

the
SONORA ROOM
restaurant

**TAKE OUT (Curb Side Pick Up)
LUNCH & DINNER MENU**

15% DISCOUNT OFF TAKE OUT FOOD ITEMS

Available 12pm-6pm Monday-Sunday.
Please call 250 498-0620 ext 2 to place orders

Daily Soup

seasonally inspired

\$10

Fine Points Farms Organic Green Salad

artisan lettuce, seasonal vegetables, stone fruit dressing

\$10

Baby Romaine

baby romaine, lemon-garlic aioli, herb & seed crunch, shaved manchego, prosciutto

\$14

Charcuterie

house-cured daily meat selection, Upper Bench cheeses, house pickles,
Wildbrush honey, caramelized nuts, crostini, house made bread

\$28

Waikikahei Ranch Beef Burger

smoked bacon, tomato jam, brioche bun, lemon-garlic aioli, romaine leaves

\$19

Okanagan Grilled Cheese

brie, Tickler aged cheddar, Okanagan Sun cheese by Upper Bench Creamery,
zucchini relish, sour dough bread, apricot hot sauce

\$18

The Sonora Room Quiche

WTF mushroom, aged cheddar, Fine Points Farms mixed greens

\$18

Orecchiette Pasta

chorizo, chilli, Okanagan sun-charred red pepper romesco sauce

\$20

Beef Ribeye

sautéed WTF mushrooms, parmesan-truffle polenta croutons, peppercorn sauce

\$34

Farmcrest Chicken Breast

slow cooked carrot, bacon lardons, crispy kale

\$28

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TAKE OUT DRINK MENU (Curb Side Pick Up)

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WHITE WINES

BURROWING OWL PINOT GRIS 2019	\$25.00
BURROWING OWL SAUVIGNON BLANC 2019	\$28.00

RED WINES

BURROWING OWL MERLOT 2018	\$32.00
BURROWING OWL SYRAH 2017	\$35.00
BURROWING OWL ATHENE 2017	\$40.00
BURROWING OWL MERITAGE 2016	\$50.00

BEER AND CIDER

CANNERY BREWERY, NARAMATA NUT BROWN ALE	\$7.00
FIREHALL, BACKDRAFT BLONDE ALE	\$7.00
MAVERICK, DRY APPLE CIDER	\$8.00

NON-ALCOHOLIC BEVERAGES

BOTTLED WATER: 750 ML BADOIT SPARKLING OR EVIAN STILL	\$7.00
SODA: COKE DIET COKE SPRITE GINGER ALE TONIC	\$3.00
SAN PELLEGRINO: LIMONATA OR ARANCIATA	\$3.75
FENTIMAN'S GINGER BEER	\$4.00