



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 Taxes	7

Abuelita	10
Han Soju Fire Whisky, Coffee, Coco Powder	
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

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	16
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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