



## 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

**Champagne Cocktail** \$9

Bitter French Aperitif, Cane Sugar, Cava, Lemon Peel

### BEERS (DRAUGHT)

Sonoma Springs Kolsh, Green Flash West Coast IPA,  
Sierra Nevada Pale Ale, Moonlight Death and Taxes \$7

**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

**Blood Orange Margarita** \$10

Han Soju Teq, Blood Orange Puree, Lime, Agave, Salt

**Burro** \$10

Han Soju Teq, Lime, Ginger Beer, Tajin

**Sake It To Me** \$9

Nigori Sake, Soju Vodka, Lemon

### SMALL BITES

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

**Caesar Salad** \$11

*Little Gem Lettuce, Croutons, Grana Padano*

**Deviled Eggs** \$10

*Dungeness Crab, House Made Yellow Curry, Paprika*

**Ceviche** \$15

*Chef's Selection, Avocado, Radish, Red Onion, Carrot*

**Hummus Plate** \$10

*Feta, Smoked Paprika, Parsley, Grilled Bread*

**Grilled Bread** \$12

*Ricotta Cheese, Charred Cherry Tomatoes, Basil Pesto*

**Mole Braised Pork Shoulder Tacos** \$14

*Pickled Red Onions, Cotija, Cilantro*

**Pork Ribs** \$14

*Red Onions, Chili, Cilantro, Lime*

**Chef's Cheese Selections** \$15

*Seasonal Accompaniments*

BETWEEN LUNCH & DINNER

2:30 - 5:00 THURSDAY - SUNDAY

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