



9 EAST NAPA STREET, SONOMA, CA 95476

Executive Chef: DAVID BUSH



## LIBATIONS

**Sangria** ..... GLASS 10/ PITCHER 38

Red Wine, Brandy, Citrus, Cava

**Lillet Blanc Spritzer** ..... 9

Lillet Aperitif Wine, Cava, Mint, Orange Peel

**Champagne Cocktail** ..... 9

Raspberry Framboise, Cane Sugar, Cava, Lemon Peel

**Ginger Lime Ricky** ..... 10

Rum, Lime, House-made Ginger Shrub

**Sonoma Dreamer** ..... 12

Griffo Gin, St. Germaine, Grapefruit, Lemon

**Negroni** ..... 11

Campari, Sweet Vermouth, Beefeater Gin

## BEERS (DRAUGHT)

Sonoma Springs Kolsch, Green Flash West Coast IPA,

Drake's 1500 Pale Ale, Moonlight Death and Taxes ..... 7

**Ponderosa** ..... 12

Rye Whiskey, Lime, Ginger Beer, Mint

**Burro** ..... 10

Agave Tequila, Lime, Ginger Beer, Tajin

**Sazerac** ..... 14

Knob Creek Rye, Absinthe, Peychaud's Bitters, Orange

**Blood Orange Margarita** ..... 11

Agave Tequila, Blood Orange puree, Lime, Salt

## 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

Anderson Valley, Oatmeal Stout 22oz ..... 12

## NEW YEAR'S EVE 2017 PRIX FIXE MENU - \$75

### SELECT ONE FROM EACH COLUMN

**Duck and Black Truffle Potstickers: Green Onion Chiffonade  
Dungeness Crab Deviled Eggs: Housemade Yellow Curry, Chives  
Ahi Tuna Tostada: Chipotle Crema, Pumpkin Seeds, Cabbage**

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**Cauliflower Soup: Golden Raisin & Almond Gremolata, Agrumato  
Persimmon Salad: Avocado, Grapefruit, Sunflower Seeds -  
Pumpkin Seeds, Poppy Seed Dressing**

**Pear and Endive Salad: Candied Pecans, Blue Cheese -  
Sherry Vinaigrette**

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**Seafood Stew: Sea Bass, Shrimp, Calamari, Mussels, Potato Gnocchi -  
Saffron & Chorizo Broth, Roasted Red Pepper Crostini**

**Seared King Salmon: Dungeness Crab & Potato Hash, Bearnaise Sauce**

**Roasted Sirloin of Beef: Potato Puree, Garlic Sauteed Spinach, Black  
Truffle Bordelaise, Fried Shallots**

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**Butterscotch Pot de Creme, Whipped Cream, Shortbread Cookies  
Chocolate Cremeux, Pretzel Streussel, Cointreau Creme Fraiche -  
Strawberries**

**Cheese Plate: Chef's Selection of Three Cheeses and Seasonal -  
Accompamiments**

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