



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 proud to follow the Seafood Watch guidelines for sustainable seafood



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

- Stemple Creek Ranch
- Sebastopol Gourmet Mushrooms
- Double 8 Dairy
- Tides Seafood
- Golden Gate Meats
- County Line Harvest
- Four Star Seafood
- The Peach Farm

DESSERTS

- CHOCOLATE CAKE 8
Marinated Berries, Clover Whipped Cream
- HOUSE-MADE BAKED STONE FRUIT PIE 8
Peaches, Clover Whipped Cream
- DOUBLE 8 DAIRY WATER BUFFALO GELATO 10
Chocolate Chip Cookie

DINNER MENU 5PM- 8PM

TO START

- LITTLE GEM WEDGE SALAD 12
Bacon, Point Reyes Blue Cheese, Pickled Red Onions, Marinated Cherry Tomatoes
- COUNTY LINE FARMS ORGANIC GREEN SALAD 12
Stone Fruit, Manchego Cheese, Toasted Almonds, White Miso Vinaigrette
- ED GEORGE'S HEIRLOOM TOMATO AND CUCUMBER SALAD 14
Feta Cheese, Arugula, Basil, Black Olive Vinaigrette

Add to Any Salad:

- Grilled Herbed Chicken 7
- Sautéed Wild White Shrimp 8

- BAY FOG CLAM CHOWDER 9
Fresh Herbs

- HALIBUT CEVICHE 15
Avocado, Jalapeno, Fresno Chilies, Cilantro, Red Onion, Lime, Coriander Tortilla Chips

MAIN COURSES

- STEAMED CLAMS OR MUSSELS 1/2lb \$9 / 1lb \$18
Calabrese Sausage, Fennel, White Wine, Grilled Baguette
- STEMPLE CREEK RANCH BURGER 19
Caramelized Onions, Lettuce, Tomato, Garlic Aioli, Sharp Cheddar Cheese, Brioche Bun, French Fries
Add Bacon or Avocado \$3ea
- WARM MACRO BOWL 24
Brown Rice, White Beans, Smoked Sebastopol Mushrooms, Spinach, Squash, Pickled Red Onion, Calabrese Sauce
- LOCAL SALMON EN PAPILOTE 36
Romano and Yellow Wax Beans, Brentwood Corn, Pearl Onions, Mixed Marble Potatoes
- CALIFORNIA HALIBUT 36
Mussels, Clams, Shrimp, Olive Oil Crushed Garlic Yukon Potatoes, Fennel, Jus de Mere
- BODEGA BAY LING COD 30
Chargrilled Broccolini, Toybox Summer Squash, Caperberries, Sauce Chimichurri
- 10 OZ GRILLED NY STEAK 43
Smoked Sebastopol Mushrooms, Horseradish Cream, Spinach, Glazed Cipollini Onions, Sauce Bordelaise
- HOUSE-MADE TAGLIATELLE PASTA 32
Dungeness Crab, English and Snap Peas, Grana Padano, Lemon Cream

All ingredients are not listed on menu. Please let your server know if you have any restrictions or allergies.

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

Sparkling

Glass | Bottle

JP Chenet , Blanc de Blanc, Brut, France, NV	8 25
Schramsberg Blanc de Blanc , North Coast, 2016	18 72
Pierre Sparr , Brut Rosé, Cremant d'Alsace, Alsace, NV	39
Iron Horse "Wedding Cuvée" , Green Valley, 2013	74
Breaking Bread "Pét Nat" , Rose, DCV, 2019	58
Delamotte , Brut, Montagne de Reims, Champagne, 2008	160

Whites

House Chardonnay Salmon Creek , Sonoma, 2019	8 28
Redwood Hill , Sauvignon Blanc, RRV, 2017	9 33
Four Graces , Pinot Gris, Willamette Valley, Oregon, 2017	10 36
Orrin-Sage , Rosé of Pinot Noir, Sonoma Coast, California, 2017	9 36
Valdecuevas , Verdejo, Rueda, Spain, 2016	11 44
Macon-Lugny , Chardonnay, Maconnais, 2016	12 49
Dehlinger , Chardonnay, RRV, 2017	16 60
Merry Edwards , Sauvignon Blanc, RRV, 2018	90
Albert Mann , Pinot Gris, Alsace Grand Cru, 2016	80
Mengler , Syrah, Rosé, RRV, 2017	36
DuMol "Isobel" , Chardonnay, Sonoma Coast, 2016	121
Paul Mathew , Viognier, RRV, 2018	52
Nik Weiss , Old Vine Reisling, Mosel, Germany, 2017	42

Reds

House Merlot Salmon Creek , Sonoma, 2015	8 28
House Pinot Noir Salmon Creek , Sonoma, 2016	9 32
AVV , Cabernet Sauvignon, 375mL, Sonoma, 2007	12 24
Bella "Maple Hill" , Zinfandel, DCV, 2016	19 71
Dutton Estate "Karmen Isabella" , Pinot Noir, RRV, 2017	16 63
J Gregory , Cabernet Sauvignon, Coombsville, Napa, 2013	16 62
Yalumba , "Patchwork", Shiraz, Barossa, Australia, 2014	8 30
Elyse "Nero Misto" , Petite Sirah Blend, Napa, 2015	14 52
Lynmar Estate , Pinot Noir, RRV, 2017	90
Merry Edwards , "Klopp Ranch", Pinot Noir, RRV, 2016	115
Ch. Grand-Puy Ducasse "Prélude" , Pauillac, Bordeaux, 2015	90
Wm. Harrison , Cabernet Sauvignon, Rutherford, 2015	78
Silver Oak , Cabernet Sauvignon, Alexander Valley, 2015	122
Kelley & Young "Robert Young" , Malbec, DCV, 2014	84
Once and Future "Sangiaco" , Merlot, SC, 2017	70
Twomey "Soda Canyon Ranch" , Merlot, Napa, 2015	112
Russell , Syrah, RRV, 2012	75
Radio Coteau "Cherry Camp" , Syrah, Sonoma Coast, 2012	110
Calluna "C.V.C." , Red Blend, Chalk Hill, 2015	68
Trione "Henry's Blend" , Alexander Valley, 2015	64
Ridge "Ponzo" , Zinfandel, RRV, 2017	57
Bedrock "Pagani Ranch Heritage" , Zinfandel, SV, 2016	102

Cocktails | 13

- Bodega Sour** | Laird's Whiskey, Lemon, Simple, Dry Red Wine Float
- Stone Fruit Aperol Spritz** | Apricot Vodka, Crème de Peche, Aperol, Lemon, Dry Sparkling Wine
- Spicy Mezcal Margarita** | Bruxo Mezcal, Lime, Agava, Spicy Rim

For our complete wine list, please visit our website drakesbodegabay.com