

*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 & 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 and almond crisps, water crackers, artisan baguette...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 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 artisan baguette...25

### CHOCOLATE TRUFFLES

**two each:** milk chocolate, espresso dark chocolate, rosé dark chocolate and lavender...18

### 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

**Humbolt Fog** | ash-veined, ripened – California

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

**Kunik** | soft-ripened, (goat/cow) – New York

#### SHEEP MILK

**Pecorino al Nocé** | firm, walnut leaves – Italy

**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

**Baked Baguette & Organic Butter**...2

**Date & Almond Crisps**...2



## STARTER

**POPCORN** organic butter, chipotle spice and parmesan...5

**TOMATO SOUP** fresh mozzarella, fresh basil, grilled bread...6

**SMOKED SALMON** crème fraîche, house-made pickles, capers, dill, water crackers...12

**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

## BRUSCHETTA

served with house-made pickles

**CAMEMBERT & PROSCIUTTO** grilled baguette, fig jam...9

**FIG & GOAT CHEESE** cranberry walnut toast, warm bourbon honey...7

**TOMATO & BURRATA** grilled baguette, balsamic reduction, basil, sea salt...7

**BRIE & MUSHROOM** garlic toast, forest mushrooms, salad of watercress, balsamic and olive oil...9

## PANINI

served with house-made pickles and kettle potato chips

**GRILLED CHEESE** sourdough, texas cheddar...10

**COUNTRY HAM & JARLSBURG** sourdough, champagne mustard...12

**LADY BIRD** baguette, pulled all-natural chicken, pure luck goat cheese, basil pesto...13

## SMALL PLATE

**HUMMUS** grilled baguette...7

**BAKED BRIE** drizzled honey, toasted almonds, granny smith apple, fig jam...12

**DEVILED EGGS** Texas free range farm eggs, crispy prosciutto, fresh chive and dill...8

**SONOMA SLIDERS** 44 Farms beef, texas cheddar cheese, house-made pickle, caramelized onion aioli...10

**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...12

## 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 watercress with balsamic and olive oil...15

## DESSERT

**PINEAPPLE UPSIDE DOWN CAKE** whipped cream...7

**CAST IRON PEACH CRISP** (sharable!) oatmeal and almond topping, vanilla ice cream...9

**HONEYCHILD'S ICE CREAM** (Your Pick - 2 Scoops!) dark chocolate, vanilla, fig and peach cobbler...4

**CHOCOLATIER TRUFFLES** one each: milk chocolate, espresso dark chocolate, rosé dark chocolate and lavender...10