



HAPPY HOUR MENU

LIBATIONS

Sangria \$8

Red Wine, Citrus, Cava

Blood Orange Margarita \$8

Agave Tequila, Blood Orange Puree, Lime, Agave, Salt

Negroni \$8

Campari, Sweet Vermouth, Gin

Champagne Cocktail \$8

Chambord, Cane Sugar, Cava, Lemon Peel

Lillet Blanc Spritzer \$8

Lillet Aperitif Wine, Cava, Mint, Orange Peel

Beer & A Shot Special \$7

Pabst Blue Ribbon & Shot of Espolon

Well Drinks \$7

Beers On Tap \$6

Seismic Kolsch, Drake's 1500 Pale Ale,

Altamont Maui Wauai IPA, HenHouse Hazy IPA

Wines By The Glass \$8

2022 Leese Fitch, California, Sauvignon Blanc

2020 Leese-Fitch, California, Pinot Noir

SMALL PLATES

Today's Oyster Selection \$12 HALF DOZEN

Warm Sourdough Bread & Garlic Herb Butter \$4

Green Goddess Salad \$7

Little Gem Lettuce, Cucumber, Radish, Tomato, Ricotta Salata, Toasted Bread Crumbs

Hummus Plate \$7

Feta, Paprika, Parsley, Grilled Bread

Taco of the Day \$7 FOR TWO

Patatas Bravas \$7

Roasted Garlic Aioli, Fresh Herbs

Flatbread of the Day \$9

Automatic gratuity of 20% will be added to parties of 6 or more~no more than 3 credit cards per party

WEDNESDAY-FRIDAY 4:00PM TO 5:30PM

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