



.....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, Vital Farms Cage-free Eggs & The Houston Dairymaids.

#EatLocal

Executive Chef JaNel Witt

THE HEIGHTS | SPRING 2019

20% Gratuity Added to Parties Of 8 Or More • \$2.00 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), alisios (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, water crackers 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

Alisios 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

Hand-Cut Fries sea salt, ketchup \$5

White Buck soft-ripened – Massachusetts

Grilled Ciabatta organic butter \$5

SHEEP MILK

Little Boy Blue bold blue – Wisconsin

Pickles house-made \$5

Dalmatinac semi-firm – Croatia

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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

BEEF CARPACCIO 44 Farms tenderloin, saffron mustard, pistachio, baby arugula served with grilled ciabatta \$14

HOUSE CURED SALMON capers, crème fraiche, egg, pickled red onion, dill served with rye baguette \$12

MUSSELS rustic saffron-tomato with ciabatta \$10

SHARABLE

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

DEVILED EGGS cage-free eggs, fresh herbs, crispy prosciutto \$8 add black truffle cream \$2

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

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

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

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

SOUP & SALAD

CUCUMBER WATERMELON GAZAPCHO mint oil drizzle \$7

TOMATO SOUP finished with mozzarella, basil and grilled ciabatta \$8

BEET & BLUE CHEESE mixed greens, candied walnuts, little boy blue, blackberry vinaigrette \$12

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

CRAB, TOMATO & AVOCADO lump blue 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

NICOISE seared tuna hericot vert, tomato, kalamata, egg, potato, lemon vinaigrette with truffle oil \$16

SANDWICH

AVOCADO BLT applewood bacon, arugula, heirloom tomato, cage-free fried eggs, siracha aioli, grilled brioche, fries \$17

BACON BLUE BURGER 44 Farms beef, bacon, blue cheese, tomato, onion, arugula, aioli, grilled brioche, hand-cut fries \$15

GRILLED CHEESE aged cheddar, heirloom tomato on grilled sourdough, cup of tomato soup \$14

SALMON BLT applewood bacon, heirloom tomato, field greens, lemon-caper aioli on ciabatta served with a side salad \$17

THE CORLEONE salami, pancetta, tomato, onion, arugula on grilled brioche, served with hand-cut fries \$15

CHICKEN CAPRESE PANINI fresh mozzarella, heirloom tomato, basil pesto on ciabatta, served with hand-cut fries \$15

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ENTRÉE

AWARD-WINNING MEATBALLS braised, pork and beef, kale, mozzarella, sweet tomato broth, grilled ciabatta \$16

LAMB CHOPS pan-seared, pistachio and herb crusted all-natural new zealand lamb chops, herb whipped potato \$25

NORTH ATLANTIC SALMON horseradish mash, heirloom carrots, hericot verts, lemon-caper aioli \$24

PORK TENDERLOIN lavender brined, parmesan polenta, brussels sprouts, apple and onion jam \$26

SHORT RIB red wine braised 44 Farms all-natural short rib, herb whipped potato, heirloom carrot and au jus \$17

SEAFOOD RISOTTO lobster, crab, spring peas, sweet corn, parmesan and chives \$30

44 FARMS FILET MIGNON grilled, grilled asparagus and herb-whipped potato \$35

ADD TO YOUR FILET pink peppercorn demi \$3 little boy blue cream \$4 crab and lemon-butter \$5

PIZZA

BORDEAUX bresaola, Italian sausage, speck, all-natural grilled chicken, fresh jalapeno, mozzarella, manchego \$18

BURRATA fire-roasted heirloom cherry tomato and fresh baby arugula \$15 add prosciutto \$3

MARGHERITA tomato sauce, fresh mozzarella, heirloom tomato, basil \$14

MUSHROOM oyster, shiitake and hen of the woods mushrooms, goat cheese, arugula, white truffle oil \$17

PEPPERONI arugula, mozzarella cheese \$14

SONOMA toasted gruyere, artichoke, tomato, smoked bresaola, roasted garlic pesto \$16

VEGGIE roasted mushroom, zucchini, brussels sprout and asparagus, burrata cheese \$15

DESSERT \$8

BLACKBERRY CRUMBLE oatmeal-almond topping & house-made cinnamon whipped cream

PINEAPPLE UPSIDE DOWN CAKE house-made whipped cream

CHOCOLATE FLOURLESS TORTE espresso ganache and summer berries

SALTED CARAMEL CHEESECAKE MOUSSE Marcona almond-graham cracker crust and topping

VANILLA BEAN-GOAT CHEESE PANNA COTTA fig, apricot, pistachio and orange blossom honey