



.....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, Southwest Seafood, Mostly Chocolate, Honeychild's Sweet Cream, Vital Farms & the Houston Dairymaids. #EatLocal

Executive Chef Matthew Tahaney



# SUNDAY BRUNCH

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

## BREAKFAST FAVORITES

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

## SONOMA BRUNCH

- 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
- COUNTRY FRIED LOBSTER TAIL & WAFFLE lightly fried lobster tail, belgian waffle, honey butter, maple syrup...17
- QUICHE free range eggs, caramelized shallots, pure luck farm goat cheese, thin-sliced speck, seasonal fruit...14
- 8<sup>TH</sup> STREET BENEDICT prosciutto wrapped asparagus, toasted sourdough, heirloom tomato, poached free range farm eggs, hollandaise sauce...14
- CORNED BEEF HASH all-natural beef, red potato, roasted corn, mustard greens, fried farm eggs, house-made cornbread...12

## FOR THE KIDDOS

- KID’S PLATE flower or race car cutout brioche french toast, scrambled egg and bacon...8
- MICKY MOUSE PANCAKE served with apple wood smoked bacon...8

### SIDES

- 2 Farm Eggs...2.50
- Applewood Smoked Bacon...2
- Fresh Fruit Cup...3
- Plain Pancake...5
- Matt’s Homemade Biscuits & Jam...5
- Deviled Eggs...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:** zamorano (cow), red rock (cow), goat gouda (goat)

**charcuterie:** prosciutto di parma (pork), bresaola (beef), salami etna (pork)

**accompaniments:** american spoon fig 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), kunik (goat/cow), melkbus (goat)

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

### CHARCUTERIE BOARD

**meats:** prosciutto di parma (pork), bresaola (beef), salami etna (pork), rigani loukanika salami (pork), capri (pork)

**accompaniments:** apple and onion jam, stoneground mustard, house-made pickles, olives and artisan baguette...25

### CHOCOLATE TRUFFLES

**two each:** milk chocolate, espresso dark chocolate, rosé dark chocolate and lavender...18

## CHOICE OF ONE 7 | CHOICE OF TWO 13

TEXAS BEE2BEE HONEY AND OREGON HAZELNUTS

### CHEESE

SERVED WITH ORGANIC DATE & ALMOND CRISPS

#### COW MILK

**Barely Buzzed** | coffee & lavender rubbed cheddar – Utah

**Ashbrook** | semi-firm, morbier-style – Vermont

**Red Rock** | blue cheddar block with annatto – Wisconsin

**Green Hill** | soft, brie-style camembert – California

**Mezza Secco** | firm, black pepper – California

#### GOAT MILK

**Goat Gouda** | semi-firm, sweet – California

**Melkbus** | smooth, creamy black truffle gouda – Holland

**Hombolt Fog** | ash-veined, ripened – California

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

**Kunik** | soft-ripened, (goat/cow) – New York

#### SHEEP MILK

**Pecorino al Nocé** | firm, walnut leaves – Italy

**Zamorano** | semi-firm – Spain

### CHARCUTERIE

SERVED WITH SEA SALT PRETZEL

#### SALAMI

**Chorizo** | dry cured pork and beef sausage – Spain

**Rigani Loukaniko** | oregano & orange zest – Oregon

**Salami Etna** | pistachio & lemon zest – Oregon

**Capri** | finocchiona + red wine & spices – Oregon

#### CURED

**Coppa Picante** | spiced artisan cured pork – Iowa

**Bresaola** | italian-style dry-cured beef tenderloin – Italy

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

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

#### SNACKS

**Country Olives**...5

**Marcona Almonds**...5

**Sea Salt Pretzel & Stoneground Mustard**...2

**Date & Almond Crisps**...3



## LUNCH & DINNER

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### STARTER

- ZUCCHINI CHIPS** made to order – local zucchini and squash, lemon yogurt sauce...8
- TOMATO SOUP** fresh mozzarella, fresh basil, grilled bread...6
- BAKED BRIE** drizzled honey, toasted almonds, granny smith apple, fig preserves...12
- BAKED ARTICHOKE DIP** artichokes, kale, fire-roasted red bell peppers, parmesan cheese, baked artisan bread...12
- POUTINE** hand-cut fries, buried hatchet beer braised short rib, ossau-iraty cheese sauce, spicy cheese curds, chives...16
- HOUSE-MADE PÂTÉ** free range organic chicken, house-made pickles, stone mustard, grilled bread & water crackers...12
- GRILLED CHICKEN WINGS** poblano and cilantro, cilantro-lime sauce...10
- FRIED CHICKEN WINGS** sriracha and lime, cilantro-lime sauce...10
- FRIED CHEESE** bombshell blonde beer batter, lightly fried cheese curds served with a tomato-curry sauce...10
- DEVILED EGGS** texas free range farm eggs, crispy prosciutto, chives, dill...8
- CRAB CAKE** lump blue crab, champagne lemon butter sauce...14
- SESAME CRUSTED AHI TUNA** mango, jicama and pineapple slaw, seaweed salad, soy glaze...14

### SALAD

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

### 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
- CLASSIC CHEESEBURGER SLIDERS** texas aged cheddar, house-made pickle, red onion, tomato, caramelized onion aioli, brioche bun, hand cut fries...12
- GRILLED CHEESE** 1 yr. aged grifton cheddar, heirloom tomato, ciabatta, cup of tomato soup...12

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THE HEIGHTS | SUMMER FOOD MENU



## LUNCH & DINNER

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### ENTRÉE

- SALMON** grilled, roasted potato, wilted spinach, champagne butter sauce...22
- TOMAHAWK PORK CHOP** grilled, broccoli rice casserole...32
- MEATBALLS** pork and beef, braised kale, mozzarella, sweet tomato broth, rustic baguette...15
- LAMB CHOPS** grilled, mint chimichurri, hand cut fries...32
- 44 FARMS FILET MIGNON** pan seared, chive butter, heirloom carrot, organic puréed potato...39

### PIZZA

- BURRATA** fire-roasted heirloom cherry tomato, basil and arugula...14
- MUSHROOM** oyster, shiitake and hen of the woods mushrooms, goat cheese, watercress, white truffle oil...14
- PEPPERONI** fresh arugula, mozzarella cheese...13
- MARGHERITA** tomato sauce, fresh mozzarella, heirloom tomato, basil...15
- SONOMA** toasted gruyere, artichoke hearts, tomato, smoked bresaola, roasted garlic pesto...16
- 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
- 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 PEACH CRISP** (shareable) 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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## SONOMA LUNCH

2-Course Lunch \$20 per person or \$39 with wine pairings

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Monday – Saturday 11:00 a.m. – 3:00 p.m.

Sonoma in the Heights

### 1<sup>st</sup> Course

GRILLED PEACH AND BURRATA SALAD

Texas peaches, Burrata cheese, blackberry balsamic reduction, micro-greens

2016 Domaine de la Bastide Rosé of Grenache, Syrah & Cinsault – Côtes du Rhone, France

OR

TOMATO, AVOCADO AND CRAB SALAD

Grilled avocado, heirloom tomato, lump crab, cilantro oil

2015 Bench Chardonnay – Russian River Valley, California

OR

TOMATO SOUP

Vine tomato, fresh mozzarella, basil, grilled baguette

2015 Benton-Lane Pinot Gris – Willamette Valley, Oregon

### 2<sup>nd</sup> Course

QUICHE

Farm egg, goat cheese, caramelized onion, speck, served with cup of tomato soup or house salad

NV Azienda Agricola Zuccolo Rosé Prosecco – Italy

OR

SALMON

Grilled, 7-oz. Atlantic salmon, roasted potato, wilted spinach, champagne butter sauce

2014 Bench Pinot Noir – Sonoma Coast, California

OR

TAGLIATELLE & MEATBALLS

All natural pork and beef, braised kale, fresh mozzarella, house-made tagliatelle pasta, sweet tomato broth

2014 Broadside Cabernet Sauvignon – Paso Robles, California