

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.

Caggiano Company

Bellwether Farms

Point Reyes Farmstead Cheese

Redwood Hill Farm

Gourmet Mushrooms

Double 8 Dairy

Laura Chenel

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



LUNCH

Served Daily 12pm - 3pm

SMALL PLATES

DEVILED EGGS 6
Pickled Mustard Seed, Bacon, Fines Herbs

PULLED PORK CROQUETTES 8 House BBQ, Pickles

CLAM CHOWDER 9 Fresh Herbs

CRISPY CALAMARI 14 Smoked Tomato Aioli, Lemon

GARLIC FRIES 6 Garlic Confit, Herbs, Parmesan

ARTISANAL CHEESE & CHARCUTERIE 28 Spiced Nuts, Grilled Sourdough, Quince Paste, Pickles, Mustard

DUNGENESS CRAB CAKE 19 Watercress, Shaved Fennel, Tarragon, Aioli, Lemon Zest

LARGE PLATES

CLASSIC CAESAR SALAD 12 Romaine, Garlic Croutons, Grana Padano, Creamy Anchovy Dressing

BUTTER LETTUCE SALAD 12 Shaved Radish, Grapefruit, Avocado, Green Goddess Dressing

ROASTED BEET SALAD 14 Pistachio Soil, Citrus Supremes, Whipped Chevre, Grated Dark Chocolate, Arugula

Add to Any Salad: Grilled Herbed Chicken 8 Sautéed Shrimp 12

FLATBREAD 12 Manchego Cheese, Grated Tomato, Garlic, Arugula **Add:** Prosciutto 3

DRAKES BURGER 16 Niman Ranch Beef, Brioche Bun Choice of Cheddar or Swiss **Add:** Point Reyes Blue Cheese 2 Applewood-Smoked Bacon 2

CUBANO SANDWICH 16 House Pulled Pork, Caggiano Ham, Swiss Cheese, Pickles, Mustard

FISH AND CHIPS 15 Beer Battered Crispy Cod, French Fries, Sauce Remoulade, Lemon

Avocado 3