



.....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



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), salametto piccante (pork), bresaola (beef)

accompaniments: american spoon triple berry jam, bee2bee honey, oregon hazelnuts, red burgundy poached anjou pear, house-made pickles, apple, water crackers, freshly baked ciabatta and cranberry and walnut bread \$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

CHARCUTERIE BOARD

charcuterie: bresaola (beef), serrano ham (pork), salametto 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 BEE2BEE HONEY AND OREGON HAZELNUTS

CHEESE

COW MILK

Barely Buzzed | coffee & lavender rubbed cheddar – Utah

Ashbrook | semi-firm, morbier-style – Vermont

Mezza Secco | firm, black pepper – California

Prairie Breeze | firm, 9-month cheddar – Iowa

Cambozola | soft-ripened, creamy blue – Germany

Baby Belletoile | soft-ripened brie – France

GOAT MILK

Melkbus | smooth, creamy black truffle gouda – Holland

Hombolt Fog | ash-veined, ripened – California

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

White Buck | soft-ripened – Massachusetts

SHEEP MILK

Los Cameros | semi-firm – Spain

CHARCUTERIE

SALAMI

Rigani Loukaniko | oregano & orange zest – Oregon

Salami Etna | pistachio & lemon zest – Oregon

Salamento 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

Grilled Ciabatta organic butter \$5

Sea Salt Pretzel stoneground mustard \$5

Pickles house-made \$5



SOUP & SALAD

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

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

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

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

SONOMA SLIDERS 44 Farms beef, texas cheddar cheese, house-made pickle, caramelized onion aioli, house fries \$12

SMALL PLATE

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

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

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

DEVILED EGGS cage-free eggs, crispy prosciutto, fresh chive, dill, salad of mache greens tossed with lemon olive oil \$8

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

CRÈME BRÛLÉE vanilla bean, berries \$7

ICE CREAM FUNDAY house-made vanilla bean ice cream, chocolate fudge sauce \$5

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

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