

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, 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, organic date & almond crisps, water crackers and baguette...45 | ½ order...29

FARMSTEAD CHEESE BOARD

cheese: ashbrook (cow), mezzo secco (cow), kunik (goat/cow), melkbus (goat)

accompaniments: assorted jams, bee2bee honey, oregon hazelnuts, organic date & almond crisps, crackers and baguette...35

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 Baguette

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

Date & Almond Crisps...2



STARTER

- POPCORN** organic butter, chipotle spice and parmesan...5
- TOMATO SOUP** fresh mozzarella, fresh basil, grilled bread...6
- 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
- PROSCIUTTO WRAPPED ASPARAGUS** freshly grated sarvecchio...12

BRUSCHETTA served with house-made pickles

- CAMEMBERT & PROSCIUTTO** roasted garlic toast, fig jam...7
- FIG & GOAT CHEESE** cranberry walnut toast, warm bourbon honey...6
- BURRATA & TOMATO** grilled baguette, balsamic reduction, basil, sea salt...6

PRESSED SANDWICH served with house-made pickles and kettle potato chips

- GRILLED CHEESE** sourdough, texas cheddar...10
- COUNTRY HAM & JARLSBURG** sourdough, champagne mustard...12
- CHORIZO & MANCHEGO** french bread, fire-roasted red pepper aioli...12
- LADY BIRD** french bread, pulled all-natural chicken, mycella (mild) blue, caramelized onion...13

SMALL PLATE

- DEVILED EGGS** Texas free range farm eggs, crispy prosciutto, fresh chive and dill...8
- HOUSE-MADE PÂTÉ** free range organic chicken, house-made pickles, stone mustard, grilled bread & water crackers...12
- BAKED ARTICHOKE DIP** artichoke, kale, spinach, fire-roasted red bell pepper, parmesan cheese, baguette...12
- BAKED BRIE** drizzled honey, toasted almonds, granny smith apple, fig jam...12
- SMOKED SALMON PLATE** crème fraîche, house-made pickles, capers, arugula and watermelon salad, rustic baguette...18

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
- MEATBALL** all natural beef and pork, braised kale, fresh mozzarella and basil, sweet tomato sauce...20

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