



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 Liquefaction 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, Squirt, 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 Walnuts, Sherry Vinaigrette	14
Caesar Salad: Little Gem Lettuce, Croutons, Grana Padano	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

Ceviche de Aguachile Verde: Fresh Local Fish, Cucumber, Red Onion, Avocado, Pickled Mango, Chips	22
Hummus Plate: Feta, Paprika, Parsley, Grilled Bread	15
Sauteed Chinese Broccoli: Housemade Hoisin, Ginger, Garlic, Shallot, Peanuts, Scallion, Chili Crunch	15
Patatas Bravas: Fried & Spiced Fingerling Potatoes, Roasted Garlic & Lemon Aioli, Herbs	11
BBQ Pork Ribs: Gochujang BBQ Sauce, Sesame Seeds, Scallions, Housemade Kimchi	23

Steamed PEI Mussels: Thai Chili, Tamari~Coconut & Lime Broth, Cilantro, Basil, Grilled Bread	25
Shrimp & Cheesy Grits: Seared Shrimp, Bacon, Tomatoes, Scallions	25
Moroccan Spiced King Salmon: Tabouleh Salad, Tzatzik, Pickled Carrots, Toasted Pistachios	34
Seared 16oz. Ribeye Steak For Two: Crispy Fingerling Potatoes, Roasted Onions, Chimichurri	67
Cheeseburger: "Special Sauce", American Cheese, Gem Lettuce, Tomato, Red Onion	19

Sub Crispy Fingerling Potatoes \$3 | Add: Bacon \$2 | Avocado \$2

Dessert: Butterscotch Pot de Creme ~ Hot Fudge Sundae ~Roasted Berries with Pretzel Crunch & Vanilla Ice Cream	10
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*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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