



.....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 Texas All-Natural Beef, Milk King, Southwest Seafood, Mostly Chocolate Hand-made Truffles, Lucky Layla Organic Butter, Honeychild's Sweet Cream, Vital Farms Cage-free Eggs, Slowdough Baking & The Houston Dairymaids. #eatlocal

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), leroni 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 | ½ order \$29

FARMSTEAD CHEESE BOARD

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

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

VALENTINE'S CHEESE PLATE

Ubriaco A firm cow's milk cheese (Veneto, Italy) soaked in organic rosé wine and coated with rose petals - served with Bee2Bee lavender honey, triple berry jam, water crackers and Oregon hazelnuts \$15

CHARCUTERIE BOARD

charcuterie: bresaola (beef), serrano ham (pork), leroni piccante (pork), salami etna (pork)

accompaniments: apple and onion jam, stoneground mustard, oregon hazelnuts and sea salt pretzel \$32

BUILD YOUR OWN BOARD

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

texas honey, slowdough ciabatta and house-made pickles

CHEESE

CHARCUTERIE

COW MILK

Baby Belletoile soft-ripened brie – France

Barely Buzzed coffee & lavender rubbed cheddar – Utah

Barricato al Pepe firm, aged 6-months in wine barrels – Italy

Prairie Breeze firm, 9-month cheddar – Iowa

Schnebelhorn firm, raw, aged 9-months – Switzerland

GOAT MILK

Alisios semi-firm, goat and cow – Spain

Andazul semi-firm, blue – Spain

Hombolt Fog ash-veined, ripened – California

Melkbus smooth, creamy black truffle gouda – Holland

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

Salami Etna pistachio & lemon zest – Oregon

Leroni 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

Sea Salt Pretzel organic butter, stoneground mustard \$5

Marinated Greek Olives herbs and olive oil \$5

Grilled Ciabatta organic butter \$5

Truffle Fries grated parmesan \$7

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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

HOUSE CURED SALMON capers, crème fraiche, egg, pickled red onion, dill, served with baguette \$12

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

SHARABLE PLATES

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

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 & crackers \$14

BAKED BRIE drizzled honey, toasted almonds, granny smith apple, fig jam \$12

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

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

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

WARM BURRATA extra virgin olive oil, balsamic roasted grapes, grilled ciabatta \$14

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

PEPPERONI fresh arugula, mozzarella cheese \$14

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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