



9 EAST NAPA STREET, SONOMA, CA 95476

Executive Chef & Owner: DAVID BUSH



LIBATIONS

Sangria	GLASS 12/ PITCHER 44
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	
Paper Plane	15
Bourbon, Aperol, Amaro Nonino, Lemon	
Gin Basil Smash	14
Beefeater Gin, Lemon, St. Germaine, Cava, Basil	
Negroni	15
Campari, Beefeater Gin, Sweet Vermouth	
Michelada	11
Clamato, Hot Sauce, Tajin, Taco Truck Lager	

BEERS (DRAUGHT)

Seismic Liquifaction Kolsch, Drake's 1500 Pale Ale,	
HenHouse Hazy IPA, Altamont Maui Wauai IPA	8

Hot Buttered Rum	14
Planteray Dark Rum, Butterscotch, Coconut, Spiced Butter, Whipped Cream	
Yuzu Drop	15
Hanson Vodka, Dry Curacao, Yuzu, Ginger~Sugar Rim	
Old Fashioned	14
Lost Republic Bourbon, Demerara, Bitters	
Blood Orange Margarita	14
Agave Tequila, Blood Orange Puree, Lime, Salt	

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
Pabst Blue Ribbon, 12oz Can	5
Best Day Brewing NA, Kolsch, 12oz Can	5

DINNER MENU

Today's Oyster Selection: Chef's Choice	6/12 · \$20/\$40
Baked Oysters Rockefeller: Bacon, Garlic, Cream, Spinach, Parmesan	4 · \$20
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
Hummus Plate: Feta, Paprika, Parsley, Grilled Bread	15
Sauteed Broccolini: Housemade Hoisin, Peanuts, Scallions, Fresno Chili	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
Shrimp & Cheesy Grits: Seared Shrimp, Bacon, Tomatoes, Scallions	25
Rigatoni & Roasted Mushrooms: Porcini Cream, Leeks, Shallots, Garlic, Chard, Grana Padano	25
Seared King Salmon: Braised Butter Beans, Wilted Rainbow Chard, Green Olive Salsa Verde	34
Seared 16oz. N.Y. 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
---	----

*Automatic gratuity of 20% will be added to parties of 6 or more ~ *Maximum 3 credit cards per table ~

* Split Charge \$2.50

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

FOLLOW US @OSOSONOMA

