



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



## LIBATIONS

<b>Sangria</b> .....	GLASS 12/ PITCHER 44
Red Wine, Brandy, Citrus, Cava	
<b>Lillet Blanc Spritzer</b> .....	13
Lillet Aperitif Wine, Cava, Mint, Orange Peel	
<b>Champagne Cocktail</b> .....	11
Chambord, Cane Sugar, Cava, Lemon Peel	
<b>Vieux Carre</b> .....	15
Knob Creek Rye, Brandy, Sweet Vermouth, Averna, Bitters	
<b>Gin Basil Smash</b> .....	14
Griffo Gin, Lemon, St. Germaine, Cava, Basil	
<b>Negroni</b> .....	15
Campari, Sweet Vermouth, Beefeater Gin	
<b>Michelada</b> .....	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
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<b>Hot Buttered Rum</b> .....	14
Planteray Dark Rum, Butterscotch, Coconut, Spiced Butter, Whipped Cream	
<b>Burro</b> .....	14
Agave Tequila, Lime, Ginger Beer, Tajin	
<b>Old Fashioned</b> .....	14
Lost Republic Bourbon, Demerara, Bitters	
<b>Blood Orange Margarita</b> .....	14
Agave Tequila, Blood Orange Puree, Lime, Salt	
<b>Crangerine 75</b> .....	14
Bombay Sapphire Gin, Tangerine, Cranberry Jam, Cava	
<b>BOTTLED BEER</b>	
<b>Golden State Cider, Mighty Dry, 16oz Can</b> .....	8
<b>Drakes, Denogginizer, Double IPA, 12oz Can</b> .....	8
<b>North Coast Brewing, Scrimshaw Pilsner</b> .....	6
<b>Dust Bowl Brewing, Taco Truck Lager</b> .....	6
<b>Kronenbourg 1664</b> .....	6
<b>Farmers Brewing Co, Light Lager, 12oz Can</b> .....	6
<b>Pabst Blue Ribbon, 12oz Can</b> .....	5
<b>Best Day Brewing NA, Kolsch, 12oz Can</b> .....	5

## DINNER MENU

<b>Today's Oyster Selection: Chef's Choice</b> .....	6/12 · \$20/\$40
<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>Caesar Salad: Little Gem Lettuce, Croutons, Grana Padano</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>Ceviche de Aguachile Verde: Fresh Local Fish, Cucumber, Red Onion, Avocado, Pickled Mango, Chips</b> .....	22
<b>Hummus Plate: Feta, Paprika, Parsley, Grilled Bread</b> .....	15
<b>Sauteed Green Beans &amp; Crimini Mushrooms: Hoisin, Peanuts, Scallion, Chili Crunch</b> .....	15
<b>Patatas Bravas: Fried &amp; Spiced Fingerling Potatoes, Roasted Garlic &amp; Lemon Aioli, Herbs</b> .....	11
<b>Steamed PEI Mussels: Thai Chili, Tamari~Coconut &amp; Lime Broth, Cilantro, Basil, Grilled Bread</b> .....	25
<b>Shrimp &amp; Cheesy Grits: Seared Shrimp, Bacon, Tomatoes, Scallions</b> .....	25
<b>Rigatoni Vodka: Creamy Tomato &amp; Vodka Sauce, Ricotta, Roasted Cherry Tomato &amp; Calabrian Chili Jam, Basil</b> .....	24
<b>Seared King Salmon: Roasted Fall Vegetables, Broccolini, Green Onions, Miso ~ Sesame Dressing</b> .....	34
<b>Seared 16oz. N.Y. Steak For Two: Crispy Fingerling Potatoes, Roasted Onions, Chimichurri</b> .....	67
<b>Cheeseburger: "Special Sauce", American Cheese, Gem Lettuce, Tomato, Red Onion</b> .....	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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