

SONOMA CIDER

TAPROOM MENU

Executive Chef Josh Schauert

LOCAL OYSTERS

RAW OYSTERS ON THE ½ SHELL* (5) 14
Kumamotos served w/ Hatchet cider mignonette


BBQ (5) 14
Myagis BBQ sauce

BAKED (5) 14
Myagis Leek confit, bread crumbs

SOUPS


FRENCH ONION *Cup 6 Bowl 11*
Sweet onions caramelized in Sonoma Cider Apple Brandy, simmered in bone broth, croutons & melted Gruyere cheese

SMALL & SHARED

BREAD AND BUTTER  5
(vegan available with olive oil & balsamic)



WILD YELLOWFIN POKE * 13
Raw, diced wild yellowfin tuna marinated in organic tamari, sesame oil, agave & chili oil with scallions & wasabi micro greens, served with sesame wonton crackers & wasabi creme fraiche



SEAFOOD CEVICHE 12
Shrimp, Octopus, and Salmon, marinated in Crowbar cider, Thai chilis, avocado. Served with sesame wonton crackers & lime



SIZZLING CHEESE  (available) 9
Alps Gruyere cheese served in a cast iron skillet with oregano, parsley, garlic and vinegar.
Served with Costeaux sour French bread


GARDEN

(Add: Roasted Organic Mary's Chicken 5, Prawns 8)

HOUSE   (available) 9
Crumbled Lara Chenel goat cheese, spring mix, apple slices, cherry tomatoes, candied pecans, champagne vinaigrette

NORTH-EAST   9
Napa cabbage, red cabbage, carrot, red pepper, Cilantro, cucumber, cashews & chopped Pad Thai rice noodles in a sweet chili-lime dressing


COBB   10
Butter Lettuce & Endive Salad lightly tossed in our House made Goat Cheese Ranch topped with Cherry Tomatoes, Corn, Bacon Bits, Crumbled Bleu Cheese and a 9 Minute Egg

BURRATA & POACHED PEACH SALAD  (available) 14
With baby arugula, extra virgin olive oil, fresh peaches, basil, & cherry tomatoes, champagne vinaigrette.
Served with Costeaux ciabatta crostinis


BOARDS

CHARCUTERIE 23
Artisan selection of local meats & cheeses with drunk olives, olive tapenade, truffle pate
served with Costeaux ciabatta crostinis. (Add: burrata 5)


BAKED


MAC N' CHEESE  (available) 10
Creamy blend of three local cheeses, bread crumbs
(Add: truffle oil, blue cheese, serrano ham 4
Bacon, pickled jalapenos, pickles, spinach, broccolini 3)



FLATBREAD 10
Caramelized onions, roasted tomatoes, pesto, arugula salad, shaved Romano, baked on Sonoma Cider flatbread

SANDWICHES  Gluten Free Bread Available
(Served with your choice of organic seasonal greens or kettle chips)

GRILLED TRI-TIP SANDWICH  (available) 12
Marinated, grilled and lightly smoked tri-tip, red onion marmalade, horseradish-Dijon sauce & baby arugula on Costeaux sweet demi-baguette. Served with Au Jus

B.L.T.  (available) 12
Apple wood smoked bacon, vine ripened tomatoes, spring mix salad & mayonnaise on toasted multi-grain bread
Add: Avocado 2, Fried Egg 3


PHILLY CHEESESTEAK  (available) 12
A rich Blend of sautéed peppers and a blanket of melted provolone cheese on a thick layer of BBQ'd Loin with caramelized onions served on Costeaux sweet demi baguette

CHICKPEA SALAD SANDWICH   (available) 12
House Made Chickpea salad on a bed of Butter Lettuce and Vine Ripened tomatoes, topped with fresh alfalfa sprouts & Veganaisse on Costeaux multigrain bread
Additions: Avocado 2, Fried Egg 3

ENTREES

SWEET BBQ BABY BACK RIBS 18
Braised pork ribs finished with a house made Sweet BBQ sauce served with Roasted Sweet Potato wedges and Green Beans Sautéed in Garlic Butter and Deglazed with a Splash of Apple Cider Brandy

SPICY BBQ BABY BACK RIBS 18
Braised pork ribs finished with a house made Spicy Mustard BBQ Imperial Reduction served with Roasted Sweet Potato wedges and Green Beans Sautéed in Garlic Butter and Deglazed with a Splash of Apple Cider Brandy

SEARED HALIBUT  18
Halibut Sauteed in a Lemon Pesto butter Served with Roasted Broccolini and Heirloom Cherry Tomatoes topped With Herb Oil

SKIRT STEAK 18
Medium rare on a bed of red onion marmalade, finished with house made A1-balsamic reduction & chimichurri. Served with Garlic butter roasted cherry tomatoes and broccolini.
(Ask your server about adding our Ginger Fire Aioli !)

DESSERTS

served with your choice of Three Twins ice creams: chocolate, sea salt caramel, or vanilla

SEASONAL DESSERT WAFFLE 10
House Made Sweet Waffle Batter, served with a scoop of ice cream smothered in Whipped cream and topped with Fresh Strawberries, Apples, Sprinkles, and Caramel

NUTELLA BROWNIE 10
Warm, creamy, Nutella brownie topped with a house made caramel

COOKIE OF THE DAY 8
Ask your server about our cookies.

 indicates gluten free  indicates vegan

*consuming raw or undercooked meats poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition



WINE LIST

My career in the beverage business has been a long and winding road. Many of the techniques I use in making Sonoma Cider have their roots in my wine making background. I personally selected the following wines for your enjoyment based on my history as a wine maker and our family's connection to the Sonoma County wine industry. Enjoy!

-David Cordtz

WHITES

WHITE OAK SAUVIGNON BLANC Glass 13 Bottle 48
 Bill Parker, wine maker – Bill hired me as a cellar rat at Chateau Souverain in my first job in the wine industry in 1978. I have been friends with Bill for over 38 years. His time-tested skills have produced some of the best wines Sonoma County has offered over the years.

BANSHEE SONOMA COAST CHARDONAY Glass 12 Bottle 36
 The nose of this wine leans towards orchard fruit showing both apple and pear but also hints of tropical fruits and vanilla bean. In the mouth the wine is moderate weight but packs extraordinary depth of flavor, echoing the aroma with fuji apple, meyer lemon, sage and vanilla panna cotta. The finish is all energy with mouthwatering citrus notes.

SCHRAMSBURG BLANC DE NOIRS Bottle 60
 I learned some of my wine making craft in the early 1980's under the Davies family while working in the laboratory with quality assurance, and in the stone caves where the wines were aged. For me, the Schramsburg Blanc de Noir is the epitome of sparkling wine in California

ROSE

INMAN FAMILY WINES BRUT ROSE OGV ESTATE Bottle 100
 Kathleen Inman, wine maker – Kathleen and her husband have been neighbors and friends since our now grown children were in middle school together. I have always admired Kathleen's commitment to producing well-balanced and delicately structured wines.

REDS

MUELLER PINOT NOIR Glass 13 Bottle 48
 Bob Mueller, wine maker – Bob and I first worked together at Chateau Souverain in 1979, where he was on the wine making management team and I was a cellar rat – cleaning drains and dragging hoses! My wife Ari and I have enjoyed many bottles of this lovely Pinot Noir over the years.

INMAN FAMILY WINES PINOT NOIR Bottle 80
 Kathleen Inman, wine maker – Kathleen and her husband have been neighbors and friends since our now grown children were in middle school together. I have always admired Kathleen's commitment to producing well-balanced and delicately structured wines.

SONOMA CIDER HOUSE RED Glass 9
 I have been enjoying Sonoma County Zinfandel since 1973. I was able to talk our friends over at Fopiano vineyards to part with 3 full barrels. This full bodied yet soft, fruit forward, drinkable Zinfandel is the best wine deal in Healdsburg!

APPLE BRANDY CRAFT COCKTAILS

With our organic Apple Brandy, we're taking cider to a whole 'nother level! We start with the perfect blend of organic apples, ferment them dry, double distill to concentrate and collect the flavors and alcohol and then finally age them for a year or so in small, American-oak, medium-char casks. The result is a unique, incredibly smooth, organic apple brandy. Try it on its own, or blended up in a delicious cocktail!

Bottles of our Apple Brandy now available for purchase to go!

SONOMA CIDER APPLE BRANDY	8
Neat or on the rocks	
BRANDY MULE	10
Our take on the classic Moscow Mule. Apple Brandy, fresh lime juice & house sarsaparilla bitters. Topped with ginger beer and garnished with a lime wedge.	
RANDY SIDECAR	12
Sonoma Cider Apple Brandy, fresh orange juice, fresh lemon juice, simple syrup & a lemon twist.	
BRANDY OHH FASHION	11
Sonoma Cider Apple Brandy, lemon zest, orange zest, sugar in the raw cube, house sarsaparilla bitters & luxardo cherry.	

Guest Draft

CRAFT BEERS

SEISMIC	Santa Rosa, CA	6
"Liquification" Kolsch	4.8% ABV 25 IBU	
MOONLIGHT	Santa Rosa, CA	7
"Reality Czeck" Pils	4.8% ABV	
HENHOUSE	Santa Rosa, CA	7
"IPA" Incredible Pale Ale	6.9% ABV 40 IBU	
ELYSIAN	Seattle, WA	7
"Space Dust" IPA	8.2% ABV 73 IBU	
HERETIC	Fairfield, CA	7
"Evil Twin" Red IPA	6.8% ABV 45 IBU	
FOGBELT	Santa Rosa, CA	6
"Armstrong Stout" Stout	6.1% ABV 21 IBU	
BEAR REPUBLIC	Healdsburg, CA	7
"Big Bear Black" Stout	8.1% ABV 55 IBU	
DOGFISH HEAD	Milton, DE	7
"Punkin Ale" Pumpkin Ale	7.0% ABV 28 IBU	

Non-Alcoholic

SODA Coke, Diet Coke, Caffeine Free Diet Coke, Root Beer, Sprite, Orange Fanta, Ginger Ale, Ginger Beer, Pellegrino	2.50
JUICE Organic apple juice, lemonade, orange juice	3
ICED TEA Black iced tea	2.50
HOT TEA Rotating and seasonal flavors	3
Coffee Taylor Maid Farms organic coffee – Goat Rock Roast	
MILK	3

SONOMA CIDER HAPPY HOUR MENU

3pm-6pm Mon - Thurs

HAPPY HOUR BITES

CAPRESE SALAD STICKS (5)	5
Cherry tomatoes, Basil, fresh mozzarella, balsamic drizzle	
TRI-TIP SLIDERS (2)	7
Marinated, grilled and lightly smoked tri-tip, red onion marmalade, ginger fire aioli, Brioche bun	
BAHN MI SLIDERS (2)	7
Shredded Pork with fine diced carrots, chives and housemade bbq sauce, Brioche bun	
FRIED CHICKEN SLIDERS (2)	7
Napa slaw, lightly dressed with housemade ranch dressing, Brioche bun	
CEVICHE SHOOTERS (2)	6
Shrimp, octopus and salmon, marinated in Crowbar Cider & Thai chilis, lime wedge	
HAPPY HOUR BOARD	15
1 of each slider, 1 ceviche shooter, 4 caprese sticks	

Executive Chef Josh Schauert

*consuming raw or undercooked meats poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition

HAPPY HOUR GLASSES

CORE & LIMITED RUN CIDERS	4.5
RESERVE & MICRO RELEASE CIDERS	5
SONOMA CIDER HOUSEMADE SANGRIA	6
SONOMA CIDER HOUSE RED	7

SONOMA CIDER HAPPY HOUR MENU

3pm-6pm Mon - Thurs

HAPPY HOUR BITES

CAPRESE SALAD STICKS (5)	5
Cherry tomatoes, Basil, fresh mozzarella, balsamic drizzle	
TRI-TIP SLIDERS (2)	7
Marinated, grilled and lightly smoked tri-tip, red onion marmalade, ginger fire aioli, Brioche bun	
BAHN MI SLIDERS (2)	7
Shredded Pork with fine diced carrots, chives and housemade bbq sauce, Brioche bun	
FRIED CHICKEN SLIDERS (2)	7
Napa slaw, lightly dressed with housemade ranch dressing, Brioche bun	
CEVICHE SHOOTERS (2)	6
Shrimp, octopus and salmon, marinated in Crowbar Cider & Thai chilis, lime wedge	
HAPPY HOUR BOARD	15
1 of each slider, 1 ceviche shooter, 4 caprese sticks	

Executive Chef Josh Schauert

*consuming raw or undercooked meats poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition

HAPPY HOUR GLASSES

CORE & LIMITED RUN CIDERS	4.5
RESERVE & MICRO RELEASE CIDERS	5
SONOMA CIDER HOUSEMADE SANGRIA	6
SONOMA CIDER HOUSE RED	7

SONOMA CIDER DOGGIE BITES MENU

All canine must be on a leash and eat from doggie bowls.
Sorry no human plates allowed.

DOGGIE BOWLS

SLICED TRI-TIP (3oz)	6
Sometimes it's rare or medium	
BACON	3
Four slices fresh & hot	
GRILLED CHICKEN BREAST (1/2 chix breast)	6
Add cheese 1	
GRILLED SALMON (3OZ)	9
Cooked through	



SONOMA CIDER DOGGIE BITES MENU

All canine must be on a leash and eat from doggie bowls.
Sorry no human plates allowed.

DOGGIE BOWLS

SLICED TRI-TIP (3oz)	6
Sometimes it's rare or medium	
BACON	3
Four slices fresh & hot	
GRILLED CHICKEN BREAST (1/2 chix breast)	6
Add cheese 1	
GRILLED SALMON (3OZ)	9
Cooked through	



SONOMA CIDER DOGGIE BITES MENU

All canine must be on a leash and eat from doggie bowls.
Sorry no human plates allowed.

DOGGIE BOWLS

SLICED TRI-TIP (3oz)	6
Sometimes it's rare or medium	
BACON	3
Four slices fresh & hot	
GRILLED CHICKEN BREAST (1/2 chix breast)	6
Add cheese 1	
GRILLED SALMON (3OZ)	9
Cooked through	



SONOMA CIDER DOGGIE BITES MENU

All canine must be on a leash and eat from doggie bowls.
Sorry no human plates allowed.

DOGGIE BOWLS

SLICED TRI-TIP (3oz)	6
Sometimes it's rare or medium	
BACON	3
Four slices fresh & hot	
GRILLED CHICKEN BREAST (1/2 chix breast)	6
Add cheese 1	
GRILLED SALMON (3OZ)	9
Cooked through	

