



9 EAST NAPA STREET, SONOMA, CA 95476
Executive Chef & Owner: DAVID BUSH



LIBATIONS

SangriaGLASS 10/ CARAFE 38	
Red Wine, Brandy, Citrus, Cava	
Lillet Blanc Spritzer 10	
Lillet Aperitif Wine, Cava, Mint, Orange Peel	
Champagne Cocktail 10	
Chambord, Cane Sugar, Cava, Lemon Peel	
Ginger Lime Ricky 11	
Rum, Lime, Housemade Ginger Shrub	
Sonoma Dreamer 12	
Griffo Gin, St. Germaine, Grapefruit, Lemon	
Negroni 13	
Campari, Sweet Vermouth, Beefeater Gin	
Michelada 10	
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 8	

Blackthorn 13	
Jameson Whiskey, Sweet Vermouth, Bitters, Absinthe	
Burro 12	
Agave Tequila, Lime, Ginger Beer, Tajin	
Sazerac 14	
Knob Creek Rye, Absinthe, Peychaud's Bitters, Orange	
Blood Orange Margarita 12	
Agave Tequila, Blood Orange Puree, Lime, Salt	

BOTTLED BEER

Brooks Dry Cider, Apple, CA, 12oz 7	
Faction, Pale Ale, Alameda, CA, 16oz Can 8	
Scrimshaw Pilsner, Fort Bragg, CA 6	
Drakes Denogginizer Double IPA 8	
Taco Truck Lager, Turlock, CA 6	
Kronenbourg 1664 5	
Farmers Brewing Co, Light Lager, CA, 12oz can 6	
EI OSO, Lager, Bear Republic, Cloverdale, CA 6	
Best Day Brewing NA, Kolsch, Sausalito, CA 12 oz can ... 5	

DINNER MENU

Today's Oyster Selection: Chef's Choice 6/12 · \$19/\$38	
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 12	
Caesar Salad: Little Gem Lettuce, Croutons, Grana Padano 12	
Deviled Eggs: Crab, Housemade Yellow Curry, Paprika 12	
Hummus Plate: Feta, Paprika, Parsley, Naan Bread 13	
Cheese Plate: Chef's Daily Selection of Cheese & Accompaniments 17	
Sauteed Broccolini: Housemade Hoisin Sauce, Chili De Arbol, Peanuts, Scallions 15	
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 23	
Mushroom Pad Thai: Tofu, Baby Spinach, Carrots, Peanuts, Mint & Cilantro 22	
Sweet & Spicy Mahi Mahi: Roasted Delicata Squash, Pasilla Peppers, Jicama Slaw, Lime, Scallion, 26	
Shrimp & Cheesy Grits: Seared Shrimp, Bacon, Tomatoes, Scallions 23	
Pasta Of The Day: Chef's daily choice of local seasonal ingredients A Q	
Harissa Roasted King Salmon: Couscous Salad, Tzatziki, Toasted Pistachios, Parsley 28	
Seared N.Y. Steak for Two: 16oz, Crispy Fingerling Potatoes, Roasted Red Onion, Chimichurri 48	

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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