



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	
<b>Michelada</b> .....	9
Clamato, Hot Sauce, Tajin, Modelo, Cocktail Shrimp	

## BEERS (DRAUGHT)

Sonoma Springs Kolsch, Fort Point Sfizio Italian Style	
Lager, Drake's Pale Ale, Sonoma Springs Gold IPA	7

<b>Blackthorn</b> .....	12
Jameson Whiskey, Sweet Vermouth, Bitters, Absinthe	
<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>Golden State Mighty Dry Cider, Apple, CA, 16oz</b> ..	8
<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</b> .....	8
<b>Taco Truck Lager</b> .....	6
<b>Peroni</b> .....	6
<b>Farmers Light, Light Lager, CA, 12oz can</b> .....	5
<b>El OSO, Lager, Bear Republic, CA</b> .....	5

## DINNER MENU

<b>Today's Oyster Selection: Chef's Choice</b> .....	6/12 · \$18/\$34
<b>Baked Oysters Rockefeller: Bacon, Garlic, Cream, Spinach, Parmesan</b> .....	6 · \$20
<b>Ceviche: Chef's Fresh Fish Selection, Tomato, Avocado, Red Onion, Green Olives, Cilantro</b> .....	16
<b>Shrimp Cocktail: Cocktail Sauce, Lemon</b> .....	14
<b>Seasonal Salad: Mixed Lettuces, Apple, Blue Cheese, Candied Pecans, Sherry Vinaigrette</b> .....	10
<b>Caesar Salad: Little Gem Lettuce, Croutons, Grana Padano</b> .....	10
<b>Deviled Eggs: Dungeness Crab, House Made Yellow Curry, Paprika</b> .....	12
<b>Hummus Plate: Feta, Paprika, Parsley, Grilled Bread</b> .....	12
<b>Cheese Plate: Chef's Daily Selection of Cheese &amp; Accompaniments</b> .....	16
<b>Sauteed Broccolini: Housemade Hoisin Sauce, Chili De Arbol, Peanuts, Scallions</b> .....	12
<b>Patatas Bravas: Fried &amp; Spiced Fingerling Potatoes, Roasted Garlic &amp; Lemon Ailoi, Herbs</b> .....	11
<b>Roasted Brussels Sprouts: Romesco Sauce, Anchovy Bread Crumbs, Parsley</b> .....	12
<b>Steamed PEI Mussels: Thai Chili, Tamari~Coconut &amp; lime Broth, Cilantro, Basil, Grilled Bread</b> .....	19
<b>Mole Braised Chicken Wings: Roasted Delicata Squash, Cotija, Cilantro</b> .....	18
<b>Korean Beef Short Ribs: Gochujang BBQ Sauce, Lettuce~Apple~Cucumber Salad, Scallion, Sesame Seed</b> .....	23
<b>Shrimp &amp; Cheesy Grits: Seared Shrimp, Bacon, Tomatoes, Scallions</b> .....	21
<b>Pasta Of The Day: Chef's daily choice of local seasonal ingredients</b> .....	AQ
<b>Shrimp Tacos: Salsa Roja, Cabbage, Citrus Crema, Pico de Gallo, Cilantro, Lime</b> .....	16
<b>Seared 10 Oz. NY Steak: Roasted Asparagus, Fried Potatoes, Roasted Red Onions, Chimichurri Sauce</b> .....	31
<b>Miso Butter Roasted King Salmon: Blue Lake Green Beans, Scallions, Furikake</b> .....	27
<b>Dessert: Butterscotch Pot de Creme ~ Hot Fudge Sundae ~Roasted Berries with Pretzel Crunch &amp; Vanilla Ice Cream</b> .....	9

\*Automatic gratuity of 20% will be added to parties of 6 or more~Maximum 3 credit cards per table

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