



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	
<b>Mimosa</b> .....	11
Cava, Orange Juice	
<b>Ginger Lime Ricky</b> .....	13
Rum, Lime, House-made Ginger Shrub, Cava	
<b>Gin Basil Smash</b> .....	14
Griffo Gin, Lemon, St. Germaine, Cava, Basil	
<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, Altamont Maui Wauai IPA .....	
	8

<b>Mai Tai</b> .....	15
Appleton 8 Year Rum, Orgeat, Dry Curacao, Lime	
<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	
<b>Paloma</b> .....	12
Agave Tequila, Grapefruit, Squirt, Lime	
<b>BOTTLED BEER</b>	
<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>Montucky Cold Snack, Lager, 12 oz</b> .....	5
<b>Dust Bowl Brewing, Taco Truck Lager</b> .....	6
<b>Kronenbourg 1664</b> .....	6
<b>Farmers Brewing Co, Light Lager, 12oz Can</b> .....	6

## 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>House Salad: Mixed Baby Head Lettuces, Apple, Blue Cheese, Candied Walnuts, Sherry Vinaigrette</b> .....	14
<b>Green Goddess Salad: Gem Lettuce, Cucumber, Radish, Cherry Tomatoes, Ricotta Salata, Bread Crumbs</b> .....	15
<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>BBQ Pork Ribs: Gochujang BBQ Sauce, Sesame Seeds, Scallions, Housemade Kimchi</b> .....	23
<b>Patatas Bravas: Fried &amp; Spiced Fingerling Potatoes, Roasted Garlic &amp; Lemon Aioli, Herbs</b> .....	11
<b>Pad Thai: Asparagus, Shiitake Mushrooms, Tofu, Peanuts, Fresh Herbs</b> .....	21
<b>Blackened Fish Tacos: Local Rock Cod, Cabbage, Pico de Gallo, Chipotle Crema, Cilantro, Lime</b> .....	18
<b>Shrimp &amp; Cheesy Grits: Seared Shrimp, Bacon, Tomatoes, Scallions</b> .....	25
<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 \$3   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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