



9 East Napa Street, Sonoma, CA 95476
Executive Chef & Owner: David Bush

COCKTAILS

Strawberry Cosmo	14
vodka, triple sec, strawberry, lime	
Cold Brew Martini	14
st. george coffee liqueur, vodka, cold brew, simple	
Gin Basil Smash	14
gin, st. germain, basil, lemon, cava	
Negroni	15
beefeater gin, campari, sweet vermouth	
Jungle Bird	14
black strap rum, campari, pineapple, lime, demerara	
Blood Orange Margarita	14
tequila, blood orange purée, lime	
Iced Irish	14
jameson, butterscotch, cold brew, whipped cream	
Old Fashioned	14
lost republic bourbon, cane sugar, bitters	
Sangria	12/44
red wine, brandy, cava, freshly muddled citrus	
Aperol Spritz	14
aperol, cava, club soda	
Michelada	11
house clamato blend, tajín rim, with a taco truck lager	
Boilermaker	9
shot of tequila or whiskey & PBR	

DRAFT BEER

Fort Point KSA Kölsch	8
Drake’s 1500 Pale Ale	8
Altamont Maui Wauai IPA	8
HenHouse Stoked! Hazy Pale Ale	8

BOTTLED & CANNED BEER

Golden State Mighty Dry Cider, 16 oz.	8
Drake’s Denogginizer DIPA, 12 oz.	8
North Coast Scrimshaw Pilsner, 12 oz.	6
Dust Bowl Taco Truck Lager, 12 oz.	6
Kronenbourg 1664 Lager, 12 oz.	6
Farmer’s Light Lager, 12 oz.	6
Pabst Blue Ribbon, 12 oz.	5

NON-ALCOHOLIC

Blood Orange Spritz	9
Cucumber-Mint Margarita	9
Best Day Kölsch, 12 oz.	6
Golden State Dry & Mighty Cider, 16 oz.	8
Coke / Diet Coke / Sprite	
Iced Tea / Sparkling Lemonade	4
Lemonade / Arnold Palmer	4
Bundaberg Ginger Beer / Shirley Temple	
Squirt Grapefruit Soda	5
San Pellegrino, 1 L	8

★ DINNER ★

PLATES TO SHARE

TODAY’S OYSTER SELECTION: chef’s choice, order of 6 or 12	22/44
BAKED OYSTERS ROCKEFELLER: bacon, garlic, cream, spinach, parmesan, order of 4	20
BREAD & BUTTER PLATE: warm, fresh baked, local bread & garlic-herb butter, sea salt	7
HOUSE SALAD: mixed baby head lettuces, apples, blue cheese, candied walnuts, sherry vinaigrette	15
GREEN GODDESS SALAD: little gem lettuce, cucumber, cherry tomatoes, ricotta salata, toasted breadcrumbs	15
DEVEILED EGGS: dungeness crab, housemade yellow curry, paprika, order of 4	15
HUMMUS PLATE: feta, paprika, parsley, grilled bread	15
SAUTÉED BROCCOLINI: housemade hoisin, peanuts, scallions, fresno chili / add shrimp \$8	15
PATATAS BRAVAS: fried & spiced fingerling potatoes, roasted garlic-lemon aioli, herbs	12

LARGER PLATES

RIGATONI VODKA: creamy tomato-vodka sauce, fresh ricotta, roasted cherry tomato-calabrian chili jam, basil	25
BRAISED PORK SHOULDER: butter beans, arugula, grana padano, olive salsa verde, pickled red onions	34
SEARED 8 OZ. BAVETTE STEAK: crispy fingerling potatoes, roasted onions, chimichurri	37
CHEESEBURGER: american cheese, gem lettuce, tomato, red onion, special sauce, served with a side house salad	20
sub crispy fingerling potatoes \$3 / add bacon \$3 / add avocado \$3	
HARISSA ROASTED SALMON: tabbouleh, snap peas & leaves, cherry tomatoes, pickled carrots, tzatziki	35
STEAMED PEI MUSSELS: thai chili, tamari-coconut-lime broth, cilantro, basil, grilled bread	26
SHRIMP & CHEESY GRITS: seared shrimp, bacon, tomatoes, scallions	26

DESSERTS

butterscotch pot de crème / roasted berries with pretzel crunch & vanilla ice cream / hot fudge sundae with peanuts	11
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