



9 EAST NAPA STREET, SONOMA, CA 95476

Executive Chef: DAVID BUSH



LIBATIONS

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| 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 | 8 |
| 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, Green Flash West Coast IPA, | |
| Drake's 1500 Pale Ale, Anderson Valley Oatmeal Stout 7 | |

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| Hibiscus Rye | 12 |
| Hibiscus Shrub, Rye Whiskey, Orange Bitters, Lime | |
| 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

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| Crispin Original Cider, Apple, CA | 6 |
| 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 | 9 |
| Modelo Especial | 6 |
| Peroni | 6 |

LUNCH MENU

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| Today's Oyster Selections: Chef's Choice | 6/12 · \$18/\$32 |
| Ceviche: Chef's Selection, Avocado, Radish, Red Onion, Carrot | 16 |
| Soup: Chef's Daily Soup | 9 |
| Seasonal Salad: Mixed Lettuces, Apple, Blue Cheese, Candied Pecans, Sherry Vinaigrette | 10 |
| Little Gem Salad: Radicchio, Croutons, Green Goddess Dressing, Grana Padano | 11 |
| Shrimp Cocktail: Cocktail Sauce, Lemon | 14 |
| Deviled Eggs: Dungeness Crab, House Made Yellow Curry, Paprika | 12 |
| Grilled Bread: Avocado, Ricotta, Arugula, Radish, Calabrian Chili Vinaigrette, Grana Padano | 12 |
| Hummus Plate: Feta, Paprika, Parsley, Grilled Bread | 12 |
| Cheese Plate: Chef's Daily Selection of Cheese | 16 |
| Ancho Chile Glazed Roasted Squashes: Lime Crema, Toasted Pumpkin Seeds | 11 |
| Korean Style BBQ Pork Ribs: Gochujang Bbq Sauce, Pickled Vegetables, Scallions | 17 |
| Baked Oysters: Ginger~Garlic Miso Butter, Green Onions, Sesame Seed | 18 |
| Steamed Mussels: Coconut-Tamari & Lime Broth, Basil, Cilantro, Grilled Bread | 17 |
| Braised Pork Shoulder Tacos Adovado: Onion & Cilantro, Salsa Roja, Lime | 14 |
| Shrimp Tacos Verde: Cabbage, Avocado Crema, Cherry Tomato Salsa | 16 |
| Sesame Crusted King Salmon: Delicata Squash, Baby Turnips, Daikon, Tofu, Miso Broth, Scallions | 24 |
| Achiote Chicken Sandwich: Avocado, Red Onion, Butter Lettuce, Pepper Jack Cheese, Jalepeno Aioli | 14 |
| Cheeseburger: Aged White Cheddar, Carmelized Onion, Shredded Lettuce, Horseradish Dijon Aioli | 14 |

Add Bacon \$2 Add Avocado \$1

THURSDAY - SUNDAY 11:30 - 2:30PM

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