



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)

Seismic Brewing 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

Golden State Cider, Mighty Dry, CA, 16oz	8
No Bad Haze, Hazy IPA, 3rd St. Aleworks, 16oz. Can	9
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
El 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 · \$22
Ceviche: Chef's Fresh Fish Selection, Tomato, Avocado, Red Onion, Green Olives, Cilantro	21
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	14
Bread & Butter Plate: Warm Fresh Baked Local Bread & Garlic ~ Herb Butter, Sea Salt	6
Hummus Plate: Feta, Paprika, Parsley, Naan Bread	13
Sauteed Broccolini: Housemade Hoisin Sauce, Chili De Arbol, Peanuts, Scallions	15
Patatas Bravas: Fried & Spiced Yukon Gold Potatoes, Roasted Garlic & Lemon Aioli, Herbs	13
Steamed PEI Mussels: Thai Chili, Tamari~Coconut & Lime Broth, Cilantro, Basil, Grilled Bread	24
Mushroom Pad Thai: Garlic Roasted Mushrooms, Baby Spinach, Carrots, Peanuts, Mint & Cilantro	23
Sesame Crusted Tombo Tuna: Soba Noodles, Pea Tendrils, Shiitake, Cucumber, Kimchi, Ponzu, Scallion	28
Shrimp & Cheesy Grits: Seared Shrimp, Bacon, Tomatoes, Scallions	24
Pasta Of The Day: Chef's daily choice of local seasonal ingredients	AQ
Harissa Roasted King Salmon: Eggplant, Couscous & Spinach Salad, Tomato~Basil & Sweet Corn Relish	28
Seared N.Y. Steak for Two: 16oz, Crispy Yukon Gold Potatoes, Roasted Red Onion, Chimichurri	54
Dessert: Butterscotch Pot de Creme ~ Hot Fudge Sundae ~Roasted Berries with Pretzel Crunch & Vanilla Ice Cream	9

*Maximum 3 credit cards per table

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