



9 EAST NAPA STREET, SONOMA, CA 95476

Executive Chef: DAVID BUSH



LIBATIONS

Sangria	GLASS 10/ PITCHER 38
Red Wine, Brandy, Citrus, Cava	
Lillet Blanc Spritzer	9
Lillet Aperitif Wine, Cava, Mint, Orange Peel	
Champagne Cocktail	9
Raspberry Framboise, Cane Sugar, Cava, Lemon Peel	
Ginger Lime Ricky	10
Rum, Lime, House-made Ginger Shrub	
Sonoma Dreamer	12
Griffo Gin, St. Germaine, Grapefruit, Lemon	
Negroni	11
Campari, Sweet Vermouth, Beefeater Gin	

BEERS (DRAUGHT)

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

Blood Orange Margarita	11
Agave Tequila, Blood Orange Puree, Lime, Agave, Salt	
Burro	10
Agave Tequila, Lime, Ginger Beer, Tajin	
Ponderosa	12
Rye Whiskey, Lime, Ginger Beer, Mint	
Abuelita	10
Han Soju Fire Whisky, Cold Brew Coffee, Coco Powder	

BOTTLED BEER

Brooks Dry Cider, Apple, San Francisco	5
Anchor Steam, San Francisco	7
Dogfish Head, 90 Minute, IPA	8
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

Today's Oyster Selections: Chef's Choice	6/12 · \$18/\$32
Seafood Platter: Oysters, Shrimp Cocktail, Ceviche & Raw Fish of the Day	38
Baked Oysters: Saffron~Roasted Piquillo Butter, Lemon, Parsley	18
Hummus Plate: Feta, Smoked Paprika, Parsley, Grilled Bread	12
Caesar Salad: Little Gem Lettuce, Croutons, Grana Padano	11
Burrata & Pickled Peach Salad: Arugula Candied Hazelnuts, Herbs	12
Seasonal Salad: Mixed Lettuces, Apple, Blue Cheese, Candied Pecans, Sherry Vinaigrette	10
Shrimp Cocktail: Cocktail Sauce, Lemon	14
Deviled Eggs: Dungeness Crab, House Made Yellow Curry, Paprika	12
Raw Fish of the Day: Chef's Daily Selection	18
Ceviche: Chef's Selection, Avocado, Cilantro, Red Onion, Carrot	16
Cheese Plate: Chef's Daily Selection of Cheese	16
Grilled Bread : Roasted Marinated Vegetables, Goat Cheese, Olive Tapenade	12
Braised Pork & Beef Meatballs: Tomato Sauce, Fontina, Grilled Bread	16
Poutine: Roasted Potatoes, Cheese Curds, Red Wine Gravy, Scallions	14
Pork Ribs: Red Onions, Thai Chili, Cilantro, Lime	14
Mole Braised Pork Shoulder Tacos: Pickled Red Onions, Cotija, Cilantro	14
Steamed Mussels: Coconut~Tamari & Lime Broth, Basil, Cilantro Grilled Bread	18
Shrimp & Cheesy Grits: Bacon, Garlic, Cherry Tomatoes, Green Onions	18
Miso Glazed King Salmon: Lacinato Kale, Roasted Yams, Sesame Seeds, Green Onions	24
Seared New York Steak for Two: Fngerling Potatoes, Wild Arugula, Grana Padano, Sherry Vinaigrette	45

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