



.....Est. 2006.....

Food Menu

The Heights

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It is our pleasure to present our all-day food menu featuring ingredients locally sourced from purveyors, ranchers and farmers such as 44 Farms Texas Beef, Compart Farms Pork, Milk King Dairy, Southwest Seafood, Handmade Truffles, Vital Farms Cage-free Eggs & The Houston Dairymaids. #EatLocal

Executive Chef Matthew Tahaney



CHEESE & CHARCUTERIE LIST

locally sourced from the houston dairymaids

ARTISAN CHEESE & CHARCUTERIE BOARD

cheese: prairie breeze (cow), baby belletoile (cow), alisios (goat)

charcuterie: serrano ham (pork), leroni piccante (pork), bresaola (beef)

accompaniments: american spoon triple berry jam, texas honey, oregon hazelnuts, red burgundy poached anjou pear, house-made pickles, sliced apple, water crackers, freshly baked ciabatta \$45 | ½ order \$29

FARMSTEAD CHEESE BOARD

cheese: little boy blue (cow), Barricato al Pepe (cow), white buck (goat), melkbus (goat)

accompaniments: strawberry, pear, apple and onion jam, bee2bee honey, oregon hazelnuts, freshly baked ciabatta \$35

CHARCUTERIE BOARD

charcuterie: bresaola (beef), serrano ham (pork), leroni piccante (pork), salami etna (pork)

accompaniments: apple and onion jam, stoneground mustard, oregon hazelnuts and sea salt pretzel \$32

RUSH CREEK RESERVE

limited production – soft-ripened cow's milk, from wisconsin

served with grilled ciabatta and water crackers, silver spoon jams, texas honey and marchona almonds \$60

BUILD YOUR OWN BOARD

CHOICE OF ONE \$7 | CHOICE OF TWO \$13 | CHOICE OF THREE \$19

texas honey, slowdough ciabatta and house-made pickles

CHEESE

CHARCUTERIE

COW MILK

Baby Belletoile soft-ripened brie – France

Barely Buzzed coffee & lavender rubbed cheddar – Utah

Barricato al Pepe firm, aged 6-months in wine barrels – Italy

Prairie Breeze firm, 9-month cheddar – Iowa

Schnebelhorn firm, raw, aged 9-months – Switzerland

GOAT MILK

Alisios semi-firm, goat and cow – Spain

Andazul semi-firm, blue – Spain

Hombolt Fog ash-veined, ripened – California

Melkbus smooth, creamy black truffle gouda – Holland

White Buck soft-ripened – Massachusetts

SHEEP MILK

Little Boy Blue bold blue – Wisconsin

Dalmatinac semi-firm – Croatia

SALAMI

Salchichon de Dellota oregano & orange zest – Oregon

Salami Etna pistachio & lemon zest – Oregon

Leroni Picante paprika-spiced chorizo – California

CURED

Bresaola italian-style dry-cured beef tenderloin – Italy

Prosciutto Di Parma italian-style dry-cured ham – Italy

Serrano Ham spanish-style dry-cured ham – Italy

Speck italian-style smoked & dry-cured ham – Italy

SNACKS

Marcona Almonds skin on, sea salt \$5

Marinated Greek Olives herbs and olive oil \$5

Grilled Ciabatta organic butter \$5

Pickles house-made \$5



SMALL PLATE

CRAB CAKE 10-oz. lump blue crab cake served with champagne lemon butter sauce \$14

SESAME CRUSTED AHI TUNA jicama and pineapple slaw, seaweed salad topped with a soy glaze and pickled ginger \$14

SHARABLE

DEVILED EGGS cage-free eggs, roasted butternut squash, crispy prosciutto, fried sage, salad of baby frisée \$8

ZUCCHINI CHIPS made-to-order, yellow and green squash, lemon and herb yogurt \$10

HAND-CUT FRIES sea salt, ketchup \$5

BAKED ARTICHOKE DIP artichoke, kale, fire-roasted red bell pepper, parmesan cheese, grilled ciabatta \$15

BAKED BRIE drizzled honey, toasted almonds, granny smith apple, fig jam \$14

BRUSSELS SPROUTS pan-seared brussels sprouts, pancetta and chili flakes \$9

WARM BURRATA extra virgin olive oil, balsamic roasted grapes, grilled ciabatta \$14

HOUSE-MADE PÂTÉ free-range organic chicken, house-made pickles, stone mustard, grilled bread & water crackers \$14

SOUP & SALAD

TOMATO SOUP fresh mozzarella, fresh basil, grilled ciabatta \$8

FIELD GREENS candied walnuts, blackberry vinaigrette, parmesan tuiles \$8

BEET SALAD red and golden beets, frisée, pure luck chèvre goat cheese, pistachio, mint oil drizzle \$12

BURRATA & BRUSSELS crispy fried brussels sprouts leaves, fresh burrata, lemon olive oil \$14

CRAB, TOMATO & AVOCADO lump crab, heirloom tomato, grilled avocado, cilantro oil, pickled red onion \$14

***GRILLED SALMON SALAD** baby spinach, granny smith apples, candied walnuts, warm bacon vinaigrette \$16

SANDWICH

GRILLED CHEESE 1 yr. aged grafton cheddar, heirloom tomato, grilled sourdough, cup of tomato soup \$14

SALMON BLT 6-oz., applewood smoked bacon, heirloom tomato, crisp greens, lemon-caper aioli, grilled ciabatta, side salad \$16

SLIDERS 6-oz., 44 Farms beef, Texas cheddar, house-made pickle, red onion, tomato, caramelized onion aioli, brioche bun, fries \$12

AVOCADO BLT applewood bacon, arugula, heirloom tomato, 2 fried cage-free eggs, siracha aioli, brioche bun, hand-cut fries \$14

BACON BLUE BURGER 8-oz., grilled, 44 Farms beef, bacon, blue cheese, crisp greens, red onion, tomato, aioli, brioche bun, fries \$14

THE HEIGHTS | WINTER 2018/19

20% Gratuity Added to Parties Of 8 Or More • \$2.50 Per Person "Outside Dessert" Fee
Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs
May Increase Your Risk of Foodborne Illness.



ENTRÉE

AWARD-WINNING MEATBALLS 10-oz, braised, all-natural pork and beef, kale, mozzarella, sweet tomato broth, grilled ciabatta \$15

LAMB CHOPS 5-oz., pan-seared, pistachio and herb crusted all-natural New Zealand lamb chops, herb whipped potato \$25

SHORT RIB 6-oz., red wine braised 44 Farms all-natural short rib, herb whipped potatoes, heirloom carrots and au jus \$17

PORK CHOP 14-oz., grilled, lavender brined compact farms, bone-in, whipped sweet potato, crispy brussels sprouts leaves \$28

NEW YORK STRIP 14-oz., grilled, dry rubbed, all-natural prime New York Strip, served with a loaded sea salt baked potato \$25

SALMON 7-oz., grilled, champagne butter sauce, roasted potato and hericot vert \$24

PIZZA

BURRATA fire-roasted heirloom cherry tomato and fresh baby arugula \$15

SONOMA toasted gruyere, artichoke, tomato, smoked bresaola, roasted garlic pesto \$17

8TH STREET italian sausage, shredded mozzarella, fried cage-free egg, applewood smoked bacon and basil \$19

MUSHROOM oyster, shiitake and hen of the woods mushrooms, goat cheese, arugula, white truffle oil \$18

BORDEAUX bresaola, Italian sausage, speck, all-natural grilled chicken, fresh jalapeno, mozzarella, manchego \$19

DESSERT

CARAMEL WALNUT TORTE sweet almond shell, house-made vanilla ice cream \$5

CAST IRON PEAR & APPLE CRISP (sharable) oatmeal and almond topping, house-made vanilla ice cream \$9

CHOCOLATIER TRUFFLES assorted hand-made truffles \$10

PUMPKIN CHEESECAKE gingersnap cookie crust, strawberry purée \$5

PINEAPPLE UPSIDE DOWN CAKE house-made vanilla ice cream \$7

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