



.....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 apple-wood 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

SONOMA OMELET mushrooms, spinach, heirloom tomato, green onion, pure luck chevre, breakfast potatoes, biscuit \$12

SONOMA BRUNCH

AVOCADO BLT bacon, arugula, heirloom tomato, 2 fried farm eggs, siracha aioli, brioche bun, hand-cut fries \$12

8TH STREET BENEDICT prosciutto wrapped asparagus, grilled sourdough, heirloom tomato, poached farm eggs, hollandaise, breakfast potatoes \$14

CORNED BEEF HASH all-natural beef, red potato, roasted corn, kale, 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 farm eggs, english muffin, hollandaise sauce, fresh dill \$16

BREAKFAST TACOS flour tortilla, scrambled farm egg, black bean, tomato, avocado, pure luck chevre, tomatillo salsa 3/\$9

FOR THE KIDDOS

KID'S PLATE brioche french toast, scrambled farm egg and bacon \$8

MICKEY MOUSE PANCAKE served with bacon \$8 Make it a blueberry pancake \$10

SIDES

2 Free Range Texas Farm Eggs \$4

Apple-wood Smoked Bacon \$4

Deviled Eggs \$5

Fresh Fruit Cup \$3

Plain Pancake \$5

Matt's Homemade Biscuits, Organic Butter & Jam \$5

BEVERAGES

Nespresso Coffee \$2

Hot Tea \$2

Juice: Apple, Orange, Grapefruit \$3

Organic Grass Fed Milk \$3

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), baby belletoile (cow), drunken goat (goat)

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, water crackers, freshly baked ciabatta \$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, freshly baked ciabatta \$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, freshly baked ciabatta \$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

Ashbrook | semi-firm, morbier-style – Vermont

Baby Belletoile | soft-ripened brie – France

Barely Buzzed | coffee & lavender rubbed cheddar – Utah

Cambozola | soft-ripened, creamy blue – Germany

Mezza Secco | firm, black pepper – California

Prairie Breeze | firm, 9-month cheddar – Iowa

Shelburne | extra-sharp, 2-yr aged cheddar – Vermont

GOAT MILK

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

Hombolt Fog | ash-veined, ripened – California

Melkbus | smooth, creamy black truffle gouda – Holland

White Buck | soft-ripened – Massachusetts

SHEEP MILK

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

Lomo Americano | artisan cured pork loin – Iowa

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

Sea Salt Pretzel stoneground mustard \$5



LUNCH & DINNER

SOUP

TOMATO SOUP fresh mozzarella, fresh basil, grilled bread \$6

POTATO & LEEK SOUP roasted vegetables, crème fraiche, mache greens, grilled bread \$9

LOBSTER BISQUE poached lobster, sherry drizzle, grilled crostini \$13

SMALL PLATE

ZUCCHINI CHIPS made to order – local zucchini and squash, lemon and herb yogurt sauce \$8

DEVILED EGGS texas free range farm eggs, crispy prosciutto, chives \$8

BAKED BRIE drizzled honey, toasted almonds, granny smith apple, fig preserves \$12

RISOTTO black truffle cream, mushrooms, goat cheese \$14

BAKED ARTICHOKE DIP artichokes, kale, fire-roasted red bell peppers, parmesan cheese, baked artisan bread \$13

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

FRIED CHEESE texas farm cheese curds, tomato-curry sauce \$12

CRAB CAKE lump blue crab, champagne lemon butter sauce \$14

SESAME CRUSTED AHI TUNA mango, jicama and pineapple slaw, seaweed salad, soy glaze \$14

CRISPY CHICKEN frenched organic chicken legs, candied ginger lemon, cucumber salad \$14

AWARD-WINNING MEATBALLS pork and beef, braised kale, fresh mozzarella, sweet tomato broth, grilled ciabatta \$15

SALAD

BEET & GOAT CHEESE red and golden beets, mache greens, pure luck goat cheese, pistachio, mint oil drizzle \$12

BURRATA SALAD garden tomato, fresh basil, herbed olive oil \$12

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

GRILLED SALMON baby spinach, granny smith apples, candied walnuts, warm bacon vinaigrette \$14

TOMATO, AVOCADO AND CRAB SALAD grilled avocado, heirloom tomato, lump crab, cilantro oil \$14

SANDWICH

GRILLED CHEESE 1 yr. aged grafton cheddar, heirloom tomato, ciabatta, cup of tomato soup \$12

AVOCADO BLT bacon, arugula, heirloom tomato, 2 fried farm eggs, siracha aioli, brioche bun, hand-cut fries \$12

SLIDERS texas cheddar, house-made pickle, red onion, tomato, caramelized onion aioli, brioche bun, hand cut fries \$12

BACON BLUE BURGER bacon, mycella blue cheese, field greens, red onion, tomato, aioli, brioche bun, hand-cut fries \$14

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LUNCH & DINNER

ENTRÉE

LAMB CHOPS grilled, mint chimichurri, hand cut fries \$32

SALMON grilled, roasted potato, wilted spinach, champagne butter sauce \$24

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

LOBSTER MAC & CHEESE poached lobster, sarvecchio, grafton and french comte cheese blend, wild caught lobster tail \$27

PORK oven-roasted, tenderloin, black truffle mushroom goat cheese risotto, crispy brussels sprouts \$22

NEW YORK STRIP grilled, house-made steak sauce, loaded sea salt baked potato \$15 (Wednesdays only)

PIZZA

PEPPERONI fresh arugula, mozzarella cheese \$13

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

MARGHERITA tomato sauce, fresh mozzarella, heirloom tomato, basil \$15

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

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

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

SIDE VEGETABLE

BRUSSELS SPROUTS pan seared, brussels sprouts, pancetta \$9

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

HAND-CUT POTATO CHIPS sea salt, cracked black pepper \$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

KEYLIME CHEESECAKE graham cracker cookie crust, tequila raspberry purée \$5

PINEAPPLE UPSIDE DOWN CAKE whipped cream \$7

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