



## HAPPY HOUR MENU

### LIBATIONS

#### **Sangria** \$7

Red Wine, Brandy, Citrus, Cava

#### **Blood Orange Margarita** \$7

Agave Tequila, Blood Orange Puree, Lime, Agave, Salt

#### **Negroni** \$7

Campari, Sweet Vermouth, Gin

#### **Champagne Cocktail** \$7

Raspberry Framboise, Cane Sugar, Cava, Lemon Peel

#### **Lillet Blanc Spritzer** \$7

Lillet Aperitif Wine, Cava, Mint, Orange Peel

#### **Beers On Tap** \$5

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

#### **Wines By The Glass** \$6

*NV Mercat, Barcelona, Spain, Cava*

*2016 Wow Oui, White Blend*

*2015 Squadra, Italy, Rose*

*2015 Transverse, Sta. Rita Hills, Pinot Noir*

#### **Well Cocktails** \$7

### SMALL BITES

#### **Today's Oyster Selections** \$2.5 EACH

#### **Caesar Salad** \$7

*Little Gem Lettuce, Croutons, Grana Padano*

#### **Deviled Eggs** \$2.25 EACH

*Dungeness Crab, House Made Yellow Curry, Paprika*

#### **Gulf Shrimp Cocktail** \$10

*Cocktail Sauce, Lemon*

#### **Hummus Plate** \$7

*Feta, Smoked Paprika, Parsley, Grilled Bread*

#### **Mole Braised Pork Shoulder Tacos** \$3.5 EACH

*Pickled Red Onions, Cotija, Cilantro*

#### **Ceviche** \$10

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

MONDAY-THURSDAY 5:00PM TO 6:30PM

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## **COURSE ONE**

### **SEASONAL SALAD**

**Mixed Lettuces, Apple, Blue Cheese, Candied Pecans, Sherry Vinaigrette**

## **COURSE TWO**

### **BRAISED BEEF SHORT RIB**

**Fontina Polenta, Sautéed Baby Spinach, Red Wine Braised Onions**

## **COURSE THREE**

### **HOT FUDGE SUNDAE**

**Vanilla Ice Cream, Hot Fudge Sauce, Strawberries, Whipped Cream, Peanuts**

