

# SONOMA CIDER TAPROOM MENU

## LOCAL OYSTERS

**RAW OYSTERS ON 1/2 SHELL\*** 3.25  
served with organic apple and hatchet cider mignonette

## SOUPS

**Soup of the Day** (ask your server) Cup 5 Bowl 8

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

## BOARDS

**CHARCUTERIE** 23  
artisan selection of local meats & cheeses with house-made r pickles, cider brined olives, guindilla Basque peppers served with Costeaux ciabatta crostinis

**CALIFORNIA BURRATA** GF AVAILABLE 18  
wild baby arugula with champagne vinaigrette, olive-caper tapenade, herb oil, house-made oven dried tomatoes and roasted garlic served with Costeaux ciabatta crostinis

## SMALLS & SHARED

**HOUSE-MADE PICKLES** V 4

**CIDER BRINED OLIVES** GF V 5

**COSTEAUX CIABATTA & SWEET BUTTER** V 5  
(vegan available with olive oil & balsamic)

**ORGANIC FINGERLINGS** GF V AVAILABLE 6  
(Add: truffle oil parmesan cheese & parsley 2)

**MARY'S WINGS** GF AVAILABLE 9  
twice baked tender drumettes  
•ANVIL BBQ  
•SWEET CHILE-LIME

**WILD YELLOW FIN POKE** \*GF 13  
raw, diced wild yellow fin tuna marinated in gluten free organic tamari, sesame oil, agave, chili oil, scallions & wasabi micro greens served with sesame wonton crackers

**SHRIMP CEVICHE** GF 12  
Crowbar cider, Thai chilis, avocado served with sesame wonton crackers

## GARDEN

**HOUSE** V 9  
baby gems, endives, organic granny smith apples, avocado & watermelon radish with avocado dressing  
(Add: Roasted Organic Mary's Chicken 5)

**NORTH-EAST** GF V 10  
Napa cabbage, purple cabbage, carrot, red pepper, cilantro, cucumber, cashews & vermicelli rice noodles in sweet-chile lime dressing

**SANDWICHES** GF Lettuce Wrap Available  
(served with your choice of organic seasonal greens or kettle chips)

**FRENCH DIP** GF AVAILABLE 15  
grass fed locally raised barbecued tri tip, buttered Costeaux French loaf, caramelized onions, horseradish crème fraiche & endless au jus

**PORK BANH MI** GF AVAILABLE 14  
locally raised braised pork shoulder, Vietnamese bbq sauce with pickled cucumber, shredded carrot, daikon radish, fresh jalapeño pepper, cilantro, on a Costeaux sweet demi baquette

**APPLE JAX** 10  
Costeaux sour dough sliced buttered loaf, melted jack cheese & organic granny smith apples (Add: applewood smoked bacon 3)

**MARINATED PORTOBELLO** V GF AVAILABLE 13  
herb oil, arugula & caramelized onions on Costeaux ciabatta (Add: laura chanel goat cheese 3, jack cheese 2)

## BAKED

**MAC N' CHEESE** GF AVAILABLE 10  
creamy three cheese blend of local cheeses, bread crumbs, fresh parsley  
(Add: truffle oil, blue cheese, serrano ham 4, bacon, pickled jalapeños, pickles, spinach, broccolini 3)

**BRUSSEL SPROUTS** GF V AVAILABLE 11  
roasted organic apples, pistachios, cider glaze, lemon crème fraiche (Add: applewood smoked bacon 3)

## ENTREES

**BRAISED SHORT RIB** GF 24  
roasted root vegetables with red wine reduction

**OVEN FRIED CHICKEN & WAFFLES** 20  
served with house-made spicy syrup

**PAN SEARED HALIBUT** GF 24  
sauteed snap peas, blistered cherry tomatoes

## DESSERT

**SEASONAL DESSERTS** (ask your server)

GF indicates gluten free

V 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.



organic • sustainable • gluten free • vegan • non-gmo

Proudly Serving:

Grass Fed Willam's Ranch|Grass Fed Niman Ranch|Vella Cheese Co.|Walnut Keep Farms|Costeaux Bakery