



At Drakes Sonoma Coast, we celebrate the bounty of this spectacular coastal region and its fertile valleys. Our menu consistently aims to highlight the seasonal availability of local, sustainably farmed produce, seafood, and meats.

Our Food and Beverage team has established deep relationships with farmers, ranchers, and other artisan producers of Sonoma County to create an innovative menu. We hope you enjoy our culinary offerings, unique wines, serene views, and all this special place has to experience.

We are grateful to the producers who make our menu possible:

Valley Ford Cheese Co.

Bellwether Farms Cheese

Redwood Hill Farm

Gourmet Mushrooms

Double 8 Dairy

Liberty Ducks

Four Star Seafoods

We are proud to follow the Seafood Watch guidelines for sustainable seafood



DINNER

FIRST COURSES

CLASSIC CAESAR SALAD 12

Romaine, Garlic Croutons, Grana Padano, Creamy Anchovy Dressing

COUNTY LINE ORGANIC GREENS 12

Frog Hollow Stone Fruit, Bellwether Farms Pepato Cheese, Toasted Almonds, Ver Jus Vinaigrette

HEIRLOOM TOMATO SALAD 14

Marinated Tomatoes, Summer Cucumbers, Labneh, Za'atar, Herb Salad, Rosemary Crouton

SEASONAL SOUP 9

CLAM CHOWDER 9

Fresh Herbs

TO SHARE

ARTISANAL CHEESE & CHARCUTERIE 28

Spiced Nuts, Grilled Bread, Quince Paste, Pickles, Mustard

CRISPY CALAMARI 14

Smoked Tomato Aioli, Lemon

DUNGENESS CRAB CAKE 19

Watercress, Shaved Fennel, Tarragon Aioli, Lemon Zest

HAMACHI CRUDO 17

Avocado Mousse, Yuzu Vinaigrette, Fresno Chilies, Seaweed Crumble, Cucumber, Cilantro

HOUSE-MADE FLATBREAD 12

Manchego Cheese, Grated Tomato, Garlic, Arugula
Add: La Quercia Prosciutto 3

MAIN COURSES

BODEGA BAY KING SALMON 36

Cherry Tomato Confit, Summer Squash, Black Olive, Basil, Beurre Blanc

SEARED DAYBOAT SCALLOPS 36

Charred Onions, Preserved Lemon, Sauce Romesco

8 OZ GRILLED FILET MIGNON 45

Whipped Mashed Potatoes, Summer Beans, Horseradish, Bordelaise

12 OZ GRILLED BLACK ANGUS NEW YORK 43

Grilled King Trumpet Mushrooms, Chimichurri, Crispy Fingerling Potatoes

CALIFORNIA HALIBUT 38

Corn Soubise, Shishito Peppers, Smoked Fingerling Potatoes

ROASTED ROCKY HALF CHICKEN 27

Coconut Basmati Rice, Spiced Tomato Chutney, Grilled Brassicas, Chicken Jus

PAN SEARED LIBERTY DUCK BREAST 36

Pickled Plum, Herbed Bulgur, County Line Harvest Swiss Chard

SAPORITO FETTUCINE 24

Hen of the Woods Mushrooms, Bloomsdale Spinach, Cherry Tomatoes, Lemon Butter, Grana Padano

Add: Grilled Herbed Chicken 7

Sautéed Wild White Shrimp 10

Local Dungeness Crab 14

WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant