



9 EAST NAPA STREET, SONOMA, CA 95476

Executive Chef: DAVID BUSH



LIBATIONS

Sangria	GLASS 10 / PITCHER 38
Red Wine, Brandy, Citrus, Cava	
Bloody Mary	10
Vodka, Housemade Bloody Mary Mix, Traditional Garnish	
Michelada	9
Clamato, Tabasco, Tajin, Modelo, Cocktail Shrimp	
Mimosa	8
Cava, Orange Juice	
Ginger Lime Ricky	10
Rum, Lime, House-made Ginger Shrub, Cava	
Sonoma Dreamer	12
Griffo Gin, St. Germaine, Grapefruit, Lemon	
Burro	10
Agave Tequila, Lime, Ginger Beer, Tajin	
Ponderosa	12
Rye Whiskey, Lime, Ginger Beer, Mint	

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	11
Agave Tequila, Blood Orange Puree, Lime, Agave, Salt	
Lillet Blanc Spritzer	9
Cava, Mint, Orange	
Champagne Cocktail	9
Raspberry Framboise, Cane Sugar, Cava, Lemon Peel	
Negroni	11
Campari, Sweet Vermouth, Beefeater Gin	

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

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	9
Burrata & Pickled Peach Salad: Arugula, Candied Hazelnuts, Herbs	12
Seasonal Salad: Mixed Lettuces, Apple, Blue Cheese, Candied Pecans, Sherry Vinaigrette	10
Caesar Salad: Little Gem Lettuce, Croutons, Grana Padano	11
Shrimp Cocktail: Cocktail Sauce, Lemon	14
Deviled Eggs: Dungeness Crab, House Made Yellow Curry, Paprika	12
Grilled Bread : Roasted Marinated Vegetables, Goat Cheese, Olive Tapenade	12
Hummus Plate: Feta, Smoked Paprika, Parsley, Grilled Bread	12
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: Coconut-Tamari & Lime Broth, Basil, Cilantro, Grilled Bread	17
Miso Glazed King Salmon: Lacinato Kale, Roasted Yams, Sesame Seeds, Green Onions	24
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	14

Add Bacon \$2 Add Avocado \$1

THURSDAY - SUNDAY 11:30 - 2:30PM

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