| Red Wine, Fino Sherry, Citrus, Soda | |
| Lillet Blanc Spritzer | 9 |
| Lillet Aperitif Wine, Cava, Mint, Orange Peel | |
| Champagne Cocktail | 9 |
| Bitter French Aperitif, Cane Sugar, Cava, Lemon Peel | |
| Ginger Lime Ricky | 9 |
| Soju Rum, Lime, House-made Ginger Shrub | |
| Strawberry Cobbler | 10 |
| Soju Vodka, Port, Strawberry Puree, Lemon | |
| Amaro Sour | 11 |
| Margerum Amaro, Lemon, Cane Sugar | |

BEERS (DRAUGHT)

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| Sonoma Springs Kolsch, Green Flash West Coast IPA, | |
| Sierra Nevada Pale Ale, Moonlight Death and Taxes | 7 |

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| Blood Orange Margarita | 10 |
| Sabe Teq, Blood Orange Puree, Lime, Agave, Salt | |
| Burro | 10 |
| Sabe Teq, Lime, Ginger Beer, Tajin | |
| Sake It To Me | 9 |
| Nigori Sake, Soju Vodka, Lemon | |

BOTTLED BEER

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| Brooks Dry Cider, Apple, San Francisco | 5 |
| Anchor Steam, San Francisco | 7 |
| Dogfish Head, 90 Minute, IPA | 7 |
| Gus The Bus, IPA, Sonoma | 7 |
| Drakes, Denogginizer Double IPA 22oz | 12 |
| Hitachino, Japanese White Ale | 8.5 |
| Modelo Especial | 6 |
| Peroni | 6 |
| Anderson Valley, Oatmeal Stout 22oz | 12 |

DINNER MENU

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| Today's Oyster Selections: Chef's Choice | 6/12 · \$18/\$32 |
| Seafood Platter: Oysters, Shrimp Cocktail, Ceviche & Crudo of the Day | 38 |
| Baked Oysters: Saffron~Roasted Piquillo Butter, Lemon, Parsley | 18 |
| Hummus Plate: Feta, Smoked Paprika, Parsley, Grilled Bread | 10 |
| Caesar Salad: Little Gem Lettuce, Croutons, Grana Padano | 11 |
| Chilled Asparagus Salad: Roasted Pepper and Caper Aioli, Black Olives, Grated Egg Yolk | 12 |
| Seasonal Salad: Mixed Lettuces, Apple, Blue Cheese, Candied Pecans, Sherry Vinaigrette | 9 |
| Gulf Shrimp Cocktail: Cocktail Sauce, Lemon | 14 |
| Deviled Eggs: Dungeness Crab, House Made Yellow Curry, Paprika | 10 |
| Raw Fish of the Day: Chef's Daily Selection | 18 |
| Ceviche: Chef's Selection, Avocado, Cilantro, Red Onion, Carrot | 15 |
| Grilled Bread : Ricotta Cheese, Charred Cherry Tomatoes, Basil Pesto | 12 |
| Cheese Plate: Chef's Daily Selection of Cheese | 15 |
| Braised Pork & Beef Meatballs: Tomato Sauce, Fontina, Grilled Bread | 14 |
| Roasted Brussel Sprouts: House Made Red Curry, Cashews, Lime Yogurt | 10 |
| Poutine: Roasted Potatoes, Cheese Curds, Red Wine Gravy, Scallions | 14 |
| Roasted Forest Mushrooms: Baby Spinach, Fontina Polenta, Grana Padano | 15 |
| Pork Ribs: Red Onions, Chili, Cilantro, Lime | 14 |
| Mole Braised Pork Shoulder Tacos: Pickled Red Onions, Cotija, Cilantro | 14 |
| Steamed Mussels: Miso Broth, Scorched Leeks, Radish, Green Onion, Grilled Bread | 17 |
| Gulf Shrimp Scampi: Garlic, Butter, Chili De Arbol, Grilled Bread | 18 |
| Harissa Roasted King Salmon: Baby Spinach, Tabouleh, Tzatziki, Pickled Carrots, Toasted Pistachios | 22 |
| Seared New York Steak for Two: Roasted Potatoes, Broccolini, Pearl Onions, Sherry Vinaigrette | 42 |

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