



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

COCKTAILS

Bloody Mary	12
vodka, housemade bloody mix, traditional garnishes	
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	
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	
Sangria	12/44
red wine, brandy, cava, freshly muddled citrus	
Aperol Spritz	14
aperol, cava, club soda	
Champagne Cocktail	12
chambord, cane sugar, cava	
Mimosa	12
orange juice, cava	
Michelada	11
house clamato blend, tajín rim, with a taco truck lager	

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

★ LUNCH ★

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
add chicken \$8 / add shrimp \$8	
GREEN GODDESS SALAD: little gem lettuce, cucumber, cherry tomatoes, ricotta salata, toasted breadcrumbs.....	15
add chicken \$8 / add shrimp \$8	
DEVILED 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

ACHIOTE CHICKEN SANDWICH: pepper jack, avocado, gem lettuce, red onion, jalapeño aioli	21
served with a side house salad / sub crispy fingerling potatoes \$3 / add bacon \$3	
CHEESEBURGER: american cheese, gem lettuce, tomato, red onion, special sauce	20
served with a side house salad / sub crispy fingerling potatoes \$3 / add bacon \$3 / add avocado \$3	
BLACKENED FISH TACOS: local rock cod, cabbage, pico de gallo, chipotle crema, cilantro, lime.....	20
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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