



9 EAST NAPA STREET, SONOMA, CA 95476

Executive Chef & Owner: DAVID BUSH



## LIBATIONS

<b>Sangria</b> .....	GLASS 11/ PITCHER 42
Red Wine, Brandy, Citrus, Cava	
<b>Lillet Blanc Spritzer</b> .....	13
Lillet Aperitif Wine, Cava, Mint, Orange Peel	
<b>Champagne Cocktail</b> .....	11
Chambord, Cane Sugar, Cava, Lemon Peel	
<b>Ginger Lime Ricky</b> .....	13
Rum, Lime, House-made Ginger Shrub	
<b>Gin Basil Smash</b> .....	14
Griffo Gin, Lemon, St. Germaine, Cava, Basil	
<b>Negroni</b> .....	15
Campari, Sweet Vermouth, Beefeater Gin	
<b>Michelada</b> .....	11
Clamato, Hot Sauce, Tajin, Taco Truck Lager	

## BEERS (DRAUGHT)

Seismic Liquefaction Kolsch, Drake's 1500 Pale Ale,	
HenHouse Hazy IPA, Altamont Maui Wauai IPA	8

<b>Mai Tai</b> .....	15
Appleton 8 Year Rum, Orgeat, Dry Curacao, Lime	
<b>Burro</b> .....	14
Agave Tequila, Lime, Ginger Beer, Tajin	
<b>Sazerac</b> .....	15
Knob Creek Rye, Absinthe, Peychaud's Bitters, Orange	
<b>Blood Orange Margarita</b> .....	13
Agave Tequila, Blood Orange Puree, Lime, Salt	
<b>Paloma</b> .....	12
Agave Tequila, Grapefruit, Squirt, Lime	

## 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

## DINNER MENU

<b>Today's Oyster Selection: 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>House 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: Dungeness 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>Chicken Wings: Gochujang BBQ Sauce, Housemade Jalapeno Ranch, Sesame Seeds, Scallions</b> .....	18
<b>Mushroom Toast: Roasted Mushrooms, Lemon and Herb Ricotta, Parmesan, Chili Flake</b> .....	16
<b>Patatas Bravas: Fried &amp; Spiced Fingerling Potatoes, Roasted Garlic &amp; Lemon Aioli, Herbs</b> .....	9
<b>Sauteed Broccoli Di Ciccio: Chickpeas, Garlic, Chili Flake, Parmesan</b> .....	14
<b>Seared Sesame Crusted Ahi Tuna: Cucumber, Avocado, Ginger~Tamari Vinaigrette, Scallions</b> .....	34
<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>Moroccan Spiced King Salmon: Snap Peas, Pea Tendrils, Couscous, Tzatziki, Lemon Confit</b> .....	34
<b>Seared Ribeye Steak for Two: 16oz, Crispy Fingerling Potatoes, Roasted Red Onion, Chimichurri</b> .....	63
<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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