



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

Food Menu

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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, Vital Farms & the Houston Dairymaids. #eatlocal



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, artisan and water crackers, sea salt pretzel...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 breads...35

ALP BLOSSOM CHEESE PLATE

Austrian seasonal cheese (cow) – only 4 wheels in Texas, very limited.

accompaniments: apple and onion jam, bee2bee honey and artisan breads...22

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 sea salt pretzel...25

CHEESE, CHARCUTERIE & SNACKS

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

Paski Sir | hard, wild sage – Croatia

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...2

STARTER

- POPCORN tossed with organic butter, chipotle spice and parmesan...5
- TOMATO SOUP fresh basil, fresh mozzarella, grilled bread...6
- HOUSE SALAD baby romaine, creamy vinaigrette, oregon hazelnuts, duck fat croutons, grated sarvecchio...8
- ROASTED BEETS pure luck goat cheese, pistachio, mint oil drizzle...6
- HEIRLOOM TOMATO CAPRESE fresh mozzarella, fresh basil, balsamic reduction, basil oil...10

BRUSCHETTA

- BUTTERNUT SQUASH & RICOTTA grilled baguette, herbed ricotta, brown butter...6
- CAMEMBERT & PROSCIUTTO roasted garlic toast, fig jam...7
- FIG & GOAT CHEESE grilled baguette, warm bourbon honey...6
- BURRATA & TOMATO grilled baguette, balsamic reduction, basil, sea salt...6
- BRIE & MUSHROOM oyster, shiitake and hen of the woods mushrooms, garlic toast, salad of watercress with balsamic and olive oil...7

SMALL PLATE

- DEVILED EGGS Texas free range farm eggs, butternut squash, crispy prosciutto, fresh sage...8
- HOUSE-MADE PÂTÉ free range organic chicken, house-made pickles, stone mustard, grilled bread & water crackers...12
- PEAR & BLUE CHEESE red wine poached anjou pear, mycella (cow) blue, local honey, olive bread...12
- BAKED ARTICHOKE DIP artichokes, kale, spinach, fire-roasted red bell peppers, parmesan cheese, rustic baguette...12
- BAKED BRIE drizzled honey, toasted almonds, granny smith apple, fig preserves...12
- DUCK CONFIT EGGROLLS cured confit duck, napa cabbage, daikon, carrot, spicy apricot marmalade...10

PLATE

- GRILLED CHEESE 1 yr. aged grafton cheddar, heirloom tomato, watercress, ciabatta, cup of tomato soup...12
- SMOKED SALMON PLATE crème fraîche, house-made pickles, capers, arugula and watermelon salad, rustic baguette...18
- CLASSIC CHEESEBURGER SLIDERS 44 farms all-natural beef, aged cheddar, house-made pickles, red onion, tomato, baby romaine, caramelized onion aioli, brioche bun, hand-cut oven fries...12
- MEATBALLS compart pork and 44 farms beef, braised kale, mozzarella, sweet tomato broth, rustic baguette...15

HAND ROLLED PIZZA

- MUSHROOM oyster, shiitake and hen of the woods, goat cheese, white truffle oil, salad of watercress with balsamic and olive oil...15
- PEPPERONI fresh arugula, mozzarella cheese...12
- 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
- MARGHERITA tomato sauce, fresh mozzarella, heirloom tomato, basil...14
- KIRBY tomato sauce, mozzarella, speck, applewood smoked bacon, red and green onion, sun dried tomato, basil...14

DESSERT

- PINEAPPLE UPSIDE-DOWN CAKE pineapple cake, fresh pineapples, brown sugar caramel, whipped cream...5
- TRIPLE CHOCOLATE CAKE tcho organic chocolate, chocolate ganache icing, house-made vanilla ice cream...7
- CHEESECAKE graham cracker crust, strawberry coulis...5