

Sonoma Cider

Sip Wine Country's other favorite drink at Sonoma Cider.

BY STACY BRISCOE



Come hungry for Sonoma Cider's delicious menu offerings.

TOP TO BOTTOM: ADRIANA SAMII; GRETCHEN GAUSE

"We can absolutely be more experimental," says Robert. "With the taproom, we have 19 draft handles to showcase all our small batches." And with so many options on a seasonally rotating menu—not to mention a few craft cocktails—there's something suited to every palate. If you're new to cider or just can't decide between all the fun flavors, Sonoma Cider offers a generous tasting flight of six three-ounce pours for \$10.

The celebration of local and organic ingredients doesn't stop at the tap. The Cordtzs just expanded their taproom to include a kitchen, which serves up scrumptious pub grub as well as a happy hour menu.

As if delicious food and drinks weren't enough, Sonoma Cider also hosts trivia nights, live music, and special food and cider pairing events. And there's plenty of fun for the kids—and the kids at heart—at the taproom, with foosball and ping pong tables, a skee-ball machine, and giant Jenga. sonomacider.com.

Live music, comedy, games—and a "Cider-ita," please! Walk a couple of blocks off the beaten Healdsburg Plaza path to find all of the above at the new Sonoma Cider taproom. The former warehouse turned cider production facility and tasting room offers guests a huge selection of organic craft ciders on tap. Choose from basic ciders (try the classic apple, pear, or sarsaparilla flavors); limited releases (don't be afraid of a touch of habanero-lime in your cider); and even a few Cidermaster reserves (Zinfandel-infused cider, anyone?).

Father-son team David and Robert Cordtz have been crafting their small-batch ciders since 2013. Last November, the duo opened the brick-and-mortar establishment, giving them the chance to expand their cider menu significantly.



Sample an impressive lineup of small-batch cider brews.