



## IN BETWEEN MENU

### 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

**Sonoma Dreamer** \$12

Griffo Gin, St. Germaine, Grapefruit, Lemon

### BEERS (DRAUGHT)

Sonoma Springs Kolsh, Green Flash West Coast IPA,

Sierra Nevada Pale Ale, Moonlight Death and Taxes \$7

**Ginger Lime Ricky** \$10

Rum, Lime, House-Made Ginger Shrub

**Ponderosa** \$12

Rye Whiskey, PLime, Ginger Beer, Mint

**Negroni** \$11

Campari, Sweet Vermouth, Beefeater Gin

**Blood Orange Margarita** \$11

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

**Burro** \$10

Agave Tequila, Lime, Ginger Beer, Tajin

**Abuelita** \$10

Vodka, Cold Brew Coffee, Coco Powder

### SMALL BITES

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

**Caesar Salad** \$11

*Little Gem Lettuce, Croutons, Grana Padano*

**Deviled Eggs** \$12

*Dungeness Crab, House Made Yellow Curry, Paprika*

**Ceviche** \$16

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

**Hummus Plate** \$12

*Feta, Smoked Paprika, Parsley, Grilled Bread*

**Grilled Bread** \$12

*Roasted Marinated Vegetables, Goat Cheese, Olive Tapenade*

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

*Pickled Red Onions, Cotija, Cilantro*

**Pork Ribs** \$14

*Red Onions, Thai Chili, Cilantro, Lime*

**Chef's Cheese Selections** \$16

*Seasonal Accompaniments*

BETWEEN LUNCH & DINNER

2:30 - 5:00 THURSDAY - SUNDAY

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