

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 and ciabatta...45 | ½ order...29

FARMSTEAD CHEESE BOARD

cheese: ashbrook (cow), mezzo secco (cow), white buck (goat), melkbus (goat)

accompaniments: triple-berry preserves, apple and onion jam, bee2bee honey, oregon hazelnuts and ciabatta...32

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

Alp Blossom | semi-firm, alp blossoms – Austria

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

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

Baked Kalamata Olives...5

Country Olives...5

Marcona Almonds...5

Bread & Butter...5

Sea Salt Pretzel & Stoneground Mustard...5



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

CAPRESE SALAD heirloom tomato, fresh mozzarella, fresh basil, balsamic reduction, basil oil...10

TRUFFLE FRIES grated parmesan and olive aioli...8

BRUSCHETTA served with house-made pickles

BRIE & PROSCIUTTO grilled baguette, fig jam...8

FIG & GOAT CHEESE cranberry walnut toast, warm bourbon honey...7

TOMATO & BURRATA grilled baguette, balsamic reduction, basil, sea salt...7

PANINI served with a cup of tomato basil soup

GRILLED CHEESE grilled sourdough, texas cheddar ...12

HAM & SWISS grilled ciabatta, serrano ham and jarlsburg swiss cheese ...14

LADY BIRD grilled ciabatta, all-natural chicken breast, pure luck goat cheese, basil pesto...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

BAKED GOAT CHEESE dried cherries, dried cranberries, walnuts, fresh thyme, served with ciabatta bread...12

SONOMA SLIDERS 44 Farms beef, texas cheddar cheese, house-made pickle, caramelized onion aioli, served with house fries...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

MEDITERRANEAN PLATE marinated feta cheese, baked kalamata olives, fried chickpeas, tomato relish and grilled ciabatta...15

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...15

DESSERT

HONEYCHILD'S ICE CREAM coffee, pumpkin and chocolate...4 each

CHOCOLATIER TRUFFLES one each: milk chocolate, espresso dark chocolate, rosé dark chocolate and lavender...10