



A Taste of California

Welcome to Sonoma Cellar Wine Tasting Room and Bistro!

Soup and Ladle

- Roasted Tomato and Red Pepper Soup (*)** Cup...6 | Bowl...8
A simple tomato soup with roasted red pepper, vine ripened tomatoes, onion and garlic.
- Green Tomatillo Gazpacho** Cup...7 | Bowl...10
Chilled and topped with red onions, lump crab, and crema. Delicious!
- Lentil-Cumin Chili (*)** Cup...6 | Bowl...8
Meatless and packed with flavor, served with cheese and scallions.
- Extra: Grilled Cheese Croutons** ...6

Crunchy Greens

- Cranberry and Almond Salad (*)** ...12
Mixed greens, dried cranberries, almonds, feta, lardons and sweet red wine vinaigrette.
- California Sunset Salad (*)** ...12
The ultimate healthy kick! Chopped kale, beets, carrots and fresh guacamole. It is lightly dressed - energizing and cleansing. A local fave.
- Rogue River Wedge (*)** ...12
Chilled Romaine wedge with Rogue River Smoky Blue cheese crumbles, bacon, tomatoes and pickled red onion. Yum!
- Sunrise Nicoise Salad (*)** ...14
Fresh greens topped with hard-boiled eggs, haricot vert, seasoned potatoes, mixed olives, artichokes and more all dressed with a champagne vinaigrette.
- Extras: Panko Crusted Chicken** ...6
- Seared Shrimp** ...8
- Seared Ahi** ...8

Sides

- Rainbow Fingerling Potatoes** ...5
- Potato Chips** ...3
- Seasonal Veggies** ...6
- Side Salad** ...5

^Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. The asterisked items are served raw or undercooked or may contain raw or undercooked ingredients. Our culinary community produces dishes that include peanuts, tree nuts, cow's milk, egg, wheat, soy, shellfish and gluten. Please inform your server if you have any food allergies.

Getting Serious – Bigger Plates

- Corn and Crab Scallops** ...28
Three luscious pan seared scallops perfectly seasoned on a bed of roasted corn, lump crab and veggies. Jalapenos add a touch of heat.
- Petaluma Chicken Milanese** ...18
Panko crusted, pan seared to perfection. Piled high with fresh seasonal greens and baby heirloom tomatoes. A celebration of Sonoma County in its simplicity and beauty.
- Hanger Steak** ...26
Herb-crusted topped with a wild mushroom Port sauce, served with roasted rainbow fingerling potatoes and mixed greens.
- Shrimp and Asparagus Polenta** ...22
Organic black tiger shrimp on a bed of creamy polenta combined with locally farmed asparagus and fresh Parmesan.
- Bacon, Sun-dried Tomato, Truffle Mac & Cheese (*)** ...15
Topped with parsley bread crumbs. Nuff said.

Between the Slices

(served with house salad and chips-excluding tacos)

- Sonoma Cellar Burger^** ...15
The classic burger with a bistro twist: shaved cabbage and red onion in a Dijonaise mustard vinaigrette, nutty Gruyere cheese and tomato on a brioche bun. The best in Old Town!
- Ham & Cheese Sammie** ...16
Local Applewood smoked country ham, Dijon mustard, spicy slaw, Swiss on toasted sourdough.
- Lamb Burger^** ...18
Greek flavored ground lamb with Spinach Red Onion Salad and our homemade Tzatziki, served on a brioche bun.
- Chicken Tartine** ...14
Open-faced sammie of Panko crusted chicken, slices of avocado with pickled onions and shaved radishes. California through and through!
- SoCel Fish Tacos with Spicy Mango Salsa (*)** ...15
Farm-raised and sustainable white fish marinated in lime juice, garlic, chili powder and cumin topped with a tangy cabbage slaw accented by the mango salsa.

*Vegan/Vegetarian/Gluten free options available-please ask your server.

Cheese and Charcuterie Plates

- West Coast Cheese Plate (*)** ...18
A selection of fine West Coast cheeses: Smokey Blue, Humboldt Fog goat, white cheddar and Toma Point Reyes. Accompanied with extra goodies.
- Charcuterie Plate (*)** ...20
Selection of fine meats including smoked duck breast, lomo Iberico and chorizo, served with warm focaccia with olives and other goodies on the side.
- Charcuterie and Cheese Plate (*)** ...22
A beautiful combination of meats and cheeses served with rosemary focaccia.

Light Fare and Small Plates

- Brie and Fig Jam Crostini (*)** ...12
Nicely spiced homemade fig spread layered on toasted bread with warm Brie cheese, shredded green apples, cranberries and pepitas.
- Smoked Salmon Crostini (*) (3)** ...15
Smothered with Tzatziki topped with chives.
- Beer Braised Pulled Pork Sliders (3)** ...13
A luscious ragoût of BBQ slow-cooked pork, spicy slaw on mini-brioche buns.
- Juicy PEI Steamed Mussels ^ (*)** ...18 (full); ...9 (half)
Options of a delicious mixture of garlic, parsley and tomatoes in a white wine and butter broth or homemade coconut red curry sauce. Served with toasted bread for dipping.
- Chimichurri Meatballs ^ (6)** ...15
Chef's own spin on a house-made spicy chimi is made fresh, and served over our handmade meatballs of beef combined with pork and lamb, topped with Mexican crema and wasabi micro greens.
- Pistachio Lentil Dip (*)** ...8
Garlic, coriander, lemon juice, parsley drizzled with extra virgin olive oil, served with warm pita bread and gluten free crackers.
- Ahi Tuna Poke (*)** ...14
Served over grilled pineapple with diced jalapeño and crispy wonton chips. Won best entrée at Vine on the Waterfront!

18% gratuity will be added to parties of 6 or more; no split checks.

Drinks

Bottled soda	...3.5
Saratoga Sparkline bottled water 12 oz. 28 oz.	...3.5 7
Coffee	...5
Espresso or Cappuccino	...6
Teas Hot Iced	...3
White & Chocolate Milk Box	...2

Beers and Ciders

Anchor Steam California Lager	...6
Bear Republic, Racer 5, CA	...6
Deschutes Black Butte Porter, OR	...6
Deschutes Mirror Pond Pale Ale, OR	...6
Exile Red Ale, MD	...6
Flying Dog Blood Orange Ale, MD	...6
Flying Dog Counter Culture Brown Ale, MD	...6
Lagunitas IPA	...6
Lagunitas Lil' Sumpin' Sumpin' Ale, CA	...6
Lagunitas Czech Pilsner, CA	...6
Not Your Father's Root Beer, WI	...6
Not Your Father's Ginger Ale, WI	...6
Old Bust Head American Pale Ale, VA	...6
Old Bust Head English Pale Ale, VA	...6
Pine'Hop'Le IPA, MD	...6
Sonoma Cider – Hatchet Apple	...6
Sonoma Cider – Hatchet Pear	...6
Yuengling Lager	...6

Sweets for the Sweet

Salted Caramel Pecan Cheesecake	...10
<i>Three layer cheesecake topped with pecans, salted caramel sauce, whipped cream and fresh raspberries. A staff favorite!</i>	
Molten Chocolate Lava Cake (*)	...10
<i>Light and fluffy, served with chocolate and strawberry sauce, whipped cream and fresh strawberries.</i>	
Cabernet Pear Tart	...10
<i>Pear infused with Cabernet topped with sliced almonds, fresh blueberries and whipped cream.</i>	
Ice Cream/Sorbet – one scoop or two...	...4 8
<i>Fresh from Morenko's, a local ice cream maker. Ask your server for current flavors.</i>	



A Taste of California

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Sonoma Cellar – Who We Are...

It all began with the simple desire to share a passion for American-made wine with the metro Washington, D.C. community. Sonoma Cellar was established in 2015 by Rick and Elizabeth Myllenbeck to replicate the comfortable, casual, friendly, unforced cool ambience of a traditional California wine tasting room, while offering highly exceptional wines and serving a broad selection of freshly prepared and delectable craft foods.

Club SoCel – Wine Club

Unique and distinctive for this area, Club SoCel offers amazing and rare wines, cool gatherings and a chance to be part of something special. Club SoCel has four levels. Determine your level of interest, enthusiasm and sense of adventure and then make your choice. Members receive their wine six times per year. The club level you select will determine the numbers of bottles you get and the benefits you will enjoy. Ask your Wine Associate or Server for details!

The Historic Bartleman House

Built in 1810 by William Bartleman – an important figure in Old Town Alexandria's history. We have lovingly performed major historical preservation on this old row house to reflect its historical features, yet add a lightness of California living to the space. You may be dining in the original ballroom!

Follow Us

Check us out and keep track of the latest information, menu changes, wine additions and other special activities and events.

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