



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, Housemade 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	
Brooks Dry Cider, Apple, CA, 12oz	6
Faction, Pale Ale, Alameda, CA, 16oz. Can.	8
Scrimshaw Pilsner, Fort Bragg, CA	6
Drakes, Denogginizer Double IPA	8
Taco Truck Lager, Turlock, CA	5
Kronenbourg 1664	4
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 · \$21
Ceviche: Chef's Fresh Fish Selection, Tomato, Avocado, Red Onion, Green Olives, Cilantro	20
Shrimp Cocktail: Cocktail Sauce, Lemon	17
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, Naan Bread	12
Cheese Plate: Chef's Daily Selection of Cheese & Accompaniments	17
Sauteed Broccolini: Housemade Hoisin Sauce, Chili De Arbol, Peanuts, Scallions	14
Patatas Bravas: Fried & Spiced Fingerling Potatoes, Roasted Garlic & Lemon Aioli, Herbs	13
Steamed PEI Mussels: Thai Chili, Tamari~Coconut & lime Broth, Cilantro, Basil, Grilled Bread	21
Pork Chile Verde Tacos: Pickled Red Onions, Cabbage, Cotija, Citrus Crema, Cilantro	15
Shrimp & Cheesy Grits: Seared Shrimp, Bacon, Tomatoes, Scallions	22
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	17
Sesame Crusted King Salmon: Yams, Baby Turnips, Bok Choy, Miso & Mustard Vinaigrette, Scallions	28
Achiote Chicken Sandwich: Avocado, Red Onion, Butter Lettuce, Pepper Jack Cheese, Jalapeno Aioli	16
Sub Crispy Fingerling Potatoes \$2 - Add Bacon \$2	
Cheeseburger: "Special Sauce", American Cheese, Gem Lettuce, Tomato, Red Onion	16
Sub Crispy Fingerling Potatoes \$2 - Add Bacon \$2 Add - Avocado \$2	
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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