



9 EAST NAPA STREET, SONOMA, CA 95476

Executive Chef: DAVID BUSH



LIBATIONS

Sangria	GLASS 11 / CARAFE 42
Red Wine, Brandy, Citrus, Cava	
Bloody Mary	12
Vodka, Housemade Bloody Mary Mix, Traditional Garnish	
Michelada	11
Clamato, Tajin, Taco Truck Lager, Cocktail Shrimp	
Mimosa	11
Cava, Orange Juice	
Ginger Lime Ricky	12
Rum, Lime, Housemade Ginger Shrub, Cava	
Sonoma Dreamer	14
Griffo Gin, St. Germaine, Grapefruit, Lemon	
Burro	13
Agave Tequila, Lime, Ginger Beer, Tajin	
Sazerac	15
Knob Creek Rye, Absinthe, Peychaud's Bitters, Orange	
BEERS (DRAUGHT)	
Fort Point Sfizio Italian Style Lager, Drake's Pale Ale,	
HenHouse Hazy IPA, Sonoma Springs Gold IPA	
	8

Blackthorn	14
Jameson Whiskey, Sweet Vermouth, Bitters, Absinthe	
Blood Orange Margarita	13
Agave Tequila, Blood Orange Puree, Lime, Agave, Salt	
Lillet Blanc Spritzer	12
Cava, Mint, Orange	
Champagne Cocktail	11
Raspberry Liqueur, Cane Sugar, Cava, Lemon Peel	
Negroni	14
Campari, Sweet Vermouth, Beefeater Gin	

BOTTLED BEER

Golden State Cider, Mighty Dry, CA, 16oz	8
Seasonal Hazy IPA, 3rd St. Aleworks, 16oz. Can	9
Scrimshaw Pilsner, Fort Bragg, CA	6
Superior, Lager, Mexico, 10oz	5
Taco Truck Lager, Turlock, CA	6
Kronenbourg 1664	6
Farmers Light, Light Lager, CA, 12 oz. Can	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 · \$24
Ceviche: Chef's Fresh Fish Selection, Tomato, Avocado, Red Onion, Green Olives, Cilantro	22
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	7
Hummus Plate: Feta, Paprika, Parsley, Grilled Bread	14
Roasted Brussels Sprouts: Housemade Hoisin Sauce, Chili De Arbol, Peanuts, Scallions	15
Patatas Bravas: Fried & Spiced Yukon Gold Potatoes, Roasted Garlic & Lemon Aioli, Herbs	14
Steamed PEI Mussels: Thai Chili, Tamari~Coconut & Lime Broth, Cilantro, Basil, Grilled Bread	25

Slow Roasted Pork Tacos: Salsa Roja, Cabbage, Cilantro & Onions, Lime	17
Shrimp & Cheesy Grits: Seared Shrimp, Bacon, Tomatoes, Scallions	25
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
Miso Glazed King Salmon: Garnet Yams, Baby Bok Choy, Pickled Vegetables, Scallions, Sesame	33
Achiote Chicken Sandwich: Avocado, Red Onion, Butter Lettuce, Pepper Jack Cheese, Jalapeno Aioli	18

Sub Crispy Yukon Gold Potatoes \$3 - Add Bacon \$2

Cheeseburger: "Special Sauce", American Cheese, Gem Lettuce, Tomato, Red Onion	18
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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	10
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*Automatic gratuity of 20% will be added to parties of 6 or more ~ *Maximum 3 credit cards per table ~ Split Charge \$2.50

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