



At Drakes Sonoma Coast Kitchen we celebrate the bounty of this spectacular coastal region and its fertile valleys. Your dining experience will be highlighted by 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 to create an innovative menu for your enjoyment. We hope you enjoy our offerings, 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.

Caggiano Company

Bellwether Farms

Point Reyes Farmstead Cheese

Redwood Hill Farm

Gourmet Mushrooms

Double 8 Dairy

Liberty Ducks

Laura Chenel

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



STARTERS

PACIFIC OYSTER

Raw - Meyer Lemon Mignonette *	3
Barbeque - House-Made BBQ Sauce *	3.75
Rockefeller - Spinach, Bacon, Bread Crumbs, Pernod	3.75

DUNGENESS CRAB CAKES

Tomato Ginger Chutney and Smoked Paprika Aioli	17
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LAMB STUFFED PIQUILLO PEPPERS *

Laura Chenel Chèvre, Grilled Sourdough, Sherry Cream Sauce	15
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GRILLED VEGETABLE FLAT BREAD

Roasted Sweet Peppers, Living Watercress, Hen of the Woods Mushrooms, Highway One Fontina, Smoked Onions and Italian Salsa Verde	12
With Caggiano Spicy Beer Sausage	15

Artisan Cheese

Three Local Cheeses

Grapes and Nuts

Grilled Village Bakery Sourdough

Honey from Valley Ford

18

SOUPS AND SALADS

DAILY SOUP	9
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BABY SPINACH AND KALE ROASTED CAESAR *

House-Made Focaccia Croutons and Parmigiano Reggiano, Roasted Garlic Caesar Dressing	12
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ORGANIC GREENS WITH POINT REYES BAY BLUE *

Pickled Pearl Onion, Candied Walnuts and Toasted Pecan Dressing	11
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*Can Be Prepared Gluten Free

MAIN COURSES

MARKET FISH	MKT
SEARED DAYBOAT SCALLOPS* Smoked Potato, Snow Pea Purée and Caggiano Chorizo Cream	36
SURF AND TURF * Grilled Black Angus Filet Mignon with Seared Scallops, Asparagus and Béarnaise	51
GRILLED BLACK ANGUS NEW YORK * Market Vegetables, Roasted Fingerlings and Chimichurri	43
SONOMARIN LAMB CHOP * Fried Brussels Sprouts, Raspberry Chutney and Fresh Blackberries	48
ROCKY HALF CHICKEN UNDER A BRICK * Roasted Organic Carrots, Sugar Snap Peas, Pan Roasted Fingerlings and Lemon, Thyme Rich Roasted Chicken Jus	26
PAN SEARED LIBERTY DUCK BREAST * Market Vegetables, Local Honey Garnet Yam Mash, Blackberry and Pomegranate Gastrique	36
BELLWETHER FARMS RICOTTA GNOCCHI Sebastopol Hen of the Woods Mushrooms, Bloomsdale Spinach, Cherry Tomatoes and Lemon Butter	24
With Grilled Herbed Chicken	30
With Sautéed Garlic Marinated Shrimp	36

THIS EVENING'S HOUSE-MADE DESSERTS

SEASONAL
Desserts option

MEYER LEMON CUSTARD CAKE
Crème Anglaise and Blueberry Gastrique

PEANUT BUTTER AND CHOCOLATE BAR
Caramelized Banana, Salted Peanuts and
Cream Cheese Frosting

WEST COUNTY CHOCOLATE CAKE
Fresh Fruit, Sweet and Spicy Pecans,
Caramel Sauce

9

Consuming raw or undercooked eggs, meat, or seafood
may increase your risk of foodborne illnesses

SONOMA COUNTY WINES BY THE GLASS

SPARKLING WHITE ROSÉ

Gloria Ferrer Blanc de Noirs, Carneros NV	13
Quivira "Wine Creek Ranch" Rosé, Dry Creek '17	15
Balletto Pinot Gris, Russian River Valley '17	9
Matanzas Creek Sauvignon Blanc, Sonoma County '17	12
Lioco Unoaked Chardonnay, Sonoma County '16	13
Dutton Estate "Kyndall's Reserve" Chardonnay, Russian River '15	16

RED

Paul Mathew Pinot Noir, Russian River Valley '14	15
Radio-Coteau "La Neblina" Pinot Noir, Sonoma Coast '14	18
Longboard "Dakine" Merlot, Russian River Valley '15	15
County Line Syrah, Sonoma Coast '16	15
Katherine Goldschmidt "Crazy Creek" Cabernet Sauvignon, Alexander Valley '16	16

Bill's Featured Find

CAROL SHELTON

"KARMA RESERVE"
RED BLEND
2014

*Lively and fragrant, a red wines red
wine with depth and complexity.
Berries, spices and flowers are all
notes in this wine. Good acid to go
with richer foods.
70% Zinfandel,
14% Petite Sirah,
6% Alicante Bouschet,
6% Cabernet Sauvignon,
2% Viognier*

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