



9 EAST NAPA STREET, SONOMA, CA 95476

Executive Chef: DAVID BUSH



LIBATIONS

Sangria	GLASS 10 / CARAFE 38
Red Wine, Brandy, Citrus, Cava	
Bloody Mary	10
Vodka, Housemade Bloody Mary Mix, Traditional Garnish	
Michelada	10
Clamato, Tajin, Taco Truck Lager, Cocktail Shrimp	
Mimosa	10
Cava, Orange Juice	
Ginger Lime Ricky	11
Rum, Lime, Housemade Ginger Shrub, Cava	
Sonoma Dreamer	12
Griffo Gin, St. Germaine, Grapefruit, Lemon	
Burro	12
Agave Tequila, Lime, Ginger Beer, Tajin	
Sazerac	14
Knob Creek Rye, Absinthe, Peychaud's Bitters, Orange	
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	
Blood Orange Margarita	12
Agave Tequila, Blood Orange Puree, Lime, Agave, Salt	
Lillet Blanc Spritzer	10
Cava, Mint, Orange	
Champagne Cocktail	10
Raspberry Liqueur, Cane Sugar, Cava, Lemon Peel	
Negroni	13
Campari, Sweet Vermouth, Beefeater Gin	
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	6
Farmers Light, Light Lager, CA, 12 oz. Can	6
El OSO, Lager, Bear Republic, CA	6
Best Day Brewing NA, Kolsch, Sausalito, CA 12 oz Can	5

LUNCH 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
Slow Roasted Pork Tacos: Salsa Roja, Cabbage, Cilantro & Onions, Lime	17
Shrimp & Cheesy Grits: Seared Shrimp, Bacon, Tomatoes, Scallions	24
Pasta Of The Day: Chef's daily choice of local seasonal ingredients	AQ
Shrimp Tacos: Avocado & Tomatillo Salsa, Cabbage, Pico de Gallo, Cilantro, Lime	17
Harissa Roasted King Salmon: Eggplant, Couscous & Spinach Salad, Tomato~Basil & Sweet Corn Relish	28
Achiote Chicken Sandwich: Avocado, Red Onion, Butter Lettuce, Pepper Jack Cheese, Jalapeno Aioli	17
Sub Crispy Yukon Gold Potatoes \$3 - Add Bacon \$2	
Cheeseburger: "Special Sauce", American Cheese, Gem Lettuce, Tomato, Red Onion	18
Sub Crispy Yukon Gold Potatoes \$3 - Add Bacon \$2 Add - Avocado \$2	
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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