



SOCIAL HOUR

in the bar and patio area only, served 3pm-6pm

FROM THE BAR -- \$7

Sonoma Cosmo

vodka | triple sec | fresh squeezed lime | splash of cranberry

Sonoma Metro

tangerine vodka | cranberry | lime | sparkling gewürztraminer

WINES BY THE GLASS -- \$5

SPARKLING

Rotating Brut Bubbly (dry)

o Moscato (sweet)

WHITE

Chardonnay

ripe apple | pineapple | tropical | round finish

Sweet White

rotates often | peach | honeysuckle | apricot | long finish

Pinot Grigio Alternative

light body | citrus | green apple | hint of mineral | crisp finish

RED

Cabernet Sauvignon

medium body | red currant | black cherry | hint of oak | smooth finish

Red Blend

medium body | red plum | cherry hint of peppercorn | clean finish

Merlot

full body | black and blue fruits | hint of tea | long finish

\$4 WELL DRINKS | \$3 DOMESTIC BOTTLES | \$5 DRAFT

Thanks for choosing Sonoma!

Follow us on Instagram @sonomatowncenter



\$6 SOCIAL HOUR

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FROM THE KITCHEN

Ripe Plum Tomato Flatbread

fresh basil | roasted garlic | house-pulled mozzarella

Pulled Pork Flatbread*

pork confit | korean bbq | red onion | scallion | cilantro

Sonoma Burger*

lto | cheddar | fries

Crab Dip*

lump crab | artichokes | grilled crostini

Tossed Shrimp*

fried rock shrimp | firecracker sauce | bleu cheese

Prince Edward Island Mussels*

spicy pinot broth | arugula | tomato | baguette

Truffle Fries

hand-cut fries | truffle oil | sea salt

Please alert your server to any food allergies you have.

20% gratuity will be automatically added to parties of 5 or more

*Consuming raw or undercooking meats, poultry, seafood, shellfish, or eggs may increase the consumer's risk of foodborne illness. If unsure of your risk, consult a physician

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