



9 EAST NAPA STREET, SONOMA, CA 95476

Executive Chef: DAVID BUSH



## LIBATIONS

<b>Sangria</b> .....	GLASS 11 / PITCHER 42
Red Wine, Brandy, Citrus, Cava	
<b>Bloody Mary</b> .....	12
Vodka, Housemade Bloody Mary Mix, Traditional Garnish	
<b>Michelada</b> .....	11
Clamato, Tajin, Taco Truck Lager, Cocktail Shrimp	
<b>Mimosa</b> .....	11
Cava, Orange Juice	
<b>Ginger Lime Ricky</b> .....	13
Rum, Lime, House-made Ginger Shrub, Cava	
<b>Sonoma Dreamer</b> .....	15
Griffo Gin, St. Germaine, Grapefruit, Lemon	
<b>Burro</b> .....	14
Agave Tequila, Lime, Ginger Beer, Tajin	
<b>Sazerac</b> .....	15
Knob Creek Rye, Absinthe, Peychaud's Bitters, Orange	
<b>BEERS (DRAUGHT)</b>	
Seismic Liquifaction Kolsch, Drake's 1500 Pale Ale,	
HenHouse Hazy IPA, Sonoma Springs Gold IPA .....	
	8

<b>Blackthorn</b> .....	14
Jameson Whiskey, Sweet Vermouth, Bitters, Absinthe	
<b>Blood Orange Margarita</b> .....	13
Agave Tequila, Blood Orange Puree, Lime, Agave, Salt	
<b>Lillet Blanc Spritzer</b> .....	13
Cava, Mint, Orange	
<b>Champagne Cocktail</b> .....	11
Raspberry Liqueur, Cane Sugar, Cava, Lemon Peel	
<b>Negroni</b> .....	15
Campari, Sweet Vermouth, Beefeater Gin	

## BOTTLED BEER

<b>Golden State Cider, Mighty Dry, 16oz Can</b> .....	8
<b>Drakes, Denogginizer, Double IPA</b> .....	8
<b>North Coast Brewing, Scrimshaw Pilsner</b> .....	6
<b>Superior, Lager, Mexico, 10oz</b> .....	5
<b>Dust Bowl Brewing, Taco Truck Lager</b> .....	6
<b>Kronenbourg 1664</b> .....	6
<b>Farmers Brewing Co, Light Lager, CA, 12oz Can</b> .....	6
<b>Best Day Brewing NA, Kolsch, 12oz Can</b> .....	5

## LUNCH MENU

<b>Today's Oyster Selections: Chef's Choice</b> .....	6/12 · \$19/\$38
<b>Baked Oysters Rockefeller: Bacon, Garlic, Cream, Spinach, Parmesan</b> .....	6 · \$24
<b>Ceviche: Chef's Fresh Fish Selection, Tomato, Avocado, Red Onion, Green Olives, Cilantro</b> .....	22
<b>Shrimp Cocktail: Cocktail Sauce, Lemon</b> .....	17
<b>Seasonal Salad: Mixed Lettuces, Apple, Blue Cheese, Candied Pecans, Sherry Vinaigrette</b> .....	13
<b>Caesar Salad: Little Gem Lettuce, Croutons, Grana Padano</b> .....	13
<b>Deviled Eggs: Crab, House Made Yellow Curry, Paprika</b> .....	15
<b>Bread &amp; Butter Plate: Warm Fresh Baked Local Bread &amp; Garlic ~ Herb Butter, Sea Salt</b> .....	7
<b>Hummus Plate: Feta, Paprika, Parsley, Grilled Bread</b> .....	15
<b>Sauteed Asparagus: Housemade Hoisin Sauce, Chili de Arbol, Peanuts, Scallions</b> .....	15
<b>Patatas Bravas: Fried &amp; Spiced Fingerling Potatoes, Roasted Garlic &amp; Lemon Aioli, Herbs</b> .....	14
<b>Braised Tuscan Kale: Chickpeas, Garlic, Calabrian Chilis, Parmesan</b> .....	14
<b>Steamed PEI Mussels: Thai Chili, Tamari~Coconut &amp; Lime Broth, Cilantro, Basil, Grilled Bread</b> .....	25
<b>Shrimp &amp; Cheesy Grits: Seared Shrimp, Bacon, Tomatoes, Scallions</b> .....	25
<b>Shrimp Tacos: Avocado &amp; Tomatillo Salsa, Cabbage, Pico de Gallo, Cilantro, Lime</b> .....	17
<b>Moroccan Spiced King Salmon: Snap Peas, Pea Tendrils, Couscous, Tzatsiki, Lemon Confit</b> .....	34
<b>Achiote Chicken Sandwich: Avocado, Red Onion, Gem Lettuce, Pepper Jack Cheese, Jalapeno Aioli</b> .....	18
Sub Crispy Fingerling Potatoes \$2   Add: Bacon \$2	
<b>Cheeseburger: "Special Sauce", American Cheese, Gem Lettuce, Tomato, Red Onion</b> .....	19
Sub Crispy Fingerling Potatoes \$2   Add: Bacon \$2   Avocado \$2	
<b>Dessert: Butterscotch Pot de Creme ~ Hot Fudge Sundae ~Roasted Berries with Pretzel Crunch &amp; Vanilla Ice Cream</b> .....	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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