



9 EAST NAPA STREET, SONOMA, CA 95476

Executive Chef: DAVID BUSH



LIBATIONS

Sangria	GLASS 11 / PITCHER 42
Red Wine, Brandy, Citrus, Cava	
Bloody Mary	12
Vodka, Housemade Bloody Mary Mix, Traditional Garnish	
Michelada	11
Clamato, Tajin, Taco Truck Lager	
Mimosa	11
Cava, Orange Juice	
Ginger Lime Ricky	13
Rum, Lime, House-made Ginger Shrub, Cava	
Gin Basil Smash	14
Griffo Gin, Lemon, St. Germaine, Cava, Basil	
Burro	14
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, Altamont Maui Wauai IPA	
	8

Mai Tai	15
Appleton 8 Year Rum, Orgeat, Dry Curacao, Lime	
Blood Orange Margarita	13
Agave Tequila, Blood Orange Puree, Lime, Agave, Salt	
Lillet Blanc Spritzer	13
Cava, Mint, Orange	
Champagne Cocktail	11
Raspberry Liqueur, Cane Sugar, Cava, Lemon Peel	
Negroni	15
Campari, Sweet Vermouth, Beefeater Gin	
Paloma	12
Agave Tequila, Grapefruit, Squirt, Lime	
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, 12oz Can	6

LUNCH MENU

Today's Oyster Selections: Chef's Choice	6/12 · \$19/\$38
Baked Oysters Rockefeller: Bacon, Garlic, Cream, Spinach, Parmesan	6 · \$24
House Salad: Organic Mixed Baby Head Lettuces, Apple, Blue Cheese, Candied Pecans, Sherry Vinaigrette	14
Green Goddess Salad: Gem Lettuce, Cucumber, Radish, Cherry Tomatoes, Ricotta Salata, Bread Crumbs	15
Deviled Eggs: Dungeness 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
BBQ Pork Ribs: Gochujang BBQ Sauce, Sesame Seeds, Scallions, Housemade Kimchi	21
Mushroom Toast: Roasted Mushrooms, Lemon and Herb Ricotta, Parmesan, Chili Flake	16
Patatas Bravas: Fried & Spiced Fingerling Potatoes, Roasted Garlic & Lemon Aioli, Herbs	9
Sauteed Broccoli Di Ciccio: Chickpeas, Garlic, Chili Flake, Parmesan	14
Tuna Bowl: Ahi Tuna, Steamed Rice, Cilantro, Basil, Sesame, Ginger~Tamari Dressing, Sweet Chili Aioli, Scallions	34
Shrimp Tacos: Avocado & Tomatillo Salsa, Cabbage, Pico de Gallo, Cilantro, Lime	17
Steamed PEI Mussels: Thai Chili, Tamari~Coconut & Lime Broth, Cilantro, Basil, Grilled Bread	25
Achiote Chicken Sandwich: Avocado, Red Onion, Gem Lettuce, Pepper Jack Cheese, Jalapeno Aioli	18
Sub Crispy Fingerling Potatoes \$2 Add: Bacon \$2	
Cheeseburger: "Special Sauce", American Cheese, Gem Lettuce, Tomato, Red Onion	19
Sub Crispy Fingerling Potatoes \$2 Add: Bacon \$2 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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