



9 EAST NAPA STREET, SONOMA, CA 95476

Executive Chef & Owner: 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
Chambord, Cane Sugar, Cava, Lemon Peel	
Ginger Lime Ricky	10
Rum, Lime, Housemade Ginger Shrub	
Sonoma Dreamer	12
Griffo Gin, St. Germaine, Grapefruit, Lemon	
Negroni	11
Campari, Sweet Vermouth, Beefeater Gin	
Michelada	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

Blackthorn	12
Jameson Whiskey, Sweet Vermouth, Bitters, Absinthe	
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, CA, 12oz	6
Faction, Pale Ale, Alameda, CA, 16oz. Can	8
Scrimshaw Pilsner, Fort Bragg, CA	6
Gus The Bus IPA, Sonoma	7
Drakes Denogginizer Double IPA	8
Taco Truck Lager, Turlock, CA	5
Kronenbourg 1664	4
Farmers Brewing Co, Light Lager, CA, 12oz can.	5
El OSO, Lager, Bear Republic, Cloverdale, CA	5

DINNER MENU

Today's Oyster Selection: Chef's Choice	6/12 · \$18/\$34
Baked Oysters Rockefeller: Bacon, Garlic, Cream, Spinach, Parmesan	6 · \$21
Ceviche: Chef's Fresh Fish Selection, Tomato, Avocado, Red Onion, Green Olives, Cilantro	17
Shrimp Cocktail: Cocktail Sauce, Lemon	15
Seasonal Salad: Mixed Lettuces, Apple, Blue Cheese, Candied Pecans, Sherry Vinaigrette	11
Caesar Salad: Little Gem Lettuce, Croutons, Grana Padano	12
Deviled Eggs: Crab, Housemade Yellow Curry, Paprika	12
Hummus Plate: Feta, Paprika, Parsley, Grilled Bread	12
Cheese Plate: Chef's Daily Selection of Cheese & Accompaniments	17
Sauteed Broccolini: Housemade Hoisin Sauce, Chili De Arbol, Peanuts, Scallions	13
Patatas Bravas: Fried & Spiced Fingerling Potatoes, Roasted Garlic & Lemon Aioli, Herbs	12
Braised Lacinato Kale: Chickpeas, Garlic, Calabrian Chilies, Lemon, Grana Padano	12
Steamed PEI Mussels: Thai Chili, Tamari~Coconut & Lime Broth, Cilantro, Basil, Grilled Bread	21
Seared Pork Belly: Citrus Ponzu, Shiitake Mushrooms, Housemade Kimchi, Scallions	19
Pork Baby Back Ribs: Gochujang BBQ Sauce, Lettuce~Apple~Cucumber Salad, Scallion, Sesame Seed	19
Shrimp & Cheesy Grits: Seared Shrimp, Bacon, Tomatoes, Scallions	22
Pasta Of The Day: Chef's daily choice of local seasonal ingredients	AQ
Sesame Crusted King Salmon: Yams, Baby Turnips, Bok Choy, Miso & Mustard Vinaigrette, Scallions	28
Shrimp Tacos: Salsa Roja, Cabbage, Citrus Crema, Pico de Gallo, Cilantro, Lime	16
Red Wine Braised Beef Short Rib: Roasted Carrots, Mashed Potatoes, Pickled Onions, Au Jus	26
Dessert: Butterscotch Pot de Creme ~ Hot Fudge Sundae ~Roasted Berries with Pretzel Crunch & Vanilla Ice Cream	9

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

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