



9 EAST NAPA STREET, SONOMA, CA 95476

Executive Chef: DAVID BUSH



LIBATIONS

Sangria	GLASS 10 / PITCHER 38
Red Wine, Brandy, Citrus, Cava	
Bloody Mary	10
Vodka, Housemade Bloody Mary Mix, Traditional Garnish	
Michelada	9
Clamato, Tajin, Taco Truck Lager, Cocktail Shrimp	
Mimosa	10
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, Fort Point Sfizio Italian Style	
Lager, Drake's Pale Ale, Sonoma Springs Gold IPA	7

Blackthorn	12
Jameson Whiskey, Sweet Vermouth, Bitters, Absinthe	
Blood Orange Margarita	11
Agave Tequila, Blood Orange Puree, Lime, Agave, Salt	
Lillet Blanc Spritzer	9
Cava, Mint, Orange	
Champagne Cocktail	9
Raspberry Liqueur, Cane Sugar, Cava, Lemon Peel	
Negroni	11
Campari, Sweet Vermouth, Beefeater Gin	

BOTTLED BEER

Golden State Mighty Dry Cider, Apple, CA, 16oz .	8
Anchor Steam, San Francisco	7
Dogfish Head, 90 Minute, IPA	8
Drakes, Denogginizer Double IPA	8
Modelo Especial	6
Peroni	6
Gus The Bus IPA, Sonoma 16oz can	7
Farmers Light, Light Lager, CA, 12 oz. can	5
EI OSO, Lager, Bear Republic, CA	5

LUNCH MENU

Today's Oyster Selections: Chef's Choice	6/12 · \$18/\$34
Baked Oysters Rockefeller: Bacon, Garlic, Cream, Spinach, Parmesan	6 · \$20
Ceviche: Chef's Fresh Fish Selection, Tomato, Avocado, Red Onion, Green Olives, Cilantro	16
Shrimp Cocktail: Cocktail Sauce, Lemon	14
Seasonal Salad: Mixed Lettuces, Apple, Blue Cheese, Candied Pecans, Sherry Vinaigrette	10
Caesar Salad: Little Gem Lettuce, Croutons, Grana Padano	10
Deviled Eggs: Dungeness Crab, House Made Yellow Curry, Paprika	12
Hummus Plate: Feta, Paprika, Parsley, Grilled Bread	12
Cheese Plate: Chef's Daily Selection of Cheese & Accompaniments	16
Sauteed Broccolini: Housemade Hoisin Sauce, Chili De Arbol, Peanuts, Scallions	12
Patatas Bravas: Fried & Spiced Fingerling Potatoes, Roasted Garlic & Lemon Aioli, Herbs	11
Steamed PEI Mussels: Thai Chili, Tamari~Coconut & lime Broth, Cilantro, Basil, Grilled Bread	19
Steak Tacos: Pickled Red Onions, Cabbage, Cotija, Citrus Crema, Cilantro	15
Shrimp & Cheesy Grits: Seared Shrimp, Bacon, Tomatoes, Scallions	21
Pasta Of The Day: Chef's daily choice of local seasonal ingredients	AQ
Shrimp Tacos: Salsa Roja, Cabbage, Citrus Crema, Pico de Gallo, Cilantro, Lime	16
Miso Butter Roasted King Salmon: Blue Lake Green Beans, Scallions, Furikake	27
Achiote Chicken Sandwich: Avocado, Red Onion, Butter Lettuce, Pepper Jack Cheese, Jalepeno Aioli	15
Sub Crispy Fingerling Potatoes \$2 - Add Bacon \$2	
Cheeseburger: "Special Sauce", American Cheese, Gem Lettuce, Tomato, Red Onion	15
Sub Crispy Fingerling Potatoes \$2 - Add Bacon \$2 Add - Avocado \$1	
Dessert: Butterscotch Pot de Creme ~ Hot Fudge Sundae ~Roasted Berries with Pretzel Crunch & Vanilla Ice Cream	9

FOLLOW US @OSOSONOMA

