



.....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 | SUMMER 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 | ½ 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

UBRIACO firm – Veneto, Italy

BABY BELLETOILE soft-ripened brie – France

BARELY BUZZED coffee & lavender rubbed cheddar – Utah

BARRICATO AL PEPE firm, 6-months in wine barrels – Italy

PRAIRIE BREEZE firm, 9-month cheddar – Iowa

SCHNEBELHORN firm, raw, aged 9-months – Switzerland

MELKBUS smooth, creamy black truffle gouda – Holland

GOAT MILK

ALISIOS semi-firm, goat and cow – Spain

ANDAZUL semi-firm, blue – Spain

HOMBOLT FOG ash-veined, ripened – California

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

SAN GENNARO black pepper – Oregon

LEVONI 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

HAND-CUT FRIES sea salt, ketchup \$5

GRILLED CIABATTA organic butter \$5

PICKLES house-made \$5

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SMALL PLATE

- CRAB CAKE 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 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
- DEVEILED 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, haricot 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

- WATERMELON CUCUMBER GAZAPCHO mint oil drizzle \$7
- TOMATO SOUP finished with mozzarella, basil and grilled ciabatta \$8
- BEEF & 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

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

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ENTRÉE

- AWARD-WINNING MEATBALLS braised, pork and beef, kale, mozzarella, sweet tomato broth, grilled ciabatta \$16
- LAMB CHOPS pistachio-herb crusted all-natural New Zealand lamb chops, creamed greens, roasted potato \$25
- NORTH ATLANTIC SALMON horseradish mash, heirloom carrots, haricot 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
- SAUCE YOUR FILET pink peppercorn demi \$3 little boy blue cream \$4 crab and lemon-butter \$5

PIZZA

- 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
- 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
- BLT+E bacon, arugula, heirloom tomato, 2 fried farm eggs, béchamel \$18

DESSERT \$8

- BLACKBERRY CRUMBLE oatmeal-almond topping & house-made cinnamon 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
- PINEAPPLE UPSIDE DOWN CAKE house-made whipped cream

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