



CHEESE & CHARCUTERIE

Locally Sourced From The Houston Dairymaids

ARTISAN CHEESE & CHARCUTERIE BOARD

prairie breeze (cow), baby belletoile (cow), manchego (goat)

serrano ham (pork), levoni piccante (pork), bresaola (beef)

apricot marmalade, local honey, oregon hazelnuts, pickles, water crackers, ciabatta baguette 40

FARMSTEAD CHEESE BOARD

alpha tolman (cow), cana de oveja (sheep), melkbus (cow) and june's joy (goat)

apricot marmalade, local honey, oregon hazelnuts, ciabatta baguette 35

BAKED BRIE

triple cream brie, honey, granny smith apple, toasted almonds, cherry preserves, water crackers 16

CHEESE & CHOCOLATE

fior d' arancio (cow) and teahive cheddar (cow) and callebaut dark chocolate

cherry preserves, local honey, marcona almonds and ciabatta baguette 25

B.Y.O.B. BUILD YOUR OWN BOARD

Choice of One 7 • Choice of Two 13 • Choice of Three 19

CHEESE

Served with Honey and Water Crackers

FIRM

TEAHIVE black tea & bergamot cheddar, cow – Utah

PRAIRIE BREEZE 9-month cheddar, cow – Iowa

BAILY HAZEN BLUE raw milk, cow – Vermont

TINY BLOSSOM herbs & flowers, cow – Austria

MANCHEGO raw milk, sheep – Spain

SEMI-FIRM

MELKBUS black truffle gouda, cow – Holland

FIOR D'ARANCIO BLUE 30 days in moscato, cow – Italy

QUADRELLO DI BUFALA ivory-pink rind – Italy

SOFT

BABY BELLETOILE brie, cow – France

CANA DE OVEJA bloomy rind, sheep – Spain

JUNE'S JOY honey, black pepper & thyme, goat – Texas

CHARCUTERIE

Served With Stone Mustard and Water Crackers

SALAMI

SAN GENNARO black pepper – Oregon

LEVONI PICANTE paprika-spiced chorizo – California

FINOCHIONA fennel – Oregon

CURED

PROSCIUTTO DI PARMA dry-cured ham – Italy

SERRANO HAM spanish-style dry-cured ham – Spain

SPECK italian-style smoked & dry-cured ham – Italy

BRESAOLA dry-cured beef tenderloin – Italy

SNACKS 7

MARCONA ALMONDS skin on, sea salt

MARINATED GREEK OLIVES herbs and olive oil

PICKLES house-made

GRILLED CIABATTA organic butter

EXECUTIVE CHEF JA'NEL WITT | FALL 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 Food-borne Illness.

Sonoma Wine Bar – Upper Kirby • 2720 Richmond Avenue | Sonoma in the Heights • 801 Studewood Street

SOUP & SALAD

TOMATO BISQUE fresh mozzarella, basil, grilled bread 8

CAPRESE SALAD heirloom cherry tomato, burrata, basil, balsamic reduction, olive oil 10

BRENDA'S SALAD baby arugula, toasted almonds, dried mission fig and honey balsamic 8

CHEF'S BRUSCHETTA 12

FIG & GOAT CHEESE dried mission figs, pure luck farm goat cheese, warm bourbon honey

TOMATO & BURRATA heirloom cherry tomato, basil pesto

BRESAOLA stoneground mustard, black pepper and olive oil

FORREST MUSHROOM humbolt fog, truffle oil

BURGUNDY PEAR little boy blue, balsamic

BRIE granny smith apple, onion-apple jam

BYOBB pick three to build your own bruschetta board 20

SANDWICH 12

GRILLED CHEESE grilled sourdough, heirloom tomato, texas cheddar, cup of tomato basil

CHICKEN & BRIE SLIDERS organic chicken, triple cream brie, baby arugula, pretzel bun

SONOMA SLIDERS 44 Farms beef, grafton cheddar, balsamic caramelized onion, pretzel bun

SHARABLE

AVOCADO TOAST cucumber, tomato, red onion, crumbled feta, lemon vinaigrette 14

DEVEILED EGGS cage-free eggs, black truffle cream 10

BAKED GOAT CHEESE chunky tomato sauce, pine nuts and grilled ciabatta 10

BAKED ARTICHOKE DIP artichoke, kale, spinach, fire-roasted bell pepper, parmesan, baguette 12

CRAB CAKE lump blue crab, champagne lemon butter sauce 14

DUCK CONFIT EGGROLLS duck confit, napa cabbage, daikon, carrot, spicy apricot marmalade 10

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

HAND ROLLED PIZZA

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

SONOMA toasted gruyere, artichoke hearts, tomato, bresaola, roasted garlic pesto 17

MUSHROOM forest mushrooms, goat cheese, white truffle oil, salad of arugula, balsamic and olive oil 17

BORDEAUX bresaola, sausage, speck, organic chicken, fresh jalapeño, mozzarella, manchego 18

DESSERT 8

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

SALTED CARAMEL CHEESECAKE MOUSSE marcona almond-graham cracker crust and caramel topping

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

CHOCOLATE FLOURLESS TORTE espresso ganache and summer berries



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