



CHEESE & CHARCUTERIE LIST

Locally Sourced From The Houston Dairymaids

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

Choice of One \$9 • Choice of Two \$17 • Choice of Three \$24

Make your selections from both the CHEESE and CHARCUTERIE lists.

CHEESE

Served with crackers, bread and honey

© BARELY BUZZED semi-firm cheddar, coffee & lavender, cow – Utah

ASHBROOK semi-firm, morbier-style, cow – Vermont

© BURRATA fresh mozzarella, cow – Wisconsin

© PURE LUCK CHEVRE fresh, fennel pollen, goat – Texas

MANCHEGO raw milk, sheep – Spain

READING RACLETTE blue, savory, salty, cow – Vermont

© SAPORE DEL PIAVE 15-month aged, firm, rich, creamy, cow – Italy

BLUE PARADISE medium cow blue – Wisconsin

BLACK TRUFFLE GOUDA semi-firm, Italian black truffle – Holland

© BABY BELLETOILE triple-crème brie, cow – France

© OLD FARMDAL firm, 9-month aged gouda, cow – Belgium

CHARCUTERIE

Served with crackers, bread and apple-onion jam

CHORIZO RIOJA paprika-spiced chorizo – California

CAPRI SALAMI red wine, italian spice – Oregon

PROSCIUTTO DI PARMA dry-cured ham – Italy

SAN GENNARO SALAMI lightly spiced – Italy

BRESAOLA dry-cured beef tenderloin – Italy

MORTADELLA with pistachio – Spain

LEVONI PICANTE SALAMI savory spice – Italy

ARTISAN CHEESE & CHARCUTERIE BOARD

cheese: pure luck chèvre with fennel pollen (goat), baby belletoile (cow), manchego (sheep) meat: san gennaro salami (pork), chorizo rioja (pork), mortadella (pork) accoutrements: local honey, marcona almonds, dried fruit, ciabatta and cranberry-walnut breads and water crackers...2-3pp \$35 / 3-4pp \$50

FRESH BURRATA PLATE

heirloom cherry tomato, evoo, balsamic glaze...15

SANDWICH OF THE DAY

on slowdough's ciabatta...9

ACCOUTREMENTS

STONE GROUND MUSTARD...1

LOCAL HONEY...1

MARINATED GREEK OLIVES...5

CASTELVETRANO (GREEN) OLIVES...5

PICKLES house-made...5

MARCONA ALMONDS sea salt...5

PISTACHIOS shell on...5

APPLE ONION JAM...3

SOUR CHERRY JAM...3

SLOWDOUGH CIABATTA & CRANBERRY-WALNUT evoo...5

DRIED FRUIT figs & apricots...5

GRANNY SMITH APPLE...3

TONY'S TINY CHOCOLATES (3) 70% dark...2

DINE-IN & CURBSIDE | VISIT US @ WineShop.SonomaHouston.com | MENU SUBJECT TO CHANGE

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 Ave. Houston, TX 77098 • 713.526.9463



SONOMA FAVORITES

DEVILED EGGS *black truffle cream*...9

HOUSE SALAD *mixed greens, shaved red onion and parmesan, croutons, champagne vinaigrette*...8

ROCKET SALAD *arugula, bresaola, shaved pecorino, lemon vinaigrette*...8

BAKED BRIE *triple cream brie, almonds, local honey, water crackers, sliced apples*...14

GRILLED CHEESE *dairymaids cheese, grilled brioche, tomato bisque*...12

BAKED ARTICHOKE DIP *artichoke, kale, spinach, fire-roasted bell pepper, parmesan, grilled bread*...16

PIZZA

MARGHERITA *heirloom tomato, fresh mozzarella, basil*...18 *add chicken*...4

SONOMA *artichoke, roma tomato, smoked bresaola (beef tenderloin), roasted garlic pesto*...22

BORDEAUX *bresaola, Italian sausage, speck, all-natural chicken, fresh jalapeno, mozzarella*...24

MUSHROOM *oyster and shiitake mushrooms, goat cheese, arugula, white truffle oil*...22

BURRATA *tomato sauce, roasted heirloom cherry tomato*...20

PEPPERONI *house cheese blend, baby arugula*...15

CHEESE *house cheese blend*...12

DESSERT

SALTED CARAMEL CHEESECAKE MOUSSE *marcona almond-graham cracker crust and caramel*...8