



A Taste of California

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

Soup and Ladle

- Tomato Bisque Cup 6 | Bowl 8
Our take on the classic, freshly made in house. Perfect for the cold weather.
- 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.
- Chopped Kale Salad (GF, V) 13
Chopped kale with beets, carrots, cucumber, avocado. Served with Tahini dressing. 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!
- Pimento Cheese Dip with Crisps 13
Baked and wonderfully delicious served with pita wedges. Delicious!
- Hot Cheesy Artichoke Dip with Crisps (V) 13
Baked in a dish for sharing. Chef Walter's special recipe.
- 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 Seafood Pasta 26
Sautéed shrimp, salmon, cod and calamari with fettuccini. Tomato bisque sauce. Served with freshly baked rosemary focaccia. Light, healthy, satisfying.
- 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.
- Chicken Mole Fettuccini 20
A labor of love and so worth it. Grilled chicken breast tops a delectable mound of fettuccine smothered in amazing house made 18 ingredient mole sauce.
- 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.
- Veggie Cassoulet (V, GF) 16
Classic French cassoulet is with cannellini beans, leeks, celery, carrots, onions, etc. Veggies.
- 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



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

Sides

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

Sweets for the Sweet

Flourless Chocolate Cake (GF)	10
A gluten free chocolate decadent cake.	
Coconut Buttermilk Pound Cake	10
Filled with yummy toasted coconut goodness.	
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

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

Wines by the Glass or by the Bottle

6 oz. | Bottle

Whites

Sparkling: Ferrari Brut, Trentito-Alto Adige, IT; NV (375ml)	25
golden apple wild flower bread crust	
Sparkling: Pierre Chainier Seduction Brut, Loire, FR; NV	8 34
citrus cream pear lime	
Sauv. Blanc: Matthews, Columbia Valley, WA; 2019	13 52
93% Sauv. Blanc and 7% Semillon lime peel honeysuckle	
Riesling: Forge, Seneca Lake, NY; 2018	12 48
mustard flower green apple quince jasmine	
Gewurztraminer: Husch, Anderson Valley, CA; 2019	11 45
gingerbread grapefruit jasmine honeysuckle	
Chardonnay: Raeburn, RRV, Sonoma County, CA; 2018	10 42
white peach vanilla baking spices pastry crème	
Chardonnay: Quilt, Napa Valley, CA; 2018	15 68
meyer lemon zest nectarine ripe pear honey	
White Blend: Rappahannock, Huntly, VA; 2018	11 45
75% Chardonnay and 25% Viognier peach floral passionfruit	

Roses

Rose: Malene, Central Coast, CA; 2019	10 42
peach white grapefruit strawberry nectarine	

Reds

Pinot Noir: Boedecker, Willamette Valley, OR; 2017	13 55
ripe red cherries milk chocolate cranberries	
Pinot Noir: Meadowcroft, Anderson Valley, CA; 2019	12 52
red fruit dried herbs bergamot tea raspberry	
GSM Blend: High on the Hog, , CA; 2016	12 52
raspberry ripe plum mocha black tea	
Red Blend: Chalk Hill Red, Sonoma County, CA; 2017	12 48
cherry baking spices molasses aromatic cloves vanilla	
Carignane: Headhunter, Mendocino, CA; 2017	10 38
dark berries cherries plum herbs cherry	
Merlot: Duckhorn, Napa Valley, CA; 2017	18 85
lush cherry raspberry cocoa freshly baked pie crust	
Zinfandel: Wild Things, Mendocino County, CA; 2017	14 54
Black cherry ripe plum raspberry vanilla baking spices	
Cabernet Sauvignon: Glunz Family, Paso Robles,CA;2018	13 52
chocolate cherry plum aromatic herbs	
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 9:00 p.m. Sunday – Thursday

^ 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.