



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
 Griffon 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, Anderson Valley Oatmeal Stout 7

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

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

NEW YEAR'S EVE 2018 PRIX FIXE MENU - \$68

SELECT ONE FROM EACH COLUMN

A Dozen Oysters on the Halfshell - \$36 Supplement



Arugula, Frisee, and Radicchio Salad - Candied Pecans, Blue Cheese, Green Apple, Sherry Vinaigrette

Roasted Baby Beet and Fennel Salad - Citrus, Goat Cheese, Fines Herb Vinaigrette



Ahi Tuna Tartar - Pickled Mango, Cucumber, Avocado, Jalapeno, Sesame Ponzu, Micro Basil

Pork and Pistachio Pate - Cornichon, Housemade Mustard, Red Onion Marmalade, Warm Toast



Maine Lobster & Grits - Royal Trumpet Mushroom, Bacon, Cherry Tomatoes, Basil, Chives

Seared Sirloin of Beef - Pommes Sarladaise, Carrot Puree, Wilted Baby Spinach, Bordelaise Sauce



Butterscotch Pot de Creme - Whipped Cream, Shortbread Cookies

Triple Chocolate Brownie a la Mode - Hot Fudge Sauce

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

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