



A Taste of California

Delectably Delicious. Fabulously Fresh. Wonderful Wines.
Dinner Menu – Daily 3pm to Close.

Soup and Ladle

- Chicken Tortilla Soup Cup 6 | Bowl 8
Our take on the classic with black beans. Avocado and tortilla crisps top this hearty soup.
- Lentil-Cumin Chili (GF, V) Cup 6 | Bowl 8
Hearty and packed with flavor – you wouldn't know it's meatless. Served with shredded cheese and scallions with a touch of creme.

Crunchy Greens

- Cranberry and Almond Salad (GF, #) 13
Mixed greens, dried cranberries, almonds, feta, and bacon tossed in red wine vinaigrette. Perfect with a Chardonnay.
- Ultimate Garden Salad (GF, V) 13
Mixed greens with strawberry, orange segments, cucumber, radish, tomatoes, pickled red onion, with a lemon vinaigrette. OMG delicious!
- Extras: Grilled Chicken 9
Seared Shrimp; Salmon 12

Cheese and Charcuterie Plates

- West Coast Cheese Plate 19
A selection of fine West Coast cheeses: Rogue smoked blue, Manchego, Brie, Chevre with lavender honey. Accompanied with extra goodies. Excellente!
- Charcuterie and Cheese Plate 26
A beautiful combination of meats and cheeses served with rosemary focaccia. Our most popular item.

Light Fare and Small Plates

- Brie and Fig Jam Crostini (V) 13
Nicely spiced homemade fig spread layered on toasted bread with warm brie, shredded green apples, pepitas, and cranberries.
- Avocado Smash Garlic Shrimp Crostini^ 15
Just exactly what it sounds like. Smash some spicy avocado, top with a freshly sautéed garlic shrimp and voila! Yum!
- Smoked Salmon Crostini 16
Smothered with tzatziki and topped with capers.
- Hot Cheesy Artichoke Dip with Crisps (V) 13
Baked in a dish for sharing. Chef Walter's special recipe.
- Beyond Baked Brie 15
Snack-sized brie baked with thyme onion jam and jamon in a pastry shell.
- Nibbles Trio 13
A tasty trio of marinated olives, spiced nuts, and charcuterie/cheese skewers. A perfect complement to a Pinot Noir.
- Cotati Carnitas Quesadilla 15
Our beer-braised pulled pork with BBQ sauce and chipotle crema. Perfect fusion of Southern-Latin Cuisine. Guacamole? \$2
- Manchego, Red Pepper, & Onion Quesadilla (V) 14
Oh yeah. Veggies smooshed between a big flour tortilla. Pico de gallo and sour cream on the side. Guacamole? Add \$2

Getting Serious – Bigger Plates

- SoCel Shrimp^ (GF) 22
Sautéed shrimp with spaghetti zucchini and yellow squash. Provencal style. Light, healthy, satisfying.
- Just for the Halibut ^ 26
Pan-seared with a bit of heat. Served with grapefruit – avocado salsa and a side salad.
- Pacific Coast Salmon ^ (GF) 22
Perfectly pan seared salmon served on our fabulous mushroom risotto.
- Hanger Steak^ (GF) 24
Sits on house-made cherry chutney, horseradish. Potato wedges and fresh veggies.
- Beef Short Rib and Polenta 22
Short rib braised to perfection. Served on a mound of creamy parmesan polenta with a demi-glace you won't forget.
- Blackened Chicken California Tartine 16
Open-faced Sammie of blackened grilled chicken, avocado with greens, pickled onions and radishes. Potato wedges & side salad.
- Asparagus, Leek, and Pea Fettuccini (V) 16
Beautiful dish with shaved parmesan and a touch of lemon and mint. GF noodles are available by request.
- Veggie Lasagna (V, GF) 18
Zucchini, squash, eggplant, ricotta cheese with béchamel, marinara and parmesan cheese. Yum!
- Bacon, Sun-Dried Tom, Truffle Mac & Cheese# 15
Topped with parsley breadcrumbs. Nuff said.

Getting Casual

- Sonoma Cellar Burger^ 15
The classic burger with a bistro twist: cabbage and red onion in a Dijonaise vinaigrette, Gruyere, tomato on brioche. Potato wedges and side salad.
- The Hangover ^ 17
Our classic burger with cabbage Dijonaise, bacon, lettuce, tomato, a fried egg and Gruyere cheese. This will cure anything!
- Pretty Darn Famous SoCel Fish Tacos (3)^ 15
Farm-raised and sustainable white fish marinated in lime juice, garlic, chili powder and cumin topped with a pico de gallo.
- Carne Asada Tacos (3)^ 15
Cilantro/lime-marinated aged rib-eye topped with fresh pico de gallo, slaw, chipotle crema and fresh lime.
- Turkey Burger 15
Our special spiced, revved up burger. Cheddar cheese, guacamole, lettuce, tomato, & sriracha mayo. Potato wedges and side salad.
- Veggie Burger (V) 15
Homemade vegetarian burger made with white beans, chickpeas, veggies, topped with avocado and spinach. Potato wedges and side salad.

^ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. These items are served raw or undercooked or may contain raw or undercooked ingredients. We have peanuts, tree nuts, cow's milk, egg, wheat, soy, shellfish and gluten.

Please inform your server if you have any food allergies or dietary needs.

207 King Street | Old Town Alexandria, VA | mysonomacellar.com | infosonomacellar@gmail.com



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Sides

Honey Glazed Roasted Brussels Sprouts (V)	8
Mushroom Risotto	10
Veggies	5
Ultimate Side Salad	8

Sweets for the Sweet

Apple Gateau	10
A buttery rich apple cake with crème anglaise.	
Coconut Buttermilk Pound Cake	10
Filled with yummy toasted coconut goodness.	
Key Lime Pie OR Key Lime Pie – Gluten Free	10
The best you will ever have. Seriously.	
Tres Leche Cake	12
Served with a scoop of vanilla ice cream and fresh berries.	
Triple Chocolate Red Wine Brownie	12
Thick and yummy with homemade vanilla ice cream.	

Drinks

Brewed Coffee DeCaf	4
Pour Over Coffee	5
Kusmi Tea	
12 oz Cup	5
24 oz. Pot	8
Can of Soda – Coke, Diet Coke, Sprite	3
Saratoga Sparkling Water 12 oz. 28 oz.	3.5 7
Unsweetened Ice Tea	3

Beers and Ciders

6

- ACE Apple Cider, CA
- ACE Perry Pear Cider, CA
- Bear Republic, Racer 5 IPA, CA
- Evolution Craft, Coffee Stout, MD
- Evolution Craft, Exile Red, MD
- Port City Essential Ale, VA
- Port City Optimal Wit, VA
- Port City Downright Pilsner, VA
- Port City Monumental IPA, VA

Bucket O’ Beer - 20

four beers – icy cold. cool

On Sale Beers and Ciders - 3

Bucket O’ Sale Beers n’ Ciders - 10

four beers – icy cold. even cooler.

Sorry, we cannot split/separate checks on parties of six or more.

Wines by the Glass or by the Bottle

6 oz. | Bottle

Whites

Champagne: Palmer & Co. Brut 375 ML	30
citrus pear apricot buttery brioche	
Cava Campo Viejo, Spain; NV	8 34
fresh bright apple pear	
Pinot Gris: Lumos Rudolfo, Williamette Valley, OR; 2017	12 45
crisp pineapple lemon verbena grapefruit zest	
Sauv. Blanc: Mason, Napa Valley, CA; 2019	13 52
100% Sauvignon Blanc bright grapefruit gooseberry pear	
Riesling: Ovum Off the Grid, Rogue Valley, OR; 2018	12 48
salty wet rock yellow plum citrus smoky mineral	
Gewurztraminer: Husch, Anderson Valley, CA; 2019	11 45
gingerbread grapefruit jasmine honeysuckle	
Chardonnay: Diora, Monterey, CA; 2018	10 40
white peach vanilla baking spices pastry crème	
Chard: Hartford Court, Russian River Valley, CA; 2017.	15 68
refreshing honeysuckle pineapple brioche	
White Blend: Brooks Amycas, Williamatte Valley, OR; 2019	12 45
pinot blanc, muscat, riesling and more pear peach starfruit	

Roés

Ask about our Roé for the day! 10 | MP

Reds

Pinot Noir: Bench, Sonoma Coast, CA; 2018	13 48
raspberry floral figs vanilla cranberry	
Pinot Noir: Golden West, Frenchman Hills, WA ; 2018	14 56
anise cedar leather wild strawberry chocolate 93 pts JS	
GSM Blend: High on the Hog, , CA; 2016	12 52
raspberry ripe plum mocha black tea	
Barbera: Terra d’Oro, Amador County, CA; 2017	12 46
red fruit toasted bread blueberries cherries	
Zin Blend: Purple Paradise, Paso Robles, CA; 2019	12 52
Roasted red plum leather strawberry cinnamon	
Zinfandel: Wild Things, Mendocino County, CA; 2017	14 54
Black cherry ripe plum raspberry vanilla baking spices	
Petite Sirah: PETS, Paso Robles, CA; 2018	12 48
plum cranberry savory spicy deli meat	
Cabernet Sauvignon: Ranch 32, Monterey, CA; 2017	13 52
deep black berries plums currants// mocha violets	
Cabernet Sauvignon: Treana, Paso, CA; 2018	15 65
black cherry caramel dried herbs crushed rocks oak	
Cabernet Sauvignon: Tyros, Napa Valley, CA; 2015	20 90
black cherries black plum rose petal vanilla bay leaf	

Kitchen closes at 10:00 p.m. Friday – Saturday

Kitchen closes at 9:30 p.m. Sunday – Thursday

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