



Oyster Bar

three: 8, six: 15, dozen: 25

CHILLED PRAWNS

Baja California four: 11, eight: 19

SHELLFISH SAMPLER

dozen oysters and six prawns 39

HAPPY HOUR OYSTERS

Baja California oysters

1.50 each

everyday in the bar from 3:00 to 6:00

Cheese & Charcuterie

choice of three: 12; six: 20

featuring cheese and meats from around the globe

FLAVEUR

cow, goat, soft | France

EDAM

cow, soft | Holland

ROQUEFORT

cow, soft | France

CHEDDAR

cow, hard | USA



PROSCIUTTO

pork, sweet, firm | Parma, Italy

SALAME TOSCANO

pork, tangy, dry | San Francisco

BRESOLA

beef, sweet, hard | Lombardia, Italy



CHEF'S TASTING PLATE

house selection of three artisan cheeses and two charcuterie with accompaniments 14

Share

TRUFFLE FRIES

parmesan, garden parsley 6

ARANCINI RISOTTO

chipotle aioli 6

SEASONAL ROASTED VEGETABLES

fresh herbs and olive oil 5

Flatbreads

TOMATO, MOZZARELLA, BASIL 8

SHRIMP, ROASTED PEPPERS, ONION 10

CHORIZO, MOZZARELLA, PIQUILLO PEPPER 9

CHICKEN, MOLE, PICKLED CHILI, CILANTRO 10

Small Plates

SEASONAL SOUP 5

THE MAC AND CHEESE

Cabot cheddar, bacon, chive 7

GUACAMOLE

avocado, corn salsa, flatbread 6

ARTICHOKE AND SPINACH DIP

served warm with grilled bread 7

CRISPY CALAMARI

Baja-Pacific calamari with fresh herb aioli 8

FRESH CRUDO

Chef's daily preparation 10

Salad

SONOMA

baby whole head lettuce, avocado, grapefruit, parmigiano reggiano, lemon vinaigrette 9

CAESAR SALAD

Romaine Lettuce, crispy poached egg, bacon, and parmesan cheese, served with caesar dressing 10
add chicken 3

BAJA

grilled organic Caduaño chicken breast, jicama, roasted corn, blue cheese, bacon, arugula, honey-mustard dressing 11

BEET

organic beets, goat cheese, shaved fennel, avocado, citrus dressing 10

Pasta

SPAGUETTI PUTTANESCA

piquillo peppers, capers, anchovies, black olives 15

CRAB RAVIOLI

sweet corn and tarragon 16

VEGETABLE LASAGNA

eggplant, zucchini, mushroom, goat cheese bechamel 14

Main Courses

OVEN ROASTED CHICKEN

organic Caduaño chicken, roasted potato, chard, achiote 19

PORK LOIN

grilled pork loin, Spaetzle noodle and raisin demi glace 18

CATCH OF THE DAY

Chef prepares daily with fresh ingredients MP

WHOLE FISH OF THE DAY

crispy skin, veracruz style MP

RIB EYE

USDA Top Choice, seasonal vegetables and rich demi glace 32

THE SONOMA BURGER

half pound burger, caramelized onions, Cabot cheddar, pickles, arugula, spicy mayo, choice of fries or salad 14