

Sonoma

WINE SHOP • WINEBAR • RESTAURANT



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

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

Make your selections from our CHEESE and/or CHARCUTERIE lists below:

CHEESE

Served with bread, crackers, and honey

BLACK TRUFFLE GOUDA *semi-firm, Italian black truffle (cow) – The Netherlands*

MAPLE SMOKED CHEDDAR *mild, smoky, sweet (cow) – Vermont*

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

BABY BELLETOILE *triple cream brie (cow) – France*

COMTE *firm, nutty (cow) – France*

MANCHEGO *raw milk (sheep) – Spain*

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

(p) pasteurized

(p) LITTLE BOY BLUE *blue, smooth (sheep) – Wisconsin*

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

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

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

(p) UBRIACO PINOT ROSÉ *semi-firm, rose petals, rosé soaked (cow) – Italy*

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

CHARCUTERIE

Served with bread, crackers, and apple-onion jam

CAPRI SALAMI *red wine, fennel – Oregon*

SAN GENNARO SALAME *white & black peppercorns – Oregon*

RIGANI LOUKANIKO SALAMI *oregano & orange zest – Oregon*

PROSCIUTTO DI PARMA *dry-cured ham – Italy*

FINOCCHIONA SALAME *fennel – Italy*

BRESAOLA *dry-cured beef tenderloin – Italy*

SALAME NAPOLI *herbs – Oregon*

MORTADELLA *with pistachio – Spain*

ARTISAN CHEESE & CHARCUTERIE BOARD

CHEESE: *sapore del piave (cow), baby belletoile (cow), manchego (sheep)*

MEAT: *san gennaro salame (pork), capri salami (pork), mortadella (pork)*

ACCOUTREMENT: *local honey, california walnuts, house-made pickles, greek olives, dark chocolate, ciabatta and cranberry-walnut breads and water crackers...2-3pp \$35 / 3-4pp \$50*

ACCOUTREMENT

LOCAL HONEY...1

APPLE ONION JAM...1

SOUR CHERRY JAM...1

STONE GROUND MUSTARD...1

PICKLES *house-made*...5

PISTACHIOS *shell on*...5

MARCONA ALMONDS *sea salt*...5

MARINATED GREEK OLIVES...5

CASTELVETRANO (GREEN) OLIVES...5

DRIED FRUIT *figs & apricots*...5

GRANNY SMITH APPLE...3

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

TORRES BLACK TRUFFLE POTATO CHIPS 40g...5

SLOWDOUGH CIABATTA & CRANBERRY-WALNUT *olive oil with herbs*...5

DESSERT

SALTED CARAMEL CHEESECAKE

marcona almond-graham cookie crust, whipped cheesecake, and caramel...8

EARL GREY CRÈME BRÛLÉE

fresh berries, mint leaves...8

LEMON ICEBOX

graham cookie crust, lemon zest, crème fraîche...8

CHAMPAGNE PLATE

assorted berries and dark chocolate...8

Sonoma in the Heights • 03/01/2022

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 in the Heights • 801 Studewood St. Houston, TX 77007 • 713.864.9463

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

SONOMA FAVORITES

- DEVILED EGGS *whitehurst farms free range eggs, black truffle cream...*9
- TRUFFLE FRIES *parmesan, onion aioli...*12
- BRUSSELS SPROUTS *pancetta, crushed red pepper...*9
- EMPANADAS *44 Farms beef, golden raisin, potato, avocado chimichurri...*13
- BAKED ARTICHOKE DIP *served with grilled ciabatta...*16
- BAKED BRIE *triple cream brie, roasted almonds, house-made fig jam, local honey, water crackers, sliced apples...*14
- GRILLED CHEESE *dairymaids cheese, grilled brioche, tomato-basil bisque...*14
- CRAB CAKE *lump crab, champagne beurre blanc...*32

SOUP/SALAD

- TOMATO-BASIL BISQUE *grilled ciabatta...*8
- HOUSE SALAD *mixed greens, shaved red onion and parmesan, croutons, champagne vinaigrette...*8
- ARUGULA SALAD *arugula, bresaola, shaved pecorino, lemon vinaigrette...*12
- TOMATO SALAD *heirloom cherry tomato, fresh burrata, evoo, balsamic glaze...*15
- BRUSSELS & BURRATA *fried brussels sprouts, lemon vinaigrette, grilled ciabatta...*14

ENTRÉE

- MEATBALLS *44 Farms beef and pork meatballs, kale, fresh mozzarella, sweet tomato broth, grilled ciabatta...*22
- SALMON *grilled, horseradish mashed potato, glazed carrot, haricot vert, lemon-caper aioli...*24
- SHORT RIB *red wine braised 44 Farms short rib, mascarpone whipped potato, heirloom carrot and au jus...*26

PASTA

- CACIO E PEPE *bucatini, parmesan, cracked black pepper, salt cured egg yolk...*16 *add chicken...*6
- PAPPARDELLE *shiitake mushroom, shallots, garlic, white wine parmesan cream sauce...*22 *add chicken...*6

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 grilled chicken, fresh jalapeno, mozzarella...*24
- MUSHROOM *oyster and shiitake mushrooms, goat cheese, arugula, white truffle oil...*24
- BURRATA *tomato sauce, roasted heirloom cherry tomato...*22
- PEPPERONI *house cheese blend, baby arugula...*15
- CHEESE *house cheese blend...*12

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