



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	10
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	
Sazerac	14
Knob Creek Rye, Absinthe, Peychaud's Bitters, Orange	
BEERS (DRAUGHT)	
Sonoma Springs Kolsch, Dust Bowl Taco Truck Amber,	
Drake's 1500 Pale Ale, Sonoma Springs Gold IPA	

Blackthorn	12
Jameson Whiskey, Sweet Vermouth, Bitters, Absinthe	
Blood Orange Margarita	11
Agave Tequila, Blood Orange Puree, Lime, Agave, Salt	
Lillet Blanc Spritzer	9
Cava, Mint, Orange	
Champagne Cocktail	9
Chambord, Cane Sugar, Cava, Lemon Peel	
Negroni	11
Campari, Sweet Vermouth, Beefeater Gin	

BOTTLED BEER

Golden State Mighty Dry Cider, Apple, CA, 16oz .	8
Anchor Steam, San Francisco	7
Dogfish Head, 90 Minute, IPA	8
Gus The Bus, IPA, Sonoma	7
Drakes, Denogginizer Double IPA	8
Modelo Especial	6
Peroni	6
Anderson Valley, Oatmeal Stout 22oz	12

MENU

Today's Oyster Selections: Chef's Choice	6/12 · \$18/\$32
Ceviche: Chef's Fresh Fish Selection, Tomato, Avocado, Red Onion, Green Olives, Cilantro	16
Seasonal Salad: Mixed Lettuces, Apple, Blue Cheese, Candied Pecans, Sherry Vinaigrette	10
Caesar Salad: Little Gem Lettuce, Croutons, Grana Padano	10
Deviled Eggs: Dungeness Crab, House Made Yellow Curry, Paprika	11
Hummus Plate: Feta, Paprika, Parsley, Grilled Bread	12
Cheese Plate: Chef's Daily Selection of Cheese & Accompaniments	16
Shrimp Cocktail: Cocktail Sauce, Lemon	14
Sauteed Broccolini: Housemade Hoisin Sauce, Chili De Arbol, Peanuts, Scallions	12
Patatas Bravas: Fried & Spiced Fingerling Potatoes, Roasted Garlic & Lemon Aioli, Herbs	11
Chicken Wings: Sweet & Spicy Korean BBQ Sauce, Housemade Jalapeno Ranch, Cabbage Salad	18
Pork Shoulder Tacos: Salsa Verde, Cabbage, Cotija, Pickled Red Onions, Citrus Crema, Cilantro	14
Shrimp & Cheesy Grits: Seared Shrimp, Bacon, Tomatoes, Scallions	19
Pasta Of The Day: Chef's daily choice of local seasonal ingredients	18
Steamed PEI Mussels: Thai Chili, Tamari~Coconut & lime Broth, Cilantro, Basil, Grilled Bread	18
Shrimp Tacos: Salsa Roja, Cabbag, Citrus Crema, Pico de Gallo, Cilantro, Lime	16
Sesame Crusted King Salmon: Roasted Brussels Sprouts~Yams & Shiitakes, Miso Glaze, Scallions ...	25
Achiote Chicken Sandwich: Avocado, Red Onion, Butter Lettuce, Pepper Jack Cheese, Jalepeno Aioli	15
Cheeseburger: "Special Sauce", American Cheese, Gem Lettuce, Tomato, Red Onion	15
Add Bacon \$2 Add Avocado \$1 - Automatic gratuity of 20% will be added to parties of 6 or more~no more than 3 credit cards per party	
Dessert: Butterscotch Pot de Creme or Roasted Berries with Pretzzel Streussel & Vanilla Ice Cream or H.F. Sundae	9

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