



9 EAST NAPA STREET, SONOMA, CA 95476

Executive Chef: DAVID BUSH



LIBATIONS

SangriaGLASS 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)

Seismic Liquifaction Kolsch, Drake's 1500 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, 16oz Can 8

Drakes Denogginizer, Double IPA 8

North Coast Brewing, Scrimshaw Pilsner 6

Superior, Lager, Mexico, 10oz 5

Dust Bowl Brewing, Taco Truck Lager 6

Kronenbourg 1664 6

Farmers Light, Light Lager, 12 oz. Can 6

Best Day Brewing NA, Kolsch, 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

Red Curry Braised Winter Squash Lacinato Kale, Pepitas, Basil 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

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

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

*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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