



9 EAST NAPA STREET, SONOMA, CA 95476

Executive Chef & Owner: DAVID BUSH



LIBATIONS

Sangria	GLASS 11/ PITCHER 42
Red Wine, Brandy, Citrus, Cava	
Lillet Blanc Spritzer	13
Lillet Aperitif Wine, Cava, Mint, Orange Peel	
Champagne Cocktail	11
Chambord, Cane Sugar, Cava, Lemon Peel	
Ginger Lime Ricky	13
Rum, Lime, House-made Ginger Shrub	
Sonoma Dreamer	15
Griffo Gin, St. Germaine, Grapefruit, Lemon	
Negroni	15
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	14
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, 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 Brewing Co, Light Lager, CA, 12oz Can	6
Best Day Brewing NA, Kolsch, 12oz 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	13
Caesar Salad: Little Gem Lettuce, Croutons, Grana Padano	13
Deviled Eggs: Crab, House Made Yellow Curry, Paprika	15
Bread & Butter Plate: Warm Fresh Baked Local Bread & Garlic ~ Herb Butter, Sea Salt	7
Hummus Plate: Feta, Paprika, Parsley, Grilled Bread	15
Sauteed Asparagus: Housemade Hoisin Sauce, Chili De Arbol, Peanuts, Scallions	15
Patatas Bravas: Fried & Spiced Fingerling Potatoes, Roasted Garlic & Lemon Ailoi, Herbs	14
Braised Tuscan Kale: Chickpeas, Garlic, Calabrian Chilis, Parmesan	14
Steamed PEI Mussels: Thai Chili, Tamari~Coconut & Lime Broth, Cilantro, Basil, Grilled Bread	25
Roasted Half Chicken: Green Beans, Crimini Mushrooms, Shallots, Garlic & Herb Butter (Allow 30 Minutes)	31
Shrimp & Cheesy Grits: Seared Shrimp, Bacon, Tomatoes, Scallions	25
Moroccan Spiced King Salmon: Snap Peas, Pea Tendrils, Couscous, Tzatziki, Lemon Confit	34
Seared N.Y. Steak for Two: 16oz, Crispy Yukon Gold Potatoes, Roasted Red Onion, Chimichurri	59
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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