



9 EAST NAPA STREET, SONOMA, CA 95476

Executive Chef: DAVID BUSH

LIBATIONS

- Sangria** GLASS 10 / PITCHER 38
Red Wine, Citrus, Soda
- Bloody Mary**9
Han Soju Vodka, Horseradish, Tapatio, Black Pepper
- Michelada**.....9
Clamato, Tobasco, Tajin, Modelo, Cocktail Shrimp
- Mimosa**8
Prosecco, Orange Juice
- Ginger Lime Ricky**.....9
Soju Rum, Lime, House-made Ginger Shrub
- Strawberry Cobbler**..... 10
Soju Vodka, Port, Strawberry Puree, Lemon
- Burro**.....10
Sabe Teq, Lime, Ginger Beer, Tajin

BEERS (DRAUGHT)

- Sonoma Springs Kolsch, Green Flash West Coast IPA,
- Sierra Nevada Pale Ale, Moonlight Death and Taxes7



- Blood Orange Margarita**..... 10
Sabe Teq, Blood Orange Puree, Lime, Agave, Salt
- Lillet Blanc Spritzer**.....9
Cava, Mint, Orange
- Champagne Cocktail**.....9
Bitter French Aperitif, Cane Sugar, Cava, Lemon Peel
- Amaro Sour**..... 11
Margerum Amaro, Lemon, Cane Sugar

BOTTLED BEER

- 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

LUNCH MENU

- Today's Oyster Selections: Chef's Choice**..... 6/12 · \$18/\$32
- Ceviche: Chef's Selection, Avocado, Radish, Red Onion, Carrot**..... 15
- Soup: Chef's Daily Soup**..... 8
- 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
- Caesar Salad: Little Gem Lettuce, Croutons, Grana Padano** 11
- Gulf Shrimp Cocktail: Cocktail Sauce, Lemon**..... 14
- Deviled Eggs: Dungeness Crab, House Made Yellow Curry, Paprika**..... 10
- Grilled Bread : Ricotta Cheese, Charred Cherry Tomatoes, Basil Pesto**..... 12
- Hummus Plate: Feta, Smoked Paprika, Parsley, Grilled Bread**..... 10
- Cheese Plate: Chef's Daily Selection of Cheese**..... 15
- Pork Ribs: Red Onions, Chili, Cilantro, Lime**..... 14
- Baked Oysters: Saffron~Roasted Piquillo Butter, Lemon, Parsley** 18
- Steamed Mussels: Miso Broth, Scorched Leeks, Radish, Green Onion, Grilled Bread**..... 17
- Harissa Roasted King Salmon: Baby Spinach, Tabouleh, Tzatziki, Pickled Carrots, Toasted Pistachios** 22
- Mole Braised Pork Shoulder Tacos: Pickled Red Onions, Cotija, Cilantro**..... 14
- Shrimp Tacos Verde: Cabbage, Avocado Crema, Cherry Tomato Salsa**..... 16
- Achiote Chicken Sandwich: Avocado, Red Onion, Butter Lettuce, Pepper Jack Cheese, Jalepeno Aioli** 14
- Cheeseburger: Aged White Cheddar, Carmelized Onion, Shredded Lettuce, Horseradish Dijon Aioli**..... 12

Add Bacon \$2 Add Avocado \$1

THURSDAY - SUNDAY 11:30 - 2:30PM

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