



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.

Point Reyes Farmstead Chees

Sebastopol Gourmet Mushrooms

Double 8 Dairy

Tides Seafood

Four Star Seafoods

County Line Harvest

Sonoma Portworks

Laura Chenel

La Quercia

Petaluma Poultry

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 FARMS ORGANIC GREEN SALAD 12
Asian Pears, Laura Chenel Goat Cheese,
Toasted Almonds, White Balsamic Vinaigrette

BELGIAN ENDIVE AND APPLE SALAD 14
Frisée, Bacon Lardons, Manchego Cheese,
Sonomic Sherry Vinaigrette

SEASONAL SOUP 9

BAY FOG 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

LINE-CAUGHT AHI TUNA CARPACCIO 17
Daikon, Pickled Pearl Onions, Watercress,
Crispy Capers, Horseradish, Ponzu Vinaigrette

HOUSE-MADE FLATBREAD 12
Marinated Figs, Point Reyes Blue Cheese, Valley Ford Fontina,
Caramelized Onions, Arugula
Add: La Quercia Prosciutto 3

MAIN COURSES

ROASTED ROCKY HALF CHICKEN 27
Roasted Baby Autumn Vegetables,
Bloomsdale Spinach, Chicken Jus

BOUILLABAISSE 32
PEI Mussels, Clams, Gulf Shrimp, Bass, Fingerling Potato,
Tomato-Saffron Fumet, Grilled Bread with Sauce Rouille

BODEGA BAY CRAB RISOTTO 34
Artichoke, Mascarpone, Lemon, Valley Ford Estero Gold Cheese

8 OZ GRILLED CREEKSTONE FARMS FILET MIGNON 45
Potato Pavé, Chanterelle Mushrooms,
Horseradish Gremolata, Sauce Bordelaise

12 OZ GRILLED AKAUSHI NEW YORK 43
Crispy Smoked Fingerling Potatoes,
Lollipop Kale, Black Garlic Butter

BRAISED SHORT RIB 36
Roasted Red Kuri Squash, Crispy Brussel Sprouts, Chicory Glaze

DUROC PORK CHOP 32
Cider-Brined Chop, White Cheddar Polenta, Chile Glazed Carrots,
Smoked Apple BBQ Marmalade, Chicharron, Piment d'Espelette

SAPORITO PAPPARDELLE 24
Tomato Sugo, Basil, Mixed Sebastopol Mushrooms,
Bloomsdale Spinach, Garlic Confit, Grana Padano

Add: Grilled Herbed Chicken 7
Sautéed Wild White Shrimp 8
Braised Beef Sugo 8

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