

# SONOMA

restaurant and wine bar

## 50% Off Reserve Wine Bottles

### SPARKLING / WHITE WINE

lambrusco   <b>cantina della volta</b>   italy   nv raspberry and wild strawberry, a touch of pomegranate, full-bodied	90
chardonnay : pinot noir   <b>schramsberg 'mirabelle' brut</b>   north coast   nv dry bubbly, aromas of peach skin and white cherries, crisp and vivid finish	120
champagne   <b>billecart-salmon brut blanc de blancs</b>   mareuil-sur-aÿ   nv minerality, flavors of gala apple, lemon zest, biscuit, silky finish	170
sauvignon blanc   <b>acumen</b>   napa valley   2017 Grapefruit, pineapple, cantaloupe, meyer lemon, textured finish, persistent acidity	80
chardonnay   <b>hartford court</b>   russian river valley   2016 pralines, cooked apples, toasted oak character, full body, slightly oily finish	100

### RED WINE

pinot noir   <b>cambria 'barbara's clone 667'</b>   santa maria valley   2013 earthy, spicy nose, sips of herbs, red cherry, cranberry and cinnamon	140
cab sauv : merlot   <b>chateau lassègue grand cru</b>   bordeaux   2015 spices on the nose, nutmeg and white pepper, mineral finish, persistent tannins	180
cabernet sauvignon   <b>annabella</b>   napa valley   2017 juicy plum on the nose, ripe cherries, wild blackberries, French oak on the palette	120
cabernet sauvignon: merlot   <b>milbrandt vineyard</b>   washington   2017 flavors of black currant, black cherry and a hint of rose petal, gentle tannins	100
syrah   <b>copain 'les voisins'</b>   mendocino   2014 baking spices, black pepper, blackberry, full-bodied, firm, rounded tannins	90

### AFTER - DINNER DRINKS

<b><u>cold brew coffee</u></b> 5	<b>North Columbia Dessert Apple Wine</b> 12
<b><u>cold brew cappuccino</u></b> 6 coffee, milk, vanilla	<b>Dow's Late Bottle Vintage Port 2011</b> 10
<b><u>cuban coffee</u></b> 6 cold brew, vanilla, sweet milk	<b>Dow's 10yr Tawny Port</b> 12
	<b>Dow's 20yr Tawny Port</b> 15

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## BAR BITES

nottingham cheese, fig jam, crackers 11	prosciutto san daniele, fig jam, grilled bread 13
cypress grove goat cheese, fig jam, crackers 12	bresaola cured beef, fig jam, grilled bread 13
herb-roasted mixed olives 4	

\* PER DC COVID MANDATE, GUESTS MUST PURCHASE FOOD WITH ANY ALCOHOL \*

sparkling and rosé	glass	bottle
prosecco   <b>montelliana</b>   veneto   nv	11	44
chardonnay   <b>francois montand blanc de blanc</b>   france   nv	14	56
pinot rosé brut cava   <b>cricova</b>   moldova   nv	11	44
cabernet franc rosé   <b>bellevue touraine</b>   loire valley   2019	12	48
tempranillo rosé   <b>solarce</b>   rioja   2019	12	48

white	glass	bottle
chenin blanc   <b>boseman family</b>   south africa   2020	10	40
pinot grigio   <b>impero collection</b>   veneto   2018	11	44
sauvignon blanc   <b>honig</b>   napa valley   2018	14	56
vinho verde   <b>broadbent</b>   portugal   2017	11	44
chardonnay   <b>landmark vineyard</b>   sonoma county   2018	14	56

red	glass	bottle
pinot noir   <b>jezebel</b>   oregon   2018	14	56
grenache: syrah   <b>domaine de l'arnesque</b>   côtes du rhône   2011	11	44
montepulciano   <b>impero collection</b>   abruzzo   2017	11	44
syrah : malbec   <b>que guapo</b>   mendoza   2017	12	48
merlot   <b>tortoise creek</b>   california   2018	12	48
cab sauv: merlot: cab franc   <b>chateau peyfaures</b>   bordeaux   2015	16	64

draught	16 oz pint
lager   <b>atlas 'district common'</b>   washington d.c.	9
pale ale   <b>dc brau 'the public'</b>   washington d.c	9
ipa   <b>goose island</b>   illinois	8
pilsner   <b>miller lite 'bottle'</b>   wisconsin	7oz btl 7

## spring cocktails 12

### sonoma's sangria

choice of red or white  
mixed fruit, brandy, bourbon, wine

### rosey ruby

tanqueray gin, grapefruit, lemon, rosemary

### bubble trouble

sparkling wine, gin, elderflower syrup, lemon

### gold rush

buffalo trace bourbon, honey syrup, lemon

### cherry old fashioned

bourbon, luxardo cherry liqueur,  
chocolate bitters, cherries

### dancing in the dark

bourbon, amaro averna, black walnut bitters,  
sweet vermouth