



.....Est. 2006.....

Food Menu

The Heights

{Open for SUNDAY BRUNCH, 10am-3pm}

{Gift Cards Available}

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It is our pleasure to present our lunch and dinner menu featuring ingredients sourced from local purveyors, ranchers and farmers such as 44 Farms Texas Beef, Compart Farms Pork, Milk King Dairy, Southwest Seafood, Mostly Chocolate Handmade Truffles, Honeychild's Sweet Cream, Vital Farms Cage-free Eggs & the Houston Dairymaids. #EatLocal

Executive Chef Matthew Tahaney



SUNDAY BRUNCH

10:00 A.M. – 3:00 P.M. (BRUNCH & CHEESE MENU ONLY)

BREAKFAST FAVORITES

BELGIAN WAFFLE apple-wood smoked all-natural bacon, maple syrup \$10

BISCUITS & GRAVY chef matt's home-made biscuits, sausage gravy \$8

BLUEBERRY PANCAKE apple-wood smoked all-natural bacon, maple syrup \$12

BREAKFAST PLATE 2 cage-free eggs, apple-wood smoked bacon, potatoes, homemade biscuits, texas honey & jam \$12

BRIOCHE FRENCH TOAST slowdough brioche bread, fresh fruit, maple syrup \$12

SONOMA OMELET mushrooms, spinach, heirloom tomato, green onion, pure luck chèvre, breakfast potatoes, biscuit \$12

SONOMA BRUNCH

AVOCADO BLT bacon, arugula, heirloom tomato, 2 fried farm eggs, siracha aioli, brioche bun, hand-cut fries \$12

8TH STREET BENEDICT prosciutto wrapped asparagus, grilled sourdough, heirloom tomato, poached cage-free eggs, hollandaise, breakfast potatoes \$14

COUNTRY FRIED LOBSTER TAIL & WAFFLE lightly fried lobster tail, belgian waffle, honey butter, maple syrup \$17

CRAB CAKE SLIDERS blue crab, mixed greens, heirloom tomatoes, champagne butter sauce, hand-cut fries \$16

BREAKFAST TACOS flour tortilla, scrambled cage-free egg, black bean, tomato, avocado, chèvre, tomatillo salsa 3/\$9

FOR THE KIDDOS

KID'S PLATE brioche french toast, scrambled cage-free egg and bacon \$8

MICKEY MOUSE PANCAKE served with apple-wood smoked all-natural bacon \$8 Make it a blueberry pancake \$10

SIDES

2 Cage-free Eggs \$4

Apple-wood Smoked Bacon \$4

Deviled Eggs \$5

Fresh Fruit Cup \$3

Plain Pancake \$5

Matt's Homemade Biscuits, Organic Butter & Jam \$5

BEVERAGES

Freshly Brewed Coffee \$2

Hot Tea \$2

Juice: Apple, Orange, Grapefruit \$3

Organic Grass Fed Milk \$3

Mimosa Glass \$7 Carafe \$25

Sangria Glass \$6 Carafe \$15



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), salami etna (pork)

accompaniments: american spoon triple berry jam, bee2bee 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: 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

Ashbrook | semi-firm, morbier-style – Vermont

Baby Belletoile | soft-ripened brie – France

Barely Buzzed | coffee & lavender rubbed cheddar – Utah

Cambozola | soft-ripened, creamy blue – Germany

Mezza Secco | firm, black pepper – California

Prairie Breeze | firm, 9-month cheddar – Iowa

Shelburne | extra-sharp, 2-yr aged cheddar – Vermont

GOAT MILK

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

Hombolt Fog | ash-veined, ripened – California

Melkbus | smooth, creamy black truffle gouda – Holland

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

Lomo Americano | artisan cured pork loin – Iowa

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



LUNCH & DINNER

SOUP

TOMATO SOUP fresh mozzarella, fresh basil, grilled bread \$6

POTATO & LEEK SOUP roasted vegetables, crème fraiche, mache greens, grilled bread \$9

SMALL PLATE

ZUCCHINI CHIPS made to order – local zucchini and squash, lemon and herb yogurt sauce \$8

DEVILED EGGS texas farm eggs, crispy prosciutto, chives, dill, salad of mache with a squeeze of lemon \$8

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

RISOTTO black truffle cream, mushrooms, goat cheese \$14

BAKED ARTICHOKE DIP artichokes, kale, fire-roasted red bell peppers, parmesan cheese, baked artisan bread \$13

HOUSE-MADE PÂTÉ free range organic chicken, house-made pickles, stone mustard, grilled bread & water crackers \$14

FRIED CHEESE texas farm cheese curds, tomato-curry sauce \$12

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

DIVER SEA SCALLOP pan seared, carrot-ginger purée, orange and shallot reduction \$20

SESAME CRUSTED AHI TUNA mango, jicama and pineapple slaw, seaweed salad, soy glaze \$14

CRISPY CHICKEN frenched organic chicken legs, candied ginger lemon, cucumber salad \$14

AWARD-WINNING MEATBALLS all-natural pork and beef, braised kale, fresh mozzarella, sweet tomato broth, grilled bread \$15

SALAD

FIELD GREENS candied walnuts, strawberry vinaigrette, parmesan tuiles \$8

BEET & GOAT CHEESE red and golden beets, mache greens, pure luck chèvre goat cheese, pistachio, mint oil drizzle \$12

BURRATA & TOMATO garden tomato, fresh basil, herbed olive oil \$12

BURRATA & BRUSSELS crispy fried brussels sprouts, fresh burrata, lemon olive oil \$12

CRAB, TOMATO & AVOCADO lump crab, heirloom tomato, grilled avocado, cilantro oil \$14

GRILLED SALMON baby spinach, granny smith apples, candied walnuts, warm bacon vinaigrette \$14

SANDWICH

GRILLED CHEESE 1 yr. aged grafton cheddar, heirloom tomato, slowdough ciabatta, cup of tomato soup \$12

AVOCADO BLT all-natural bacon, arugula, heirloom tomato, 2 fried cage-free eggs, siracha aioli, brioche bun, hand-cut fries \$12

SLIDERS 44 Farms beef, texas cheddar, house-made pickle, red onion, tomato, caramelized onion aioli, brioche bun, fries \$12

BACON BLUE BURGER 44 Farms beef, bacon, mycella blue cheese, field greens, red onion, tomato, aioli, brioche bun, fries \$14

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LUNCH & DINNER

ENTRÉE

LAMB CHOPS all-natural, grilled, mint chimichurri, hand cut fries \$32

SALMON grilled, roasted potato, wilted spinach, champagne butter sauce \$24

SHORT RIB red wine braised 44 Farms all-natural short rib, herb whipped potato, heirloom carrots, au jus \$17

LOBSTER MAC & CHEESE poached lobster, sarvecchio, dairymaids cheese blend, wild caught lobster tail \$27

PORK CHOP grilled, lavender brined, 14-oz. compart farms bone-in pork chop, bordeaux wine demi, brussels and broccolini \$28

NEW YORK STRIP grilled, 12-oz. all-natural, house-made steak sauce, loaded sea salt baked potato \$15 (Wednesdays, after 5pm)

PIZZA

PEPPERONI fresh arugula, mozzarella cheese \$13

BURRATA fire-roasted heirloom cherry tomato, basil and arugula \$14

MARGHERITA tomato sauce, fresh mozzarella, heirloom tomato, basil \$15

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

MUSHROOM oyster, shiitake and hen of the woods mushrooms, goat cheese, watercress, white truffle oil \$17

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

SIDE VEGETABLE

BRUSSELS SPROUTS pan seared, brussels sprouts, pancetta, chili flakes \$9

HAND-CUT FRIES sea salt, cracked black pepper, side of ketchup \$5

HEIRLOOM CARROTS maple-glazed carrots \$5

HERB WHIPPED POTATO lucky Layla organic butter \$5

MUSHROOMS oyster, shiitake and hen of the woods mushrooms, white wine butter sauce \$9

DESSERT

CARAMEL WALNUT TORTE sweet almond shell, vanilla ice cream \$5

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

CAST IRON PEAR & APPLE CRISP (sharable) oatmeal and almond topping, vanilla ice cream \$9

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

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

PINEAPPLE UPSIDE DOWN CAKE whipped cream \$7

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