



..... 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 Texas All-Natural Beef, Milk King, Southwest Seafood, Lucky Layla Organic Butter, Vital Farms Cage-free Eggs, Slowdough Baking & The Houston Dairymaids. #eatlocal

Executive Chef Ja'Nel Witt

UPPER KIRBY | SUMMER 2019

20% Gratuity Added to Parties Of 8 Or More • \$2.00 Per Person "Outside Dessert" Fee
Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Foodborne Illness.



CHEESE & CHARCUTERIE LIST

Locally Sourced from the Houston Dairymaids

ARTISAN CHEESE & CHARCUTERIE BOARD

cheese: prairie breeze (cow), baby belletoile (cow), alisios (goat)

charcuterie: serrano ham (pork), levoni piccante (pork), bresaola (beef)

accompaniments: american spoon triple berry jam, texas honey, oregon hazelnuts, red burgundy poached anjou pear, house-made pickles, sliced apple, water crackers, freshly baked ciabatta \$45 | 1/2 order \$29

FARMSTEAD CHEESE BOARD

cheese: little boy blue (cow), Barricato al Pepe (cow), white buck (goat), melkbus (cow)

accompaniments: strawberry, pear, apple and onion jam, bee2bee honey, oregon hazelnuts, freshly baked ciabatta \$35

CHARCUTERIE BOARD

charcuterie: bresaola (beef), serrano ham (pork), levoni piccante (pork), san gennaro (pork)

accompaniments: apple and onion jam, stoneground mustard, oregon hazelnuts and freshly baked ciabatta \$32

BUILD YOUR OWN BOARD

CHOICE OF ONE \$7 | CHOICE OF TWO \$13 | CHOICE OF THREE \$19

Texas Honey, Water Crackers and House-Made Pickles

CHEESE

CHARCUTERIE

COW MILK

UBRIACO firm – Veneto, Italy

BABY BELLETOILE soft-ripened brie – France

BARELY BUZZED coffee & lavender rubbed cheddar – Utah

BARRICATO AL PEPE firm, 6-months in wine barrels – Italy

PRAIRIE BREEZE firm, 9-month cheddar – Iowa

SCHNEBELHORN firm, raw, aged 9-months – Switzerland

MELKBUS smooth, creamy black truffle gouda – Holland

GOAT MILK

ALISIOS semi-firm, goat and cow – Spain

ANDAZUL semi-firm, blue – Spain

HOMBOLT FOG ash-veined, ripened – California

WHITE BUCK soft-ripened – Massachusetts

SHEEP MILK

LITTLE BOY BLUE bold blue – Wisconsin

DALMATINAC semi-firm – Croatia

SALAMI

SALCHICHON DE DELLOTA oregano & orange zest – Oregon

SAN GENNARO black pepper – Oregon

LEVONI 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

SNACKS

MARCONA ALMONDS skin on, sea salt \$5

MARINATED GREEK OLIVES herbs and olive oil \$5

HAND-CUT FRIES sea salt, ketchup \$5

GRILLED CIABATTA organic butter \$5

PICKLES house-made \$5

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SOUP & SALAD

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

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

BRENDA'S SALAD baby arugula, toasted almonds, dried mission fig and honey balsamic \$8

BRUSCHETTA

BRIE & PROSCIUTTO grilled ciabatta, triple-cream brie, prosciutto di parma, fig jam \$12

FIG & GOAT CHEESE cranberry walnut toast, figs, pure luck farm goat cheese, warm bourbon honey \$10

TOMATO heirloom tomato relish, grated parmesan, grilled ciabatta \$10

SANDWICH

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

CHICKEN CAPRESE PANINI fresh mozzarella, heirloom tomato, basil pesto on ciabatta, served with fries \$15

BACON BLUE BURGER 44 Farms beef, tomato, arugula, red onion, caramelized onion aioli with fries \$15

LOBSTER SALAD tarragon aioli, house-made pickles and baby arugula on a brioche bun with fries \$16

SHARABLE PLATES

DEVILED EGGS cage-free eggs, crispy prosciutto, dill \$8

BAKED GOAT CHEESE chunky tomato, pine nuts and grilled ciabatta \$10

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

CRAB CAKE lump blue crab, champagne lemon butter sauce \$14

DUCK CONFIT EGGROLLS cured confit duck, napa cabbage, daikon, carrot, spicy apricot marmalade \$10

AWARD-WINNING MEATBALLS 10-oz, braised, all-natural pork and beef, kale, mozzarella, sweet tomato broth, ciabatta \$15

HAND ROLLED PIZZA

BORDEAUX bresaola, sausage, speck, all-natural chicken, fresh jalapeno, mozzarella, manchego \$18

MARGHERITA tomato sauce, fresh mozzarella, heirloom tomato, basil \$14

MUSHROOM forest mushrooms, goat cheese, white truffle oil, salad of arugula with balsamic and olive oil \$17

SONOMA toasted gruyere, artichoke hearts, tomato, bresaola, roasted garlic pesto \$16

DESSERT \$8

BLACKBERRY CRUMBLE oatmeal-almond topping & house-made cinnamon whipped cream

CHOCOLATE FLOURLESS TORTE espresso ganache and summer berries

SALTED CARAMEL CHEESECAKE MOUSSE Marcona almond-graham cracker crust and topping

VANILLA BEAN-GOAT CHEESE PANNA COTTA fig, apricot, pistachio and orange blossom honey

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