



HAPPY HOUR MENU

LIBATIONS

Sangria \$7

Red Wine, Brandy, Citrus, Cava

Blood Orange Margarita \$7

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

Negroni \$7

Campari, Sweet Vermouth, Gin

Champagne Cocktail \$7

Chambord, Cane Sugar, Cava, Lemon Peel

Lillet Blanc Spritzer \$7

Lillet Aperitif Wine, Cava, Mint, Orange Peel

Beers On Tap \$5

*Sonoma Springs Kolsch, Drake's 1500 Pale Ale,
Lost Coast Down Town Brown, Green Flash West Coast IPA*

Wines By The Glass \$6

NV Mercat, Barcelona, Spain, Cava

2017 Walter Hansel, Lake County, Sauvignon Blanc

2018 Mike & Molly Hendry, Napa Valley, Rose

2016 Sostener, Sta. Lucia Highlands, Pinot Noir

Well Cocktails \$7

SMALL BITES

Today's Oyster Selections \$2.5 EACH

Caesar Salad \$7

Little Gem, Croutons, Grana Padano

Deviled Eggs \$2.25 EACH

Dungeness Crab, House Made Yellow Curry, Paprika

Shrimp Cocktail \$10

Cocktail Sauce, Lemon

Hummus Plate \$7

Feta, Paprika, Parsley, Grilled Bread

Beef Short Rib Tacos \$3.5 EACH

Beer Braised, Salsa Roja, Cotija, Pickled Red Onions, Citrus Crema, Cilantro

Ceviche \$10

Chef's Fish Selection, Avocado, Tomato, Red Onion, Green Olives, Cilantro

MONDAY-THURSDAY 5:00PM TO 6:30PM

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