



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

Food Menu

The Heights

{Open for SUNDAY BRUNCH, 10am-3pm}

{Gift Cards Available}

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It is our pleasure to present our lunch and dinner menu featuring ingredients sourced from local purveyors, ranchers and farmers such as 44 Farms, Milk King Dairy, Southwest Seafood, Mostly Chocolate, Honeychild's Sweet Cream, Vital Farms Eggs & the Houston Dairymaids. #EatLocal

Executive Chef Matthew Tahaney



SUNDAY BRUNCH

10:00 A.M. – 3:00 P.M. (BRUNCH & CHEESE MENU ONLY)

BREAKFAST FAVORITES

- BELGIAN WAFFLES** Apple-wood smoked bacon, maple syrup...10
- BISCUITS & GRAVY** chef matt's home-made biscuits, sausage gravy...8
- BLUEBERRY PANCAKE** Applewood smoked bacon, maple syrup...12
- BREAKFAST PLATE** 2 eggs, apple-wood smoked bacon, potatoes, homemade biscuits, texas honey & jam...12
- BRIOCHE FRENCH TOAST** Fresh fruit, maple syrup...12
- HOUSE-MADE GRANOLA** greek yogurt, bee2bee honey, banana...9
- SONOMA OMELET** mushrooms, spinach, heirloom tomato, green onion, goat cheese, breakfast potatoes, biscuit...12

SONOMA BRUNCH

- 8TH STREET BENEDICT** prosciutto wrapped asparagus, toasted sourdough, heirloom tomato, poached free range farm eggs, hollandaise sauce, breakfast potatoes...14
- CORNED BEEF HASH** all-natural beef, red potato, roasted corn, mustard greens, fried farm eggs, house-made cornbread...12
- COUNTRY FRIED LOBSTER TAIL & WAFFLE** lightly fried lobster tail, belgian waffle, honey butter, maple syrup...17
- CRAB CAKE SLIDERS** blue crab, mixed greens, heirloom tomatoes, champagne butter sauce, hand-cut fries...16
- SALMON BENEDICT** grilled salmon filet, poached free range farm eggs, english muffin, hollandaise sauce, fresh dill...16

FOR THE KIDDOS

- KID'S PLATE** brioche french toast, scrambled egg and bacon...8
- MICKEY MOUSE PANCAKE** served with apple wood smoked bacon...8 Make it a blueberry pancake...10

SIDES

- 2 Farm Eggs...2.50
- Applewood Smoked Bacon...2
- Deviled Eggs...5
- Fresh Fruit Cup...3
- Matt's Homemade Biscuits & Jam...5
- Plain Pancake...5

BEVERAGES

- Nespresso Coffee...2
- Hot Tea...2
- Juice: Apple, Orange, Grapefruit...3
- Organic Grass Fed Milk...2
- Mimosa...Glass 7...Carafe 25
- Sangria...Glass 7...Carafe 25



CHEESE & CHARCUTERIE LIST

LOCALLY SOURCED FROM THE HOUSTON DAIRYMAIDS

ARTISAN CHEESE & CHARCUTERIE BOARD

cheese: prairie breeze (cow), cambozola (cow), los cameros (cow/goat/sheep)

charcuterie: serrano ham (pork), salametto piccante (pork), salami etna (pork)

accompaniments: american spoon triple berry jam, bee2bee honey, oregon hazelnuts, red burgundy poached anjou pear, house-made pickles, organic date and almond crisps, water crackers, artisan baguette...45 | ½ order...29

FARMSTEAD CHEESE BOARD

cheese: ashbrook (cow), mezzo secco (cow), white buck (goat), melkbus (goat)

accompaniments: strawberry, pear, apple and onion jam, bee2bee honey, oregon hazelnuts and artisan baguette...35

ALP BLOSSOM CHEESE PLATE

Austrian seasonal (limited production) semi-firm cheese (cow) with alp blossoms

accompaniments: apple and onion jam, bee2bee honey, oregon hazelnuts and artisan baguette...22

CHARCUTERIE BOARD

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

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

CHOICE OF ONE 7 | CHOICE OF TWO 13

TEXAS BEE2BEE HONEY AND OREGON HAZELNUTS

CHEESE

COW MILK

Barely Buzzed | coffee & lavender rubbed cheddar – Utah

Ashbrook | semi-firm, morbier-style – Vermont

Green Hill | soft, brie-style camembert – California

Mezza Secco | firm, black pepper – California

Prairie Breeze | firm, 9-month cheddar – Iowa

Cambozola | soft-ripened, creamy blue – Germany

GOAT MILK

Melkbus | smooth, creamy black truffle gouda – Holland

Hombolt Fog | ash-veined, ripened – California

Drunken Goat | semi-soft, in red wine – Spain

White Buck | soft-ripened, (goat) – Massachusetts

SHEEP MILK

Pecorino al Nocé | firm, walnut leaves – Italy

Los Cameros | semi-firm – Spain

CHARCUTERIE

SALAMI

Rigani Loukaniko | oregano & orange zest – Oregon

Salami Etna | pistachio & lemon zest – Oregon

Salamento 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

Lomo Americano | artisan cured pork loin – Iowa

SNACKS

Country Olives...5

Marcona Almonds...5

Sea Salt Pretzel & Stoneground Mustard...5

Date & Almond Crisps...3



LUNCH & DINNER

STARTER

- BAKED ARTICHOKE DIP** artichokes, kale, fire-roasted red bell peppers, parmesan cheese, baked artisan bread...12
- BAKED BRIE** drizzled honey, toasted almonds, granny smith apple, fig preserves...12
- BUTTERNUT SQUASH LOBSTER BISQUE** roasted butternut squash, poached lobster, sherry drizzle, grilled crostini...13
- CRAB CAKE** lump blue crab, champagne lemon butter sauce...14
- DEVILED EGGS** texas free range farm eggs, butternut squash, crispy prosciutto, fresh sage...8
- FRIED CHEESE** bombshell blonde beer batter, lightly fried cheese curds served with a tomato-curry sauce...10
- HOUSE-MADE PÂTÉ** free range organic chicken, house-made pickles, stone mustard, grilled bread & water crackers...12
- SESAME CRUSTED AHI TUNA** mango, jicama and pineapple slaw, seaweed salad, soy glaze...14
- SWEET POTATO CROQUETTES** sweet potato, mascarpone, sage brown butter and honey sauce...10
- TEXAS POUTINE** hand-cut fries, buried hatchet beer braised short rib, cheese sauce, spicy cheese curds, chives...12
- TOMATO SOUP** fresh mozzarella, fresh basil, grilled bread...6
- ZUCCHINI CHIPS** made to order – local zucchini and squash, lemon yogurt sauce...8

SALAD

- BEET & GOAT CHEESE** red and golden beets, baby arugula, pure luck goat cheese, pistachio, mint oil drizzle...12
- BURRATA SALAD** garden tomato, watercress, herbed olive oil...12
- GRILLED SALMON** baby spinach, granny smith apples, candied walnuts, warm bacon vinaigrette...14
- HOUSE SALAD** baby romaine, hazelnuts, creamy vinaigrette, duck fat croutons, grated sarvecchio...8
- TEXAS COBB** romaine, pulled all-natural chicken, tomato, avocado, hazelnut, bacon, farm egg, green goddess dressing...16
- TOMATO, AVOCADO AND CRAB SALAD** grilled avocado, heirloom tomato, lump crab, cilantro oil...14

SANDWICH

- BACON BLUE BURGER** bacon, mycella blue cheese, romaine, red onion, tomato, aioli, brioche bun, hand-cut fries...14
- CHICKEN SALAD** pulled all-natural chicken, grapes, apples, celery, romaine, brioche bun, house-made chips...12
- GRILLED CHEESE** 1 yr. aged grafton cheddar, heirloom tomato, ciabatta, cup of tomato soup...12
- SLIDERS** texas cheddar, house-made pickle, red onion, tomato, caramelized onion aioli, brioche bun, hand cut fries...12
- TURKEY BURGER** grilled, heirloom tomato, baby romaine, red onion, cranberry mustard chutney, sweet potato fries...14

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THE HEIGHTS | FALL FOOD MENU



LUNCH & DINNER

ENTRÉE

44 FARMS FILET MIGNON pan seared, chive butter, heirloom carrot, organic puréed potato...39

LAMB CHOPS grilled, mint chimichurri, hand cut fries...32

MEATBALLS pork and beef, braised kale, mozzarella, sweet tomato broth, house-made tagliatelle, grilled baguette...19

SALMON grilled, roasted potato, wilted spinach, champagne butter sauce...24

TOMAHAWK PORK CHOP grilled, balsamic glazed apples, sweet potato purée...35

PIZZA

BORDEAUX bresaola, sausage, speck, all natural grilled chicken, fresh jalapeno, mozzarella, manchego...18

BURRATA fire-roasted heirloom cherry tomato, basil and arugula...14

FALL fig jam, burrata cheese, roasted butternut squash, prosciutto, baby arugula, crispy sage...16

MARGHERITA tomato sauce, fresh mozzarella, heirloom tomato, basil...15

MUSHROOM oyster, shiitake and hen of the woods mushrooms, goat cheese, watercress, white truffle oil...15

PEPPERONI fresh arugula, mozzarella cheese...13

SONOMA toasted gruyere, artichoke hearts, tomato, smoked bresaola, roasted garlic pesto...16

SIDE VEGETABLE

BRUSSELS SPROUTS pan seared, brussels sprouts, pancetta...9

HAND-CUT FRIES sea salt, cracked black pepper, side of ketchup...5

HEIRLOOM CARROTS maple-glazed carrots...5

HERB WHIPPED POTATO lucky Layla organic butter...5

MUSHROOMS oyster, shiitake and hen of the woods mushrooms, white wine butter sauce...9

DESSERT

CARAMEL WALNUT TORTE sweet almond shell, vanilla ice cream...5

CAST IRON PEAR & APPLE CRISP (sharable) oatmeal and almond topping, vanilla ice cream...9

CHOCOLATIER TRUFFLES one each: milk chocolate, espresso dark chocolate, rosé dark chocolate and lavender...10

HONEYCHILD'S ICE CREAM your pick, 2 scoops: dark chocolate, fig, peach cobbler and vanilla...4

KEYLIME CHEESECAKE graham cracker cookie crust, tequila raspberry purée...5

PINEAPPLE UPSIDE DOWN CAKE whipped cream...7

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