



## Welcome to Sonoma Cellar Wine Tasting Room and Bistro

### Soup and Ladle

### Cheese and Charcuterie Plates

#### Butternut Squash Soup (V) Cup 6 | Bowl 8

The classic Autumn starter – flavorful and delicious. Served with pumpkin oil and pepitas. Rustic and satisfying.

#### 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.

#### Corn Chowder (\*) Cup 6 | Bowl 8

Creamy corn soup that reminds one of summer days. Add roasted diced corn, pepper, jalapeno and red onion to give extra crunch.

### Crunchy Greens

#### California Sunset Salad (GF, V) 13

The ultimate healthy kick! Chopped kale, beets, carrots and fresh guacamole. It is lightly dressed that is energizing and cleansing.

#### 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, apple, orange segments, cucumber, radish, artichokes, tomatoes, pickled red onion, with a lemon vinaigrette. OMG delicious!

#### Extras: Grilled Chicken 9

#### Seared Shrimp; Tuna; Salmon 12

### Sides

#### Honey Glazed Roasted Brussels Sprouts (V) 8

#### Mushroom Risotto (\*) 10

#### Cauliflower Gratin 10

#### Spaghetti of Zucchini and Yellow Squash (\*) 8

#### Side Salad (\*) 8

#### West Coast Cheese Plate 19

A selection of fine West Coast cheeses: Rogue smoked blue, Manchego, Tome cheddar, Chevre with lavender honey. Accompanied with extra goodies. Excellente!

#### Charcuterie and Cheese Plate 25

A beautiful combination of meats and cheeses served with rosemary focaccia. Our most popular item.

### Light Fare and Small Plates

#### Juicy PEI Steamed Mussels ^ 20 Full | 12 Half

Choose one of two styles –

- 1) Provençal style that is a delicious mixture of garlic, tomatoes, capers and pepper flakes in a beurre blanc.
- 2) Yellow curry, coconut milk, enoki mushrooms. Yum!

#### 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!

#### Ahi Tuna Poke with Wonton Crisps ^ 16

Ahi tuna confit/ceviche that is a little hot, but to die for!  
Perfect with a Sauvignon Blanc!

#### Maryland Crab-Cake Sliders (3) 16

An unexpected twist to a classic dish. Toasted sesame seeds and wasabi aioli is perfect!

#### Cheesesteak Crostini 15

Just like the classic sandwich, yet appetizer style.  
Perfect with a big red wine.

#### Hot Cheesy Artichoke Dip with Crisps (V) 13

Baked in a dish for sharing. Walter's special recipe.

#### Pimento Cheese Dip with Crisps (V) 13

Baked and wonderfully delicious served with pita wedges. Delicious!

#### 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.



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### Getting Serious – Bigger Plates

<b>Roasted Corn, Lump Crab &amp; Scallops^</b>	26
<i>Luscious pan seared Scallops perfectly seasoned on a bed of roasted corn, lump crab and veggies. Jalapenos add a touch of heat to make it just right.</i>	
<b>Pacific Coast Salmon ^ (GF)</b>	22
<i>Perfectly pan seared salmon served on our fabulous mushroom risotto. Includes veggies du jour.</i>	
<b>SoCel Shrimp^ (GF)</b>	22
<i>Sautéed shrimp with spaghetti zucchini and yellow squash. Provençal style. Light, healthy, satisfying.</i>	
<b>Hanger Steak^ (GF)</b>	24
<i>Made to order and sits on house-made cherry chutney, a swoosh of horseradish and fingerling potatoes with a tarragon aioli and fresh veggies.</i>	
<b>Beef Short Rib and Polenta</b>	22
<i>Short rib braised to perfection. Served on a mound of creamy parmesan polenta with a demi-glace you won't forget. A red wine? Yes!</i>	
<b>Pressed Duck Breast^ (GF)</b>	24
<i>Pan seared Duck breast, with mushroom risotto and a strawberry/red wine reduction sauce. Exquisite.</i>	
<b>Chicken Cassoulet</b>	18
<i>Roasted chicken resting on a classic French cassoulet with cannellini beans, leeks, fennel, carrots, etc. The perfect Autumn dish.</i>	
<b>Chicken Mole Fettuccini (GF)</b>	16
<i>A labor of love and so worth it. Grilled pounded chicken breast tops a delectable mound of gluten-free fettuccine smothered in an amazing house made, 18 ingredient Mole.</i>	
<b>Asparagus, Leek, and Pea Fettuccini (V, GF)</b>	16
<i>Beautiful dish with shaved parmesan and a touch of lemon and mint. Gluten free noodles!</i>	
<b>Veggie Lasagna (V, GF)</b>	18
<i>Zucchini, squash, eggplant, ricotta cheese with béchamel, marinara and parmesan cheese. Yum!</i>	
<b>Polenta Stuffed Roasted Poblano (VG)</b>	20
<i>The perfect vegetarian dish. Roasted pimento cheese poblano peppers topped with Walter's secret sauce. Salad on the side.</i>	
<b>Bacon, Sun-Dried Tom, Truffle Mac &amp; Cheese*</b>	14
<i>Topped with parsley breadcrumbs. Nuff said.</i>	

### Getting Casual

<b>Sonoma Cellar Burger^</b>	15
<i>The classic burger with a bistro twist: cabbage and red onion in a Dijonaise vinaigrette, nutty Gruyere and tomato on a brioche bun. Fingerling potatoes and side salad too. The best burger in Old Town!</i>	
<b>Pretty Darn Famous SoCel Fish Tacos (3)^</b>	15
<i>Farm-raised and sustainable white fish marinated in lime juice, garlic, chili powder and cumin topped with a pico de gallo.</i>	
<b>Carne Asada Tacos (3)^</b>	15
<i>Cilantro/lime-marinated aged rib-eye topped with fresh pico de gallo, slaw, pico de gallo, chipotle crema and fresh lime.</i>	
<b>Blackened Chicken California Tartine</b>	16
<i>Open-faced Sammie of blackened grilled chicken and avocado with fresh greens, pickled onions and shaved radishes. Fingerling potatoes and salad on the side.</i>	
<b>Turkey Burger^</b>	15
<i>Our special spiced, revved up burger. Add cheddar cheese, guacamole, lettuce, tomato, &amp; sriracha mayo. Fingerling potatoes and salad on the side.</i>	
<b>Veggie Burger (V)</b>	15
<i>A perfect homemade vegetarian burger made with white beans, chickpeas, veggies and topped with avocado spread and spinach. Fingerling potatoes and side salad too.</i>	
<b>Ham and Gruyere Sammie</b>	16
<i>Generous slab of lean ham with melted cheese, tangy slaw and bit of attitude from the Dijon. Fingerling potatoes and salad.</i>	
<b>Cotati Carnitas Quesadilla</b>	15
<i>Our beer-braised pulled pork served quesadilla-style with BBQ sauce and chipotle crema. Perfect fusion of Southern-Latin Cuisine. Guacamole? Add \$2</i>	
<b>Sriracha Shrimp Quesadilla^</b>	15
<i>Oh yeah. Sriracha-braised shrimp smooshed between flour tortillas with spinach and cheddar cheese. Pico de gallo and sour cream on the side. Guacamole? Add \$2</i>	
<b>Manchego, Red Pepper, &amp; Onion Quesadilla (V)</b>	14
<i>Oh yeah. Veggies smooshed between a big flour tortilla. Pico de gallo and sour cream on the side. Guacamole? Add \$2</i>	



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### Sweets for the Sweet

<b>Apple Bread Pudding</b>	10
<i>With crème anglaise.</i>	
<b>Blueberry Cobbler</b>	12
<i>Delicious. Jammy. Warm. Ice cream?</i>	
<i>Homemade of course!</i>	
<b>Tres Leche Cake</b>	12
<i>Served with a scoop of coconut almond ice cream and fresh berries.</i>	
<b>Key Lime Pie</b>	10
<i>The best you will ever have. Seriously.</i>	
<b>Key Lime Pie – GF Version</b>	10
<i>Yep, still the best – just gluten free!</i>	
<b>Triple Chocolate Red Wine Brownie</b>	12
<i>Thick and yummy with homemade vanilla ice cream.</i>	

### Beers and Ciders 6

ACE Apple Cider, CA  
ACE Perry Pear Cider, CA  
Anchor Steam Lager, CA  
Bear Republic, Racer 5 IPA, CA  
Deschutes Black Butte Dark Porter, OR  
Deschutes Mirror Pond Pale Ale, OR  
Lagunitas IPA, CA  
Lagunitas Lil' Sumpin' Sumpin' Ale, CA  
Old Bust Head, Chukker Czech Pilsner, VA  
Port City Essential Ale, VA  
Port City Optimal Wit, VA  
Port City Downright Pilsner, VA  
Port City Monumental IPA, VA  
Yuengling Lager, NY  
Ask about our seasonal beers.

### Drinks

<b>Can of Soda – Coke, Diet Coke, Sprite</b>	3
<b>Saratoga Sparkling Water</b> 12 oz.   28 oz.	3.50   7
<b>Unsweetened Ice Tea</b>	3
<b>French-Pressed Coffee</b>	
Single serving	5
Pot for Four	12
<b>Tea Hot</b>	3



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

Please inform your server if you have any food allergies.

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

Kitchen closes at 10:45 Tuesday – Saturday  
Kitchen closes at 9:45 Sunday - Monday