



Welcome to Sonoma Cellar Wine Tasting Room and Bistro!

Soup and Ladle

Roasted Tomato and Red Pepper Soup GF (*)	Cup...6 Bowl...8
<i>A simple tomato soup with roasted red pepper, vine ripened tomatoes, onion and garlic.</i>	
Corn Chowder (*)	Cup...6 Bowl...8
<i>Creamy and thick, this soup bursts with flavor and special spices. Poured at your table into a bowl of diced corn, pepper, jalapeno and red onion to give extra crunch.</i>	
Lentil-Cumin Chili GF (*)	Cup...6 Bowl...8
<i>Hearty and packed with flavor - you wouldn't know it's meatless. Served with shredded cheese and scallions with a touch of crème.</i>	

Crunchy Greens

California Sunset Salad GF (*)	...12
<i>The ultimate healthy kick! Chopped kale, beets, carrots and fresh guacamole. It is lightly dressed - energizing and cleansing. A local fave.</i>	
Cranberry and Almond Salad GF (*)	...12
<i>Mixed greens, dried cranberries, almonds, feta, and lardons tossed in red wine vinaigrette.</i>	
Sunrise Nicoise Salad (*)	...14
<i>Fresh greens topped with hard-boiled eggs, haricot vert, seasoned potatoes, mixed olives, artichokes and more all dressed with a champagne vinaigrette.</i>	
Extras: Grilled Chicken	...6
Seared Shrimp	...8

Sides

Roasted Fingerling Potatoes	...6
Mushroom Risotto	...6
Spaghetti of Zucchini and Yellow Squash (*)	...6
Side Salad (*)	...6

* 18% gratuity will be added to parties of 6+; No split checks.
(*) Vegan/Vegetarian options available-please ask your server.
GF = Gluten Free

Getting Serious – Bigger Plates

Pacific Coast Halibut :: 2 Styles – Choose 1 ^	...22
<i>Style One :: Pan-seared with traditional special spices. Served with fresh garden pasta.</i> <i>Style Two :: Pan-seared with a bit of heat. Served with grapefruit – avocado salsa and a side salad.</i>	
Hanger Steak (GF)	...24
<i>Made to order and sits on house made cherry chutney, a swoosh of horseradish and fingerling potatoes with a tarragon aioli.</i>	
Russian River Pork Chop	...24
<i>Bone-in pork chop seared to perfection. Maple and black pepper gravy, mushroom risotto and a side salad too.</i>	
SoCel Shrimp (GF)	...22
<i>Sautéed shrimp with spaghetti zucchini and yellow squash. Provencal style.</i>	
Walter’s Paella (GF)	...21
<i>Spanish rice dish highlighted with halibut, shrimp, lump blue crab and chorizo.</i>	
Hand-Picked Garden Pasta(*)	...14
<i>Sautéed with seasonal veggies, tossed with fresh basil and laced with balsamic reduction.</i>	
Mushroom Risotto (*)	...12
<i>Creamy arborio rice with sautéed gourmet mushrooms and a vegetable broth makes a delicious vegetarian dish.</i>	
Bacon, Sun-Dried Tomato, Truffle Mac & Cheese (*)	...15
<i>Topped with parsley breadcrumbs. Delish! Nuff said.</i>	

^ 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. Our culinary community produces 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.

Getting Casual...

Sonoma Cellar Burger^	...15
<i>The classic burger with a bistro twist: cabbage and red onion in a Dijonaise mustard vinaigrette, nutty gruyere cheese and tomato on a brioche bun. Chips and side salad too.</i>	
Cotati Carnitas Quesadilla	...15
<i>Our beer-braised pulled pork served quesadilla-style with BBQ sauce, jicama slaw and chipotle crema. Pico de gallo on the side. Perfect fusion of Southern-Latin Cuisine Guacamole? Add \$2</i>	
Sriracha Shrimp Quesadilla	...15
<i>Oh yeah. Sriracha-braised shrimp smooshed between flour tortillas with spinach and cheddar cheese. Yummy things to make you happy. Guacamole? Add \$2</i>	
Carne Asada Tacos (3)	...15
<i>Cilantro/lime-marinated aged rib-eye topped with fresh pico de gallo, jicama slaw and quesadilla fresca.</i>	
SoCel Fish Tacos with Rustic Pico de Gallo (*)	...15
<i>Farm-raised and sustainable white fish marinated in lime juice, garlic, chili powder and cumin topped with a pico de gallo.</i>	

Cheese and Charcuterie Plates

West Coast Cheese Plate@	...18
<i>A selection of fine West Coast cheeses: Smokey Blue, Humbolt Fog Goat, Goat Cheese with Lavender Honey and Toma Point Reyes. Accompanied with extra goodies. Excelente!</i>	
Charcuterie and Cheese Plate @	...22
<i>A beautiful combination of meats and cheeses served with rosemary focaccia.</i>	
Beyond Baked Brie – Full Size	...18
<i>Full Brie baked with thyme onion jam and jamon baked in the middle with a pastry.</i>	

@ Gluten free crackers available.



Light Fare and Small Plates

Brie and Fig Jam Crostini (*) (3 ea.)	...12
<i>Nicely spiced homemade fig spread layered on toasted bread with warm brie cheese, shredded green apples, and cranberries.</i>	
Smoked Salmon Crostini (*) (3 ea.)	...15
<i>Smothered with tzatziki and topped with capers.</i>	
Beyond Baked Brie	...15
<i>Snack-sized brie baked with thyme onion jam and jamon in a pastry shell.</i>	
Juicy PEI Steamed Mussels ^ (*)	...18 Full ...10 Half
<i>Delicious mixture of garlic, parsley and tomatoes in a beurre blanc. Served with toasted bread for dipping. Choose red curry or Provencal style!</i>	
Nibbles Trio	...12
<i>A tasty trio of marinated olives, spiced nuts and charcuterie/cheese skewers.</i>	
Sweets for the Sweet	
Tres Leche Cake	...10
<i>Served with a scoop of coconut almond ice cream and fresh berries.</i>	
Apple Gateaux	...10
<i>Rich apple cake with cinnamon sugar crust and crème anglaise</i>	
Cheesecake	...10
<i>Served with fresh berries.</i>	
Raspberry & White Chocolate Bread Pudding	...10
<i>Warmed bread pudding with crème anglaise</i>	
Chocolate Trio	...12
<i>Red wine brownie, zinfandel port truffle and dark chocolate ice cream</i>	

Drinks

Bottled Soda	...3.5
Saratoga Sparkling Bottled Water 12 oz. 28 oz.	...3.5 7
French-Pressed Coffee	
Single serving	...5
Pot for Four	...15
Flowering Green Tea (take the blossom home!)	...6
Teas Hot Iced	...3
White and Chocolate Milk Box	...2

Beers and Ciders ...6

Anchor Steam California Lager
Anderson Valley Boont Amber Pale Ale, CA
Bear Republic, Racer 5, CA
Brother Thelonius, Belgian Style Abbey Ale, CA
Deschutes Black Butte Porter, OR
Deschutes Mirror Pond Pale Ale, OR
Evolution Exile Red Ale, MD
Evolution Rise Up Coffee Stout, MD
Flying Dog Blood Orange Ale, MD
Flying Dog Gonzo Imperial Porter, MD
Lagunitas IPA, CA
Lagunitas Lil' Sumpin' Sumpin' Ale, CA
Lagunitas Czech Pilsner, CA
Not Your Father's Ginger Ale, WI
Not Your Father's Root Beer, WI
Not Your Father's Vanilla Creme, WI
Old Bust Head American Pale Ale, VA
Old Bust Head English Pale Ale, VA
Sierra Nevada Kellerweis Hefeweisen, CA
Sonoma Cider – Hatchet Apple
Sonoma Cider – Hatchet Pear
Yuengling Lager

^ 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. Our culinary community produces 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.

Sonoma Cellar – Who We Are...

Sonoma Cellar was established in 2015 by Rick and Elizabeth Myllenbeck to replicate the comfortable, casual, friendly, unforced-cool ambience of a traditional California wine tasting room, while offering highly exceptional wines and serving a broad selection of freshly prepared and delectable craft foods.

Club SoCel – Wine Club

Unique and distinctive for this area, Club SoCel offers amazing and rare wines, cool gatherings and a chance to be part of something special. Club SoCel has four levels. Determine your level of interest, enthusiasm and sense of adventure and then make your choice. Members receive their wine on a monthly basis. The club level you select will determine the numbers of bottles you get and the benefits you will enjoy. Ask your Wine Associate or Server for details!

The Historic Bartleman House

Built in 1810 by William Bartleman – an important figure in Old Town Alexandria's history. We have lovingly performed major historical preservation on this old row house to reflect its historical features, yet add a lightness of California living to the space. You may be dining in the original ballroom!

Follow Us

Check us out and keep track of the latest information, menu changes, wine additions and other special activities and events.

Website:	www.mysonomacellar.com
Facebook:	https://www.facebook.com/pages/Sonoma-Cellar/
Twitter:	mysonomacellar
Instagram:	sonomacellar

