



9 EAST NAPA STREET, SONOMA, CA 95476

Executive Chef & Owner: DAVID BUSH



## LIBATIONS

<b>Sangria</b> .....	GLASS 10/ PITCHER 38
Red Wine, Brandy, Citrus, Cava	
<b>Lillet Blanc Spritzer</b> .....	9
Lillet Aperitif Wine, Cava, Mint, Orange Peel	
<b>Champagne Cocktail</b> .....	9
Chambord, Cane Sugar, Cava, Lemon Peel	
<b>Ginger Lime Ricky</b> .....	10
Rum, Lime, House-made Ginger Shrub	
<b>Sonoma Dreamer</b> .....	12
Griffo Gin, St. Germaine, Grapefruit, Lemon	
<b>Negroni</b> .....	11
Campari, Sweet Vermouth, Beefeater Gin	

## BEERS (DRAUGHT)

Sonoma Springs Kolsch, Green Flash West Coast IPA,	
Drake's 1500 Pale Ale, Anderson Valley Oatmeal Stout 7	

<b>Hibiscus Rye</b> .....	12
Hibiscus Shrub, Rye Whiskey, Orange Bitters, Lime	
<b>Burro</b> .....	10
Agave Tequila, Lime, Ginger Beer, Tajin	
<b>Sazerac</b> .....	14
Knob Creek Rye, Absinthe, Peychaud's Bitters, Orange	
<b>Blood Orange Margarita</b> .....	11
Agave Tequila, Blood Orange puree, Lime, Salt	

## BOTTLED BEER

<b>Crispin Original Cider, Apple, CA</b> .....	6
<b>Anchor Steam, San Francisco</b> .....	7
<b>Dogfish Head 90 Minute IPA</b> .....	8
<b>Gus The Bus IPA, Sonoma</b> .....	7
<b>Drakes Denogginizer Double IPA 22oz</b> .....	12
<b>Hitachino Nest White Ale</b> .....	9
<b>Modelo Especial</b> .....	6
<b>Peroni</b> .....	6

## DINNER MENU

<b>Today's Oyster Selections: Chef's Choice</b> .....	6/12 · \$18/\$32
<b>Seafood Platter: Oysters, Shrimp Cocktail, Ceviche &amp; Raw Fish of the Day</b> .....	38
<b>Baked Oysters: Ginger~Garlic Miso Butter, Green Onions, Sesame Seeds</b> .....	18
<b>Hummus Plate: Feta, Paprika, Parsley, Grilled Bread</b> .....	12
<b>Little Gem Salad: Radicchio, Croutons, Green Goddess Dressing, Grana Padano</b> .....	11
<b>Seasonal Salad: Mixed Lettuces, Apple, Blue Cheese, Candied Pecans, Sherry Vinaigrette</b> .....	10
<b>Shrimp Cocktail: Cocktail Sauce, Lemon</b> .....	14
<b>Deviled Eggs: Dungeness Crab, House Made Yellow Curry, Paprika</b> .....	12
<b>Raw Fish of the Day: Chef's Daily Selection</b> .....	18
<b>Ceviche: Chef's Selection, Avocado, Cilantro, Red Onion, Carrot</b> .....	16
<b>Cheese Plate: Chef's Daily Selection of Cheese</b> .....	16
<b>Grilled Bread: Avocado, Ricotta, Arugula, Radish, Calabrian Chili Vinaigrette, Grana Padano</b> .....	12
<b>Ancho Chile Glazed Roasted Squashes: Lime Crema, Toasted Pumpkin Seeds</b> .....	11
<b>Patatas Bravas: Spiced Crispy Fingerling Potatoes, Roasted Garlic &amp; Lemon Aioli, Herbs</b> .....	11
<b>Braised Pork &amp; Beef Meatballs: Tomato Sauce, Mozzarella, Grilled Bread</b> .....	16
<b>Korean Style BBQ Pork Ribs: Gochujang Bbq Sauce, Pickled Vegetables, Scallions</b> .....	17
<b>Garlic and Butter Sautéed Shrimp: Dried Chile, Herbs, Grilled Bread</b> .....	18
<b>Braised Pork Shoulder Tacos Adovado: Onion &amp; Cilantro, Salsa Roja, Lime</b> .....	14
<b>Roasted Moroccan Spiced Chicken Breast: Couscous Salad, Spiced Almonds, Minted Yogurt</b> .....	21
<b>Steamed Mussels: Coconut~Tamari &amp; Lime Broth, Basil, Cilantro, Grilled Bread</b> .....	18
<b>Sesame Crusted King Salmon: Delicata Squash, Baby Turnips, Daikon, Tofu, Miso Broth, Scallions</b> .....	24
<b>Red Wine Braised Beef Shortrib: Roasted Carrots, Aged Cheddar Polenta, Pickled Carrots</b> .....	22

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