



9 EAST NAPA STREET, SONOMA, CA 95476

Executive Chef & Owner: DAVID BUSH



LIBATIONS

SangriaGLASS 11/ CARAFE 42	
Red Wine, Brandy, Citrus, Cava	
Lillet Blanc Spritzer	12
Lillet Aperitif Wine, Cava, Mint, Orange Peel	
Champagne Cocktail	11
Chambord, Cane Sugar, Cava, Lemon Peel	
Ginger Lime Ricky	12
Rum, Lime, Housemade Ginger Shrub	
Sonoma Dreamer	14
Griffo Gin, St. Germaine, Grapefruit, Lemon	
Negroni	14
Campari, Sweet Vermouth, Beefeater Gin	
Michelada	11
Clamato, Hot Sauce, Tajin, Modelo, Cocktail Shrimp	

BEERS (DRAUGHT)

Seismic Liquifaction Kolsch, Drake's 1500 Pale Ale,	
HenHouse Hazy IPA, Sonoma Springs Gold IPA	8

Blackthorn	14
Jameson Whiskey, Sweet Vermouth, Bitters, Absinthe	
Burro	13
Agave Tequila, Lime, Ginger Beer, Tajin	
Sazerac	15
Knob Creek Rye, Absinthe, Peychaud's Bitters, Orange	
Blood Orange Margarita	13
Agave Tequila, Blood Orange Puree, Lime, Salt	

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 Brewing Co, Light Lager, CA, 12oz can	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	\$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
Seared Local Halibut: Lacinato Kale, Garbanzo Beans, Romesco Sauce, Olive Tapenade		33
Shrimp & Cheesy Grits: Seared Shrimp, Bacon, Tomatoes, Scallions		25
Miso Glazed King Salmon: Garnet Yams, Baby Bok Choy, Pickled Vegetables, Scallions, Sesame		33
Seared N.Y. Steak for Two: 16oz, Crispy Yukon Gold Potatoes, Roasted Red Onion, Chimichurri		58
Dessert: Butterscotch Pot de Creme ~ Hot Fudge Sundae ~Roasted Berries with Pretzel Crunch & Vanilla Ice Cream		10

*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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