

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 CRÉME BRÛLÉE

fresh berries, mint leaves...8

CHAMPAGNE PLATE

assorted berries and dark chocolate...8

Sonoma Upper Kirby • 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 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 *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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