



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

Montucky Cold Snack & 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 Selections \$12 HALF DOZEN

Warm Sesame Bread & Garlic Herb Butter \$4

Caesar Salad \$7

Little Gem Lettuce, Sourdough Croutons, Grana Panado

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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COURSE ONE

SEASONAL SALAD

Mixed Lettuces, Apple, Blue Cheese, Candied Pecans, Sherry Vinaigrette

COURSE TWO

BRAISED BEEF SHORT RIB

Fontina Polenta, Sautéed Baby Spinach, Red Wine Braised Onions

COURSE THREE

HOT FUDGE SUNDAE

Vanilla Ice Cream, Hot Fudge Sauce, Strawberries, Whipped Cream, Peanuts

