



9 EAST NAPA STREET, SONOMA, CA 95476
Executive Chef: DAVID BUSH



LIBATIONS

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| 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 |

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| 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 |
| Montucky Cold Snack, Lager, 12 oz | 5 |
| Dust Bowl Brewing, Taco Truck Lager | 6 |
| Kronenbourg 1664 | 6 |
| Farmers Brewing Co, Light Lager, 12oz Can | 6 |

LUNCH MENU

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| Today's Oyster Selections: 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 |
| BBQ Pork Ribs: Gochujang BBQ Sauce, Sesame Seeds, Scallions, Housemade Kimchi | 23 |
| 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 |
| Steamed PEI Mussels: Thai Chili, Tamari~Coconut & Lime Broth, Cilantro, Basil, Grilled Bread | 25 |
| Blackened Fish Tacos: Local Rock Cod, Cabbage, Pico de Gallo, Chipotle Crema, Cilantro, Lime | 18 |
| Shrimp & Cheesy Grits: Seared Shrimp, Bacon, Tomatoes, Scallions | 25 |
| Achiote Chicken Sandwich: Avocado, Red Onion, Gem Lettuce, Pepper Jack Cheese, Jalapeno Aioli | 19 |
| Sub Crispy Fingerling Potatoes \$3 Add: Bacon \$2 | |
| 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 |

*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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