



9 EAST NAPA STREET, SONOMA, CA 95476

Executive Chef: DAVID BUSH



LIBATIONS

Sangria	GLASS 12 / PITCHER 44
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	
Vieux Carre	15
Knob Creek Rye, Brandy, Sweet Vermouth, Avena, Bitters	
Gin Basil Smash	14
Griffo Gin, Lemon, St. Germaine, Cava, Basil	
Burro	14
Agave Tequila, Lime, Ginger Beer, Tajin	
Old Fashioned	14
Lost Republic Bourbon, Demerara, Bitters	
BEERS (DRAUGHT)	
Seismic Liquifaction Kolsch, Drake's 1500 Pale Ale,	
HenHouse Hazy IPA, Altamont Maui Wauai IPA	8

Hot Buttered Rum	14
Planteray Dark, Coconut, Spiced Butter, Whipped Cream	
Blood Orange Margarita	14
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	
Crangerine 75	14
Bombay Sapphire Gin, Tangerine, Cranberry Jam, Cava	
BOTTLED BEER	
Golden State Cider, Mighty Dry, 16oz Can	8
Drakes, Denogginizer, Double IPA	8
North Coast Brewing, Scrimshaw Pilsner	6
Pabst Blue Ribbon, 12oz Can	5
Dust Bowl Brewing, Taco Truck Lager	6
Kronenbourg 1664	6
Farmers Brewing Co, Light Lager, 12oz Can	6

LUNCH MENU

Today's Oyster Selections: Chef's Choice	6/12 · \$20/\$40
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 Green Beans & Crimini Mushrooms: Hoisin, 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

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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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