

Sonoma
WINE SHOP • WINEBAR • RESTAURANT



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

Food Menu

Upper Kirby

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It is our pleasure to present our food 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



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 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



STARTER

- POPCORN** organic butter, chipotle spice and parmesan...5
- TOMATO SOUP** fresh mozzarella, fresh basil, grilled bread...7
- FIELD GREENS** grape tomato, crispy prosciutto, grated parmesan, olive oil and balsamic...6
- HEIRLOOM TOMATO CAPRESE** fresh mozzarella, fresh basil, balsamic reduction, basil oil...10

BRUSCHETTA

 served with house-made pickles

- CAMEMBERT & PROSCIUTTO** grilled baguette, fig jam...9
- FIG & GOAT CHEESE** cranberry walnut toast, warm bourbon honey...7
- TOMATO & BURRATA** grilled baguette, balsamic reduction, basil, sea salt...7
- BRIE & MUSHROOM** garlic toast, forest mushrooms, salad of watercress, balsamic and olive oil...9

PANINI

- GRILLED CHEESE** grilled sourdough, texas cheddar, served with a cup of tomato basil soup...12
- HAM & SWISS** serrano ham and jarlsburg swiss cheese, grilled sourdough, served with a cup tomato basil soup...14
- LADY BIRD** grilled baguette, pulled all-natural chicken, pure luck goat cheese, basil pesto, served with a cup of tomato basil soup...14

SMALL PLATE

- BAKED BRIE** drizzled honey, toasted almonds, granny smith apple, fig jam...12
- DEVILED EGGS** Texas free range farm eggs, crispy prosciutto, fresh chive and dill...8
- SONOMA SLIDERS** 44 Farms beef, texas cheddar cheese, house-made pickle, caramelized onion aioli, kettle chips...10 or w/salad 12
- DUCK CONFIT EGGROLLS** cured confit duck, napa cabbage, daikon, carrot, spicy apricot marmalade...10
- BAKED ARTICHOKE DIP** artichoke, kale, spinach, fire-roasted red bell pepper, parmesan cheese, baguette...12
- HOUSE-MADE PÂTÉ** free range organic chicken, house-made pickles, stone mustard, grilled bread & water crackers...14

HAND ROLLED PIZZA

- PEPPERONI** fresh arugula, mozzarella cheese...12
- MARGHERITA** tomato sauce, fresh mozzarella, heirloom tomato, basil...14
- SONOMA** toasted gruyere, artichoke hearts, tomato, bresaola, roasted garlic pesto...16
- BORDEAUX** bresaola, sausage, speck, all-natural chicken, fresh jalapeno, mozzarella, manchego...18
- MUSHROOM** forest mushrooms, goat cheese, white truffle oil, salad of watercress with balsamic and olive oil...15

DESSERT

- PINEAPPLE UPSIDE DOWN CAKE** whipped cream...7
- CAST IRON CHERRY CRISP** (sharable!) oatmeal and almond topping, vanilla ice cream...9
- HONEYCHILD'S ICE CREAM** (Your Pick - 2 Scoops!) dark chocolate, fig, vanilla and peach cobbler...4
- CHOCOLATIER TRUFFLES** one each: milk chocolate, espresso dark chocolate, rosé dark chocolate and lavender...10