



CHEESE & CHARCUTERIE

Locally Sourced From The Houston Dairymaids

ARTISAN CHEESE & CHARCUTERIE BOARD

prairie breeze (cow), baby belletoile (cow), manchego (goat)

serrano ham (pork), levoni piccante (pork), bresaola (beef)

apricot marmalade, local honey, oregon hazelnuts, pickles, water crackers, ciabatta...29/45

FARMSTEAD CHEESE BOARD

alpha tolman (cow), cana de oveja (sheep), melkbus (cow) and june's joy (goat)

apricot marmalade, local honey, oregon hazelnuts, ciabatta...35

BAKED BRIE

triple cream brie, drizzled honey, toasted almonds, granny smith apple, cherry preserves...16

CHEESE & CHOCOLATE

fior d' arancio (cow) and teahive cheddar (cow) and callebaut dark chocolate

cherry preserves, local honey, marcona almonds and ciabatta...25

B.Y.O.B. BUILD YOUR OWN BOARD

Choice of One 7 • Choice of Two 13 • Choice of Three 19

CHEESE

Served with Honey and Water Crackers

FIRM

Ⓢ TEAHIVE *black tea & bergamot cheddar, cow – Utah*

Ⓢ PRAIRIE BREEZE *9-month cheddar, cow – Iowa*

BAILY HAZEN BLUE *raw milk, cow – Vermont*

ALPHA TOLMAN *raw cow – Vermont*

MANCHEGO *raw milk, sheep – Spain*

SEMI-FIRM

MELKBUS *black truffle gouda, cow – Holland*

Ⓢ FIOR D'ARANCIO BLUE *30 days in moscato, cow – Italy*

QUADRELLO DI BUFALA *ivory-pink rind – Italy*

SOFT

Ⓢ BABY BELLETOILE *brie, cow – France*

Ⓢ CANA DE OVEJA *bloomy rind, sheep – Spain*

Ⓢ JUNE'S JOY *honey, black pepper & thyme, goat – Texas*

Ⓢ pasturized

CHARCUTERIE

Served With Stone Mustard and Water Crackers

SALAMI

SAN GENNARO *black pepper – Oregon*

LEVONI PICANTE *paprika-spiced chorizo – California*

FINOCCHIONA *fennel – Oregon*

CURED

PROSCIUTTO DI PARMA *dry-cured ham – Italy*

SERRANO HAM *spanish-style dry-cured ham – Spain*

SPECK *italian-style smoked & dry-cured ham – Italy*

BRESAOLA *dry-cured beef tenderloin – Italy*

SNACKS 7

MARCONA ALMONDS *skin on, sea salt*

MARINATED OLIVES *herbs and olive oil*

GRILLED CIABATTA *organic butter*

PICKLES *house-made*

EXECUTIVE CHEF JA'NEL WITT | SPRING 2020

\$2.00 Per Person "Outside Dessert" Fee

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Food-borne Illness.

Sonoma Wine Bar – Upper Kirby • 2720 Richmond Avenue | Sonoma in the Heights • 801 Studewood Street



SMALL PLATES

- SHISHITO PEPPERS *sea salt, smoked paprika*...5
- TRUFFLE FRIES *shoestring potato, parmesan, onion aioli*...7
- DEVEILED EGGS *cage-free eggs, fresh herbs, black truffle cream*...9
- SAFFRON ARANCINI *muenster, mozzarella, basil, tomato confit*...8
- MUSHROOMS *oyster, shiitake and hen of the woods, white wine, garlic, crushed red pepper*...9
- CRAB CAKE *lump crab, champagne lemon butter*...12
- MUSSELS *saffron-tomato broth, grilled ciabatta*...9
- SLIDERS *44 Farms beef, grafton cheddar, balsamic onion, baby arugula, pretzel bun*...9
- GRILLED CHEESE *dairymaids raclette swiss, grilled ciabatta*...12
- EMPANADAS *44 farms beef, golden raisin, potato, avocado chimichurri*...9
- CRISPY PORK BELLY *onion-apple jam, pickled red onion*...8
- DUCK RILLETTE *duck confit, stone mustard, house-made pickles, egg, grilled bread*...12
- AVOCADO TOAST *heirloom tomato, cucumber, feta cheese, watermelon radish, lemon vinaigrette*...10

SOUP/SALAD

- TOMATO BISQUE *mozzarella and basil*...8
- WILD MUSHROOM SOUP *lavender and truffle, pretzel roll*...8
- BRENDA'S SALAD *baby arugula, toasted almonds, dried mission fig, blue cheese and honey balsamic*...8
- BRUSSELS & BURRATA SALAD *fried brussels sprouts, lemon vinaigrette*...12
- CRAB & TOMATO SALAD *grilled avocado, heirloom tomato, lime, cilantro oil*...14

ENTRÉE

- RAINBOW TROUT *pistachio gremolata, arugula, lemon vinaigrette*...26
- CACIO E PEPE *bucatini, parmesan, cracked black pepper, salt cured egg yolk 18 add chicken*...7
- SPRING RISOTTO *asparagus, spring peas, wild mushroom, marscapone, mint*...20
- PETIT FILET 12-oz., *shoestring fries, chimichurri*...29
- SHORT RIB *red wine braised 44 Farms all-natural short rib, herb whipped potato, heirloom carrot and au jus*...21

PIZZA

- BURRATA *fire-roasted heirloom cherry tomato, baby arugula*...15 *add prosciutto*...3
- BORDEAUX *bresaola, Italian sausage, speck, all-natural grilled chicken, fresh jalapeno, mozzarella*...19
- MUSHROOM *oyster, shiitake and hen of the woods mushrooms, goat cheese, arugula, white truffle oil*...17
- SONOMA *artichoke, roma tomato, smoked bresaola, roasted garlic pesto*...18

DESSERT

- GOAT CHEESE PANNA COTTA *vanilla bean, dried apricot, fig, pistachio*...8
- DARK CHOCOLATE BROWNIE *coffee whipped cream, drizzled chocolate*...8
- SALTED CARAMEL CHEESECAKE MOUSSE *marcona almond-graham cracker crust and caramel*...8
- BLACKBERRY CRUMBLE *oatmeal-almond topping & house-made cinnamon whipped cream*...8

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