

*the*  
**SONORA ROOM**  
*r e s t a u r a n t*

## Tapas

**Seasonally Inspired Soup \$12**

**Fine Point Farms Green Salad \$18**

Crisp Prosciutto, Upper Bench King Cole Blue Cheese,  
Black Garlic Croutons, Preserved Lemon Emulsion

*Wine Suggestion: Burrowing Owl Estate Winery Pinot Gris*

**Poached BC Side Stripe Prawns \$19**

Spiced Gazpacho, Cucumber, Heirloom Tomatoes, Basil

*Wine Suggestion: Burrowing Owl Estate Winery Sauvignon Blanc*

**House-Made Lamb Merguez Orecchiette \$20**

Slow Cooked Garlic, Chilies, Wilted Seasonal Greens, Pecorino Romano

*Wine Suggestion: Burrowing Owl Estate Winery Merlot*

**Charcuterie and Cheese Sampling \$29**

Selection of Local and House Charcuterie, Upper Bench Cheeses,

Local Honey, The Sonora Room Pickles and Preserves

*Wine Suggestion: Burrowing Owl Estate Winery Athene or Chardonnay*

**Marinated Olives \$11**

Arugula, Sundried Tomatoes, Seed Crunch

*Wine Suggestion: Burrowing Owl Estate Winery Cabernet Franc*

*Please notify your server of any allergies or dietary restrictions.*

*For groups of 8 people or more, please note we automatically add a 17% gratuity.*