



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



## LIBATIONS

<b>Sangria</b> .....	GLASS 12 / PITCHER 44
Red Wine, Brandy, Citrus, Cava	
<b>Bloody Mary</b> .....	12
Vodka, Housemade Bloody Mary Mix, Traditional Garnish	
<b>Michelada</b> .....	11
Clamato, Tajin, Taco Truck Lager	
<b>Mimosa</b> .....	11
Cava, Orange Juice	
<b>Paper Plane</b> .....	15
Bourbon, Aperol, Amaro Nonino, Lemon	
<b>Gin Basil Smash</b> .....	14
Beefeater Gin, Lemon, St. Germaine, Cava, Basil	
<b>Yuzu Drop</b> .....	15
Hanson Vodka, Dry Curacao, Yuzu, Ginger~Sugar Rim	
<b>Old Fashioned</b> .....	14
Lost Republic Bourbon, Demerara, Bitters	
<b>BEERS (DRAUGHT)</b>	
Seismic Liquifaction Kolsch, Drake's 1500 Pale Ale,	
HenHouse Hazy IPA, Altamont Maui Wauai IPA .....	8

<b>Hot Buttered Rum</b> .....	14
Planteray Dark, Coconut, Spiced Butter, Whipped Cream	
<b>Blood Orange Margarita</b> .....	14
Agave Tequila, Blood Orange Puree, Lime, Agave, Salt	
<b>Lillet Blanc Spritzer</b> .....	13
Cava, Mint, Orange	
<b>Champagne Cocktail</b> .....	11
Raspberry Liqueur, Cane Sugar, Cava, Lemon Peel	
<b>Negroni</b> .....	15
Campari, Beefeater Gin, Sweet Vermouth	

## BOTTLED BEER

<b>Golden State Cider, Mighty Dry, 16oz Can</b> .....	8
<b>Drakes, Denogginizer, Double IPA</b> .....	8
<b>North Coast Brewing, Scrimshaw Pilsner</b> .....	6
<b>Pabst Blue Ribbon, 12oz Can</b> .....	5
<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>Best Day Brewing NA, Kolsch, 12oz Can</b> .....	5

## LUNCH MENU

<b>Today's Oyster Selections: Chef's Choice</b> .....	6/12 · \$20/\$40
<b>Baked Oysters Rockefeller: Bacon, Garlic, Cream, Spinach, Parmesan</b> .....	4 · \$20
<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>Hummus Plate: Feta, Paprika, Parsley, Grilled Bread</b> .....	15
<b>Sauteed Broccolini: Housemade Hoisin, Peanuts, Scallions, Fresno Chili</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>Blackened Fish Tacos: Local Rock Cod, Cabbage, Pico de Gallo, Chipotle Crema, Cilantro, Lime</b> .....	18
<b>Shrimp &amp; Cheesy Grits: Seared Shrimp, Bacon, Tomatoes, Scallions</b> .....	25
<b>Achiote Chicken Sandwich: Avocado, Red Onion, Gem Lettuce, Pepper Jack Cheese, Jalapeno Aioli</b> .....	19
Sub Crispy Fingerling Potatoes \$3   Add: Bacon \$2	
<b>Cheeseburger: "Special Sauce", American Cheese, Gem Lettuce, Tomato, Red Onion</b> .....	19
Sub Crispy Fingerling Potatoes \$3   Add: Bacon \$2   Avocado \$2	
<b>Dessert: Butterscotch Pot de Creme ~ Hot Fudge Sundae ~Roasted Berries with Pretzel Crunch &amp; Vanilla Ice Cream</b> .....	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 illnesses

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