



We offer responsibly sourced ingredients:
local, fresh, organic, pasture raised, gmo-free
**mention any food allergies at time of order.

BRUNCH

BAKESHOP PASTRY

daily offerings

COCONUT CHIA SEED PUDDING (v)

poached rhubarb, watmaugh strawberries, granola 10.

STRAWBERRIES & CREAM WAFFLE (v)

buttermilk Brussels (Belgian) waffle, Watmaugh strawberries, almond chantilly cream 13.

BUTTERMILK BISCUIT SANDWICH**

soft scrambled pasture raised eggs, aged cheddar, chives shallot & leek conserva, gochujang aioli 9.

STEAK & EGGS SANDWICH (v)

thin sliced steak, fried egg, garlic aioli, caramelized onions, satueed kale, brioche bun 16.

AVOCADO TOAST** (v)

sunflower seed garlic spread, avocado, sprouted lentil herb salad, grilled halloumi, pickled fresno chilis 13
+ pasture raised egg 3

**Substitute pasture raised egg whites + 2

**Substitute gluten free bread + 1

BRUNCH

SOUP

changes daily 8. pint 15. quart

BREAKFAST SALAD

lacinato kale, herby white beans, lemon vinaigrette, soft boiled egg, bread crumb 16.

choice of: sous vide salmon, duck sausage, grilled halloumi

SALMON SALAD

sous vide salmon, watercress, little gems, radish poached asparagus, fava beans, green goddess dressing 16.

VEGAN TOSTADA (gf)

rancho gordo heirloom beans, roasted beets, red cabbage, salsa criolla, cashew crema, crispy corn tortilla one for 9. two for 16.

SPICY CONFIT CHICKEN SANDWICH

spicy confit organic chicken leg, creamy slaw, pickles, spicy sauce, soft bun 13

ADDS

DELICIOUS ADDITIONS

+ applewood bacon 3 / 6

+ delicious sausage 6

+ breakfast potatoes 3

gf = gluten free | v = vegetarian | v = vegan

NO TIPPING PLEASE

In lieu of accepting tips, we apply a 13% Health and Happiness surcharge to your order. This helps us pay every employee a good living wage in addition to a revenue share in the company, medical coverage, 401k with company match and paid time off.

We truly appreciate your support. If you'd like to leave more or disagree with this policy please ask for a manager and we can make an adjustment to your bill.



RETAIL

- T-SHIRT \$20
- MUG \$10
- ACRE COFFEE \$16
- GIFT CARDS UNITS OF \$25
- WALL ART A/Q

CHAMPAGNE

ROEDERER BRUT		
crisp beautiful & lively	glass 11	bottle 44
LAVENDER MIST		
lemon, lavender syrup	glass 12	pitcher 29
BLACKBERRY MIMOSA		
blackberry puree	glass 12	pitcher 29
PEACH MIMOSA		
white peach puree	glass 11	pitcher 29
MIMOSA		
orange juice	glass 10	pitcher 29

BEERS

BEAR REPUBLIC “RACER 5” IPA	
citrusy, malty caramel, very hoppy	6
NORTH COAST “SCRIMSHAW” PILSNER	
bready malts, honey, spicy hops, softly crisp	5

CHANAMÉ WINES

	glass	1/2 bottle	bottle
GEWUZTRAMINER			
Anderson Valley	9	20	32
GRENACHE			
Mendocino County	12	26	42
PINOT NOIR			
Anderson Valley	13	28	48
**made by hand in caves on the mountains above the sonoma plaza			

OTHER WINES

LIOCCO CHARDONNAY			
Sonoma County	12	26	42
BEDROCK ROSÉ			
Sonoma Valley	11	24	39
SLANTED VINES SAUVIGNON BLANC			
Sonoma Valley	10	22	36

COLD BEVERAGES

- COLD BREW COFFEE - 4.50
- BOTTLED WATER STILL OR SPARKLING 3.50
- ORGANIC BLACK ICED TEA 3.50
- ORGANIC ARNOLD PALMER 4
- REVIVE KOMBUCHA 4.25
- MEXICAN COKE 3.25
- FRESH & ORGANIC JUICES 4
- orange | apple | lemonade
- ORGANIC COWS MILK 3
- whole | nonfat
- ALTERNATIVE MILKS 3
- coconut | oat | almond

HOT BEVERAGES

	10oz	16oz
HOT CHOCOLATE	3.75	5.25
MOCHA	4.75	6.25
CHAI LATTE	4.25	5.75
MATCHA LATTE	4.50	6
LATTE	4.25	5.75
CAPPUCCINO 3.75		
ESPRESSO 3.50		
DRIP COFFEE 3.50		
HOT CUP OF TEA 3.50		
english breakfast earl grey sencha green verbena mint		
BAG OF SFC COFFEE OR EPSRESSO BEANS 16		
roasted and blended specially for us by Acre Coffee		

PRIVATE AFFAIRS

Our restaurant is open to the public 7 days a week from 7am -4pm. Reservations are not available during regular business hours. However, Private Dining and Event Reservations are available after-hours from: 5:30pm-9:00pm. For more information, email us at: info@sonomasunflower.com

A FEW OF OUR FRIENDS AND PARTNERS

BROKAW RANCH | SONOMA ORGANICS | BRANNONS SUGARHOUSE | BE-WELL FARMS | K&J FARMS | CHANAMÉ WINES
SONOMA HARVEST | VELLA CHEESE | GIOIA CHEESE | PAN-O-RAMA BAKERY | LAURA CHENEL | ACRE | CLOVER SONOMA
ORGANIC | HENPEN PASTURE RAISED EGGS | ROSIE ORGANIC CHICKEN | EVOLUTION COLD PRESSED JUICES | & MANY MORE

ON THE HISTORIC PLAZA, 421 FIRST ST. WEST, SONOMA, CA 95476 707.996.6645