

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), salameo 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), salameo 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

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

Melkbus | smooth, creamy black truffle gouda – Holland

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

Hombolt Fog | ash-veined, ripened – California

Lomo Americano | artisan cured pork loin – Iowa

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

SNACKS

White Buck | soft-ripened – Massachusetts

Country Olives \$5

SHEEP MILK

Marcona Almonds \$5

Los Cameros | semi-firm – Spain

Sea Salt Pretzel & Stoneground Mustard \$5



SOUP & SALAD

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

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

BURRATA SALAD heirloom tomato, fresh basil, herbed olive oil \$12

TOMATO, AVOCADO AND CRAB SALAD grilled avocado, heirloom tomato, lump crab, cilantro oil \$14

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

SMOKED SALMON grilled ciabatta, crème fraiche, capers, house-made pickles, boiled farm egg \$14

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

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

KEYLIME CHEESECAKE graham cracker cookie crust, tequila raspberry purée \$5