



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

(p) Pasteurized

(p) BURRATA *fresh mozzarella, cow – Wisconsin*

(p) BARELY BUZZED *semi-firm cheddar, coffee & lavender, cow – Utah*

(p) PURE LUCK CHEVRE *fresh, fennel pollen, goat – Texas*

MANCHEGO *raw milk, sheep – Spain*

READING RACLETTE *blue, savory, salty, cow – Vermont*

(p) SAPORE DEL PIAVE *15-month aged, firm, rich, creamy, cow – Italy*

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

(p) OLD FARMDAL *firm, 9-month aged gouda, cow – Belgium*

(p) PECORINO TOSCANO *semi firm, butterscotch, nutty, sheep – Italy*

(p) FIOR D'ARANCIO *blue, stone fruit, honey, orange blossom, cow – Italy*

CHARCUTERIE

Served with crackers, bread and apple-onion jam

CHORIZO RIOJA *paprika-spiced chorizo – California*

CAPRI SALAMI *red wine, italian spice – Oregon*

SAN GENNARO SALAMI *white & black peppercorns – Oregon*

PROSCIUTTO DI PARMA *dry-cured ham – Italy*

FINOCCHIONA SALAMNI *fennel – Italy*

BRESAOLA *dry-cured beef tenderloin – Italy*

MORTADELLA *with pistachio – Spain*

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)* accompaniments: *local honey, marcona almonds, house-made pickles, kalamata olives, dark chocolate, ciabatta and cranberry-walnut breads and water crackers...2-3pp \$35 / 3-4pp \$50*

FRESH BURRATA PLATE

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

ACCOMTREMENTS

STONE GROUND MUSTARD...1

LOCAL HONEY...1

TORRES BLACK TRUFFLE POTATO CHIPS 40g...5

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

Sonoma Wine Bar - Upper Kirby • 11/19/2021

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

A 20% gratuity may be added to parties of 8 or more.



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

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