



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	
Gin Basil Smash	14
Griffo Gin, Lemon, St. Germaine, Cava, Basil	
Negroni	15
Campari, Sweet Vermouth, Beefeater Gin	
Michelada	11
Clamato, Hot Sauce, Tajin, Taco Truck Lager	

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	
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	
Paloma	12
Agave Tequila, Grapefruit, Squir, Lime	

BOTTLED BEER

Golden State Cider, Mighty Dry, 16oz Can	8
Drakes, Denogginizer, Double IPA, 12oz Can	8
North Coast Brewing, Scrimshaw Pilsner	6
Dust Bowl Brewing, Taco Truck Lager	6
Kronenbourg 1664	6
Farmers Brewing Co, Light Lager, 12oz Can	6
Montucky Cold Snack, Light Lager, MT, 12oz Can	5
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
House Salad: 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
Zuni Style Roasted Half Chicken: Bread Salad~Greens, Currants, Parmesan	32
Steamed PEI Mussels: Thai Chili, Tamari~Coconut & Lime Broth, Cilantro, Basil, Grilled Bread	25
Shrimp & Cheesy Grits: Seared Shrimp, Bacon, Tomatoes, Scallions	25
Seared King Salmon: Mashed Potatoes, Braised Winter Greens, Brown Butter~Lemon Caper Sauce	34
Seared Bavette Steak: 8oz, Crispy Fingerling Potatoes, Roasted Red Onion, Baby Carrots, Chimichurri	32
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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