



.....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

THE HEIGHTS | SPRING 2019

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.



CHEESE & CHARCUTERIE LIST

Locally Sourced from the Houston Dairymaids

ARTISAN CHEESE & CHARCUTERIE BOARD

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

charcuterie: serrano ham (pork), levoni 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 | 1/2 order \$29

FARMSTEAD CHEESE BOARD

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

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

CHARCUTERIE BOARD

charcuterie: bresaola (beef), serrano ham (pork), levoni piccante (pork), san gennaro (pork)

accompaniments: apple and onion jam, stoneground mustard, oregon hazelnuts and freshly baked ciabatta \$32

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

SALAMI

Ubrico firm – Veneto, Italy

Salchichon de Dellota oregano & orange zest – Oregon

Baby Belletoile soft-ripened brie – France

San Gennaro black pepper – Oregon

Barely Buzzed coffee & lavender rubbed cheddar – Utah

Levoni Picante paprika-spiced chorizo – California

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

CURED

Prairie Breeze firm, 9-month cheddar – Iowa

Bresaola italian-style dry-cured beef tenderloin – Italy

Schnebelhorn firm, raw, aged 9-months – Switzerland

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

Melkbus smooth, creamy black truffle gouda – Holland

Serrano Ham spanish-style dry-cured ham – Italy

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

GOAT MILK

SNACKS

Alisos semi-firm, goat and cow – Spain

Marcona Almonds skin on, sea salt \$5

Andazul semi-firm, blue – Spain

Marinated Greek Olives herbs and olive oil \$5

Hombolt Fog ash-veined, ripened – California

White Buck soft-ripened – Massachusetts

Grilled Ciabatta organic butter \$5

SHEEP MILK

Pickles house-made \$5

Little Boy Blue bold blue – Wisconsin

Dalmatinac semi-firm – Croatia

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Lunch and Dinner Food Menu

SMALL PLATE

CRAB CAKE 5-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, chive, dill, crispy prosciutto, 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

ROASTED VEGETABLE PLATE heirloom carrot, brussels sprouts, mushroom, hericort vert \$12

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

HOUSE-MADE PÂTÉ organic chicken, house-made pickles, stone mustard, olives, grilled ciabatta \$14

SOUP & SALAD

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

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

BEEF 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

SALMON SALAD 5-oz. grilled, salmon filet, baby spinach, granny smith apples, candied walnuts, warm bacon vinaigrette \$16

SANDWICH

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

SALMON BLT 5-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, grilled brioche bun, hand-cut fries \$12

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

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

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ENTRÉE

- AWARD-WINNING MEATBALLS** 10-oz, braised, pork and beef, kale, mozzarella, sweet tomato broth, grilled ciabatta \$15
- LAMB CHOPS** 6-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, herb-whipped potato, crispy brussels sprouts leaves \$28
- NEW YORK STRIP** 14-oz., grilled, dry rubbed, prime New York Strip, served with a loaded sea salt baked potato \$25
- NORTH ATLANTIC SALMON** 7-oz., grilled, champagne butter sauce, roasted potato and hericort vert \$24

PIZZA

- PEPPERONI** arugula, mozzarella cheese \$14
- SONOMA** toasted gruyere, artichoke, tomato, smoked bresaola, roasted garlic pesto \$16
- MUSHROOM** oyster, shiitake and hen of the woods mushrooms, goat cheese, arugula, white truffle oil \$17
- MARGHERITA** tomato sauce, fresh mozzarella, heirloom tomato, basil \$14
- BURRATA** fire-roasted heirloom cherry tomato and fresh baby arugula \$15 add prosciutto \$3
- BORDEAUX** bresaola, Italian sausage, speck, all-natural grilled chicken, fresh jalapeno, mozzarella, manchego \$18

DESSERT

- CARAMEL WALNUT TORTE** sweet almond shell, house-made vanilla ice cream \$5
- CAST IRON PEAR AND APPLE CRISP** (sharable) oatmeal and almond topping, house-made vanilla ice cream \$9
- ARTISAN CHOCOLATES** assorted hand-made chocolate truffles \$10
- KEY LIME CHEESECAKE** graham cracker cookie crust, raspberry purée \$5
- PINEAPPLE UPSIDE DOWN CAKE** house-made vanilla ice cream \$7