



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	12
Cava, Orange Juice	
Iced Irish	14
Jameson, Butterscotch, Cold Brew, Whip	
Gin Basil Smash	14
Beefeater Gin, Lemon, St. Germaine, Cava, Basil	
Jungle Bird	14
Black Strap Rum, Campari, Pineapple, Lime, Demerara	
Old Fashioned	14
Lost Republic Bourbon, Demerara, Bitters	

BEERS (DRAUGHT)

Seismic Liquifaction Kolsch, Drake’s 1500 Pale Ale,	
HenHouse Hazy IPA, Altamont Maui WauI IPA	8

Cold Brew Martini	14
St. George Coffee Liqueur, Vodka, Demerara, Cold Brew	
Blood Orange Margarita	14
Agave Tequila, Blood Orange Puree, Lime, Agave, Salt	
Aperol Spritz	14
Aperol, Cava, Club Soda	
Champagne Cocktail	12
Raspberry Liqueur, Cane Sugar, Cava, Lemon Peel	
Negroni	15
Campari, Beefeater Gin, Sweet Vermouth	

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
Best Day Brewing NA, Kolsch, 12oz Can	5

LUNCH MENU

Today’s Oyster Selections: 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
Green Goddess Salad: Little Gem Lettuce, Cucumber, Radish, Tomato, Ricotta Salata, Toasted Bread Crumbs	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

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	20

Sub Crispy Fingerling Potatoes \$3 | Add: Bacon \$2

Cheeseburger: “Special Sauce”, American Cheese, Gem Lettuce, Tomato, Red Onion	19
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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	11
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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

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

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