

*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, Slowdough Baking & the Houston Dairymaids. #eatlocal



## 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, organic date and almond crisps, 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

#### CHARCUTERIE

##### COW MILK

##### SALAMI

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

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

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

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

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

**Salamento Picante** | paprika-spiced chorizo – California

**Prairie Breeze** | firm, 9-month cheddar – Iowa

##### CURED

**Cambozola** | soft-ripened, creamy blue – Germany

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

**Baby Belletoile** | soft-ripened brie – France

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

##### GOAT MILK

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

**Serrano Ham** | spanish-style dry-cured ham – Italy

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

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

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

**Lomo Americano** | artisan cured pork loin – Iowa

**White Buck** | soft-ripened – Massachusetts

##### SNACKS

##### SHEEP MILK

**Country Olives** \$5

**Los Cameros** | semi-firm – Spain

**Marcona Almonds** \$5

**Sea Salt Pretzel & Stoneground Mustard** \$5



## SOUP

**TOMATO SOUP** fresh mozzarella, fresh basil, grilled bread \$7

## SALAD

**HOUSE SALAD** baby arugula, walnuts, feta cheese, balsamic and olive oil \$6

**CAPRESE SALAD** heirloom tomato, fresh mozzarella, fresh basil, balsamic reduction, basil oil \$10

## BITES

**TRUFFLE FRIES** grated parmesan and olive aioli \$8

**SEA SALT PRETZEL** brushed with organic butter and sprinkled sea salt, stoneground mustard \$5

**BRUSCHETTA** served with house-made pickles

**BRIE & PROSCIUTTO** grilled ciabatta, fig jam \$8

**FIG & GOAT CHEESE** cranberry walnut toast, warm bourbon honey \$7

**TOMATO & BURRATA** grilled ciabatta, balsamic reduction, fresh basil, sea salt \$7

## SANDWICH

**GRILLED CHEESE** grilled sourdough, heirloom tomato, texas cheddar, cup of tomato basil \$12

**HAM & SWISS PANANI** grilled ciabatta, serrano ham and jarlsburg swiss cheese, cup of tomato basil \$14

**LADY BIRD PANINI** grilled ciabatta, diced all natural chicken breast, pure luck chevre, basil pesto, cup of tomato basil \$14

**SONOMA SLIDERS** 44 Farms beef, texas cheddar cheese, house-made pickle, caramelized onion aioli, served with house fries \$12

## 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

**BAKED GOAT CHEESE** dried cherries, dried cranberries, walnuts, fresh thyme, served with ciabatta bread \$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 arugula with balsamic and olive oil \$17

## DESSERT

**HONEYCHILD'S ICE CREAM** pumpkin and chocolate \$4 each

**CHOCOLATIER TRUFFLES** one each: milk chocolate, espresso dark chocolate, rosé dark chocolate and lavender \$10